

# Commercial Kitchen Safety: Hot Water Dispensers

Hot water dispensers used for food preparation in commercial kitchens (to make items such as mashed potatoes or gravy) can dispense water at temperatures of 190°F and higher – creating burn risk hazards for employees.

## Safety reminders:

- Wear heat resistant gloves and protective eyewear when using hot water dispensing equipment
- Do not leave a running hot water dispenser unattended
- Stop filling pitchers at least one quart from the top to help avoid overflow and splashing
- Ensure pathways are clean and clear when carrying a pitcher of hot water from the dispenser to the food prep working area
- Alert others when transporting pitchers of hot water
- Never use a cracked or leaking pitcher
- Hot water dispensers should never be used for the following tasks/actions:
  - Filling hot wells or holding cabinets
  - Cleaning equipment or floors
  - Filling sinks
  - Drinking

If burned while using a hot water dispenser, seek medical attention immediately. Always alert management of any workplace injury.



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