

INTRODUCTION

A flat top grill is a useful piece of equipment for restaurants to cook many things at the same time. However, because it is a large piece of cooking equipment, it can cause burns and fires in the restaurant if it is not properly used or maintained. Therefore, remember to use common sense and always follow safety rules when using the grill.

SAFETY TIPS

- Never store anything on top of the grill.
- Do not use the grill unless you have read the operator's manual or have been trained on how to use it.
- Make sure the grill is clean before you use it.
- When you empty the grease trap, do not put the grease in plastic bags.
 - *The grease will be hot for a long time, and will melt the plastic bags.*
 - *Use glass or other special containers for the grease.*
- Be sure to season the grill before you cook anything on it; this prevents food from sticking to the surface and leaving behind residue that can burn or catch fire.
 - *Seasoning means rubbing cooking oil, shortening, beef suet, or baking soda on the grill.*
- Scrape the grill clean after each use to prevent left over food particles from burning.
- Use hot pads, oven mitts, or several layers of cloth to prevent burns to your skin when handling hot materials from the grill.
 - *Never use wet materials as a pot holder.*



KITCHEN SAFETY

Make sure that the surrounding area is safe.

- Clean the grease off of your walls and hoods to avoid a buildup that could cause a fire.
- Clear the kitchen of cardboard, wood pallets, and other shipping materials that could easily catch on fire.
- Do not smoke in the kitchen.

FIRST AID FOR BURNS

- Do not apply butter or grease to burns.
- Know where the first aid kit is and how to use it.
- First degree burns:
 - *Apply cold water to the burn area.*
- Second degree burns:
 - *Immerse in cold water until the pain stops.*
 - *Wrap in a clean bandage.*
 - *Contact a doctor if necessary.*
- Third degree burns:
 - *Call 911.*
 - *Do not put water or ice on the burn.*
 - *Cover the burn with a clean cloth.*
 - *Treat for shock if necessary.*



CLEANING

To make sure your grill stays safe and operable, clean it regularly and follow the instructions in the operator's manual. The following points apply to most grills, but double check the manual to be sure:

- Most grills need to still be warm when they are cleaned.
 - *Make sure you are wearing heat resistant gloves or using several layers of cloth to protect your hands from burns.*
- Scrape the residue of food off of the grill.
 - *Watch out for the sharp blade on the scraper.*
- Empty the grease and crumbs in the grease collector.
- Apply a liquid grill cleaner and let it sit on the grill for a few minutes.
 - *Consult the operator's manual to see what solution is best to clean the top of your grill.*
 - *If you use a chemical grill cleaner, be sure to follow the instructions on the bottle.*
 - *Do not leave any residue of the grill cleaner on the grill- wipe off the grill with soap and water if necessary.*
- Make sure you follow your operator's manual for a schedule on when to check and clean parts of the grill, such as vents and pilot lights.



CONCLUSION

Keep you, your co-workers, and your workplace safe while using the grill. Remember to use the operator's manual, use common sense, and follow the proper safety procedures whenever you work with a grill.