FLAT-TOP GRILLS

Flat-top grills or griddles are a common piece of equipment in a most professional kitchens. Most often, flat-top grills are heated by gas flame from underneath, but some smaller units are can be electric-powered. In addition to the specific control measures listed below, any associate who uses a grill or griddle should be provided with general training on safe use and what to do in the event of an emergency.

Hazards Involved/Arise
- Fire
- Explosion
- Burns
- Heat stress
- Gas inhalation
- Ergonomic hazards such as prolonged standing, repetitive motions, awkward postures (cleaning)

People Affected
- Shippers
- Receivers
- General kitchen workers

Existing Controls
- Follow manufacturer’s recommendations regarding use, maintenance and cleaning
- Ensure fire suppression equipment is nearby and maintained
- Good housekeeping
- Adequate ventilation and exhaust system
- Rotate tasks to avoid repetitive strain injuries
- Training and education for workers on how to recognize heat stress, what to do in case of fire or gas leak, safe use of equipment
- Monitor kitchen temperature to ensure measures are taken to protect workers from extreme heat effects
- Maintenance is performed only by a qualified technician
- Long-sleeved apparel or burn sleeves to prevent burns to arms/wrists
- Provide anti-fatigue mats
- When harsh chemicals are used for cleaning, consult the safety data sheet for safety warnings and precautions