



# SAFETY ALERT

## Campus Incident—1st degree burn

RISK MANAGEMENT & SAFETY

**Date:** February 2015  
**Category:** Kitchen Safety  
**RMS Contact:** Kirk Flickinger, kflickin@nd.edu

**Contact RMS:**

**Tel: 1-5037**

### Description

On 02/12/15, a Line Cook was making grilled cheese at South Dining Hall in preparation for lunch. The employee used an aerosol product, oil based pan coating, to coat the cooking surface. The aerosol can was set on the countertop near the grill where it overheated and expanded. Vent tabs released in the bottom of the can allowing the pressure to escape. The aerosol can propellant caught fire when it was exposed to the hot grill surface. A fire ball was created and it quickly self extinguished. This resulted in injuries to the employee directly involved as well as other employees in the immediate area. Injuries ranged from temporary ringing in the ears to 1st degree arm burn to trip and fall injuries from reacting to the fire.

### Causes

- No defined storage practice for this product allowed it to be stored too close to hot surfaces. Product label requires to be stored at < 120 F.
- Incorrect product for the task. Grilled Cheese recipe does not require the use of a non-stick aerosol spray.
- Safety Data sheet for the product was not readily available.

### Corrective Actions

- Define acceptable storage location for aerosol spray in all food service locations that use this product.
- Review recipes with employees to ensure aerosol is only being used when needed.
- Install sloped stainless steel material to ensure items can't be stored too close to grill surface.
- Distribute safety alert to food service, Morris Inn, undergraduate and graduate housing.
- Review safety alert with food service annually during safety training.
- Provide safety data sheet .



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