

Marine Safety Flash

A15-21 (15th September)



Burn to Hand

Incident Overview

In a recent incident, a cook (IP) sustained a second-degree burn while cooking.

The incident occurred while the IP (injured person) was frying fish with a short pair of tongs over a high-sided frying pan in a shallow bath of oil. The IP was turning the fish when some fell into the oil causing it to splash the IP's hand.



Photo: The blisters around the burnt area of the right hand thumb and wrist. The frying pan and the smaller tongs being used during the incident.

The IP suffered burns to the palm and thumb area of his right hand. First aid was administered immediately after the incident the IP placing his hand under running water then applying burn cream from the galley first aid kit. The IP subsequently received follow up treatment from a dermatologist ashore.

Key Findings

- The cook thought that the deep fat fryer was not suitable for this type of cooking and informed that the fryer was not heating enough, which was later fixed by the chief Engineer after the Incident occurred.
- The choice of fry pan was incorrect, the sides were too high to shallow fry.
- The choice of tongs was incorrect (too short) putting the IP's hand in the line of fire. The IP was not wearing suitable gloves to carry out this task, which could have reduced the risk of burning his hand,
- The IP mentioned he was in distress after a phone call from the home just prior to the incident.
- It was also determined that there was a sudden swell in the sea at the time of the incident.

Recommendations

- Use the appropriate cooking equipment for shallow frying, such as a fit for purpose deep fryer, or long tongs with a shallow edge conventional fry pan or sauté pan.
- Weather condition should be factored in to the galley specific Risk Assessment for cooking with hot oil
- Use appropriate cooking gauntlets / gloves while frying.