

[media release:]

For immediate release
May, 2011

corporate
[conversation]

Level 2 · 60 Hindmarsh Square
ADELAIDE · SA 5000

P +61 8 8224 3535

F +61 8 8224 3555

E contact@corporateconversation.com.au

W www.corporateconversation.com.au

Corporate Conversation Pty Ltd ACN 073 569 196

NEW CAMPAIGN TO REDUCE

BURNS IN COMMERCIAL KITCHENS

Half of all burns victims who require hospital treatment for their injuries lose more than 40 days off work to recover, according to WorkCoverSA.

WorkCoverSA and the Julian Burton Burns Trust are working to reduce the incidence of burn injuries in the workplace and help workers return to work more quickly with the launch of their Commercial Kitchens Campaign this Thursday, May 12.

Most burn injuries can be prevented. In the event of a burn, the impact can be greatly minimised by correct and timely first aid.

Environmental Health Officers from Onkaparinga Council will distribute free Commercial Kitchens Burns Packs to approximately 500 businesses with commercial kitchens including restaurants, cafes and take-away outlets within the Onkaparinga Council area.

The Commercial Kitchens Burns packs contain two posters - one with prevention tips and the other outlining burns first aid with clear and easy to follow instructions. Businesses are encouraged to display the posters and keep staff OHS&W training updated.

The packs also contain an offer for a free Burns First Aid Kit – Australia’s first ever Burns First Aid kit that has Therapeutic Goods Administration (TGA) approval. The kits, developed by A/Prof John Greenwood, the Julian Burton Burns Trust and St John Ambulance Australia, will be supplied free to businesses within the council area.

WorkCoverSA CEO, Mr Rob Thomson, said the Commercial Kitchen Campaign aimed to minimise and prevent the incidence of workplace burn injuries in commercial kitchens and ultimately improve recovery times, ensuring workers are able to continue working.

“The campaign will help to remind all of us that as employers, workers and co-workers we have an important role to play not only in keeping workplaces safe but also, through minimising burns impact, to help keep people at work or return to work as quickly as possible,” Mr Thomson said.

Director of the Burns Unit at the Royal Adelaide Hospital, A/Prof John Greenwood AM, said he had seen an increase in the incidence of debilitating burns in commercial kitchens.

“All burns are preventable,” A/Prof Greenwood said.

“However, commercial kitchens place workers at a high risk for burn injuries.

“These workplaces are often high pressure environments, and I have known many dedicated chefs and kitchen hands who, after burning themselves, have put the needs of the people waiting to be served before their own.

“By not attending to burns immediately, the injury becomes much worse for the sufferer and will often require a significant amount of time off work to recover.

“It is therefore vital for people working in commercial kitchens to understand basic procedures involved with preventing and treating burns.”

To signify the launch of the Commercial Kitchens Campaign, the Julian Burton Burns Trust and WorkCoverSA will host a function this Thursday at Shiki Restaurant, proudly sponsored by the InterContinental Hotel.

Some of Adelaide’s top chefs will prepare tepanyaki style canapés and share their tips for a safe kitchen environment with guests.

Celebrity chefs preparing culinary delights at the launch are Callum Hann (Masterchef runner up), Lachlan Colwill (Executive Chef at the Manse Restaurant), Emma Shearing (The Manse Restaurant) and Tony Hart (Executive Chef, InterContinental Adelaide).

For further information, please contact Shannon Darling at Corporate Conversation on 08 8224 3535.