



**LBE Holdings, LLC**  
North Star Foods, LLC  
TriStar Ventures, LLC  
River Valley Restaurants, LLC  
LBE Restaurant Development, LLC  
**Pioneer Restaurants, LLC**

**Summit Restaurant Holdings, LLC**  
Atlantic Star Foods, LLC  
Bighorn Restaurants, LLC  
Empire Restaurants, LLC  
Heartland Restaurants, LLC  
Summit Restaurant Development, LLC



## COMPANY SPOT LIGHT: **BURNS**

### Did you know:

- In 2017, 33% of all reported company injuries have been burns
- The Food Service Industry experiences the highest number of burns of any employment sector, about 12,000 injuries each year
- Many serious burns occur when employee slips and reaches to steady themselves
- Burns can be prevented, painful, debilitating, and may require surgery to correct
- Sources of burn injuries in your work environment can include:
  - Deep fat frying oil and other hot liquids/steam
  - Contact with hot surfaces such as ovens
  - Fires from hot grease/oil
  - Chemicals utilized for cleaning purposes
  - Electrical current if electrical wires are exposed



### What can you do to protect yourself:

- Wear protective gloves or mitts around deep fat fryers and ovens
- Empty bacon grease between cooking cycles from cooking trays
- Wear non-skid shoes to prevent slipping on wet/greasy tile floors
- Never transport oil while it is hot
- Avoid reaching over or across hot surfaces
- Do not take work short-cuts that compromise your safety – Respect the burn exposure
- Report any loose or suspicious electrical issues to the General Manager