KITCHEN EMERGENCIES IN SPANISH AND HOW DO YOU HANDLE THEM

Be Prepared

Equip Yourself to Handle Any Emergency

Table of Content:

- Introduction: What are Common Emergencies in the Kitchen, and How Do You Handle Them?
- What You Should Do During a Fire Emergency in the Kitchen
- How to Handle Injuries and Accidents in the Kitchen
- Tips for Dealing with Wet Floors and Slippery Surfaces in the Kitchen
- How to Safely Sharpen Knives and Other Sharp Objects in the Kitchen

What are Common Emergencies in the Kitchen, and How Do You Handle Them?

Life in the kitchen can be unpredictable. You never know when an emergency will occur, and you must be prepared if it does. Whether it's a sudden surge in demand from customers or a medical emergency involving one of your staff members—you must act quickly. As a chef, you need to stay focused under pressure and have the knowledge and experience to handle these emergencies effectively. In this blog post, we'll discuss some of the common emergencies that might arise in a professional kitchen setting, as well as strategies on how you can manage them without compromising safety standards or disorganizing service.

Check Out Our

Spanish Training for Restaurants

What You Should Do During a Fire Emergency in the Kitchen

Fire Emergencies in the kitchen can be extremely dangerous, so knowing what to do in advance is essential. First and foremost, remain calm and take a look around to assess the situation. If possible, turn off the stove or any other active appliances in the kitchen. Unplugging them may also prove effective. Secondly, smother small fires with a damp cloth or lid if you can do so safely. Fire extinguishers and baking soda can also work for putting out small fires, but make sure you are standing far enough away when attempting this technique. Finally, evacuate immediately if necessary and call 911 for help. Knowing how to respond during a Fire Emergency in the Kitchen will not only keep you safer from harm, but could potentially save lives as well.

English	Spanish
If you are cooking on the stovetop: -If a pan catches on fire, turn off the burner and cover the pan with a lid to smother the flames. -Do not try to move the pan – you may spill the oil and cause the fire to spread.	**Si está cocinando en la cocina:** -Si se incendia una sartén, apague el quemador y cubra la sartén con una tapa para sofocar las llamas. -No intente mover la sartén, podría derramar el aceite y provocar la propagación del fuego.
If you are in the oven: -Turn off the oven and leave the door closed. -Do not open the door – this will allow oxygen to feed the fire.	**Si está en el horno:** -Apague el horno y deje la puerta cerrada. -No abra la puerta, esto permitirá que el oxígeno alimente el fuego.

English	Spanish
If you are using a microwave: -Unplug the microwave and keep the door closed. -Do not open the door – this will allow oxygen to feed the fire.	**Si utiliza un microondas:** -Desenchufe el microondas y mantenga la puerta cerrada. -No abra la puerta, ya que el oxígeno podría alimentar el fuego.
If you are using a toaster: -Unplug the toaster and remove any bread that is inside. -Do not try to extinguish the fire with water – this will only make it worse.	**Si utiliza una tostadora:** -Desenchufe la tostadora y saque el pan que haya dentro. -No intentes apagar el fuego con agua, sólo conseguirás que empeore.
If you are using an electrical appliance: -Unplug the appliance and keep away from any flammable materials. -Do not try to extinguish the fire with water – this will only make it worse.	**Si utiliza un aparato eléctrico:** -Desenchufe el aparato y manténgalo alejado de cualquier material inflamable. -No intente apagar el fuego con agua, ya que empeoraría la situación.

If the fire does not go out, call 911.

Download & Print Free Vocabulary Posters

For Your Restaurant

Check All Posters



How to Handle Injuries and Accidents in the Kitchen

Injuries and Accidents in the kitchen are common, so it is important to know how to handle them quickly and properly. In general, you should always keep a first aid kit handy, seek medical care if necessary, and take extra precaution when around any potential hazards. Injuries like burns or cuts should be treated right away with cool water, ointment and bandages. In case of a slip or fall in the kitchen, make sure to clear any hazardous materials off the floor and assess any potential damage that may have been done. To avoid accidents in the kitchen altogether, it is essential to practice good safety habits such as drinking plenty of water while cooking, wearing protective clothing and footwear while handling hot surfaces or sharp objects and staying alert at all times.

KITCHEN EMERGENCIES IN SPANISH AND HOW DO YOU HANDLE THEM

English	Spanish
If you cut yourself, apply pressure to the wound and call for help.	Si te cortas, aplica presión sobre la herida y pide ayuda.
If you burn yourself, run the affected area under cold water for at least five minutes.	Si te quemas, pasa la zona afectada por agua fría durante al menos cinco minutos.
If you scald yourself, remove any clothing that is soaked with the hot liquid and run the affected area under cold water for at least five minutes.	Si se escalda, quítese la ropa empapada en el líquido caliente y pase la zona afectada por agua fría durante al menos cinco minutos.
If you slip and fall, try to remain calm and assess the situation. If you are injured, call for help.	Si resbalas y te caes, intenta mantener la calma y evaluar la situación. Si resulta herido, pida ayuda.
If you drop a knife, do not try to catch it. Let it fall to the ground and then call for help.	Si se te cae un cuchillo, no intentes cogerlo. Déjalo caer al suelo y pide ayuda.
If you drop a hot pan, do not try to catch it. Let it fall to the ground and then call for help.	Si se te cae una sartén caliente, no intentes cogerla. Déjala caer al suelo y pide ayuda.
If a fire starts in the kitchen, turn off the stove or oven if possible and call for help.	Si se inicia un incendio en la cocina, apaga los fogones o el horno si es posible y pide ayuda.
If you are using chemicals to clean the kitchen, make sure that all food is removed from the area and that the area is well ventilated.	Si utiliza productos químicos para limpiar la cocina, asegúrese de retirar todos los alimentos de la zona y de que ésta esté bien ventilada.

English	Spanish
Always keep a first-aid kit in the kitchen in case of an accident or injury.	Tenga siempre en la cocina un botiquín de primeros auxilios en caso de accidente o lesión.
Familiarize yourself with these steps before an accident or injury occurs so that you are prepared in case of an emergency.	Familiarízate con estos pasos antes de que se produzca un accidente o lesión para estar preparado en caso de emergencia

Check Out Our
English Training for Restaurants

Tips for Dealing with Wet Floors and Slippery Surfaces in the Kitchen

One of the most important things to consider when it comes to Wet Floors and Slippery Surfaces in the Kitchen is safety. To ensure safety, there are several precautions you should take. First, be sure that your kitchen floor is regularly treated with a non-slip solution like wax or paint. Secure rugs in place, so they will not slide on wet floors and surfaces. Proper footwear should also be worn, such as shoes with non-slip rubber soles. It can also help to remind guests in your home of the potential hazards and provide slip resistant mats if possible near the entrance. Wet Floors and Slippery Surfaces in the Kitchen may be unavoidable, but proper planning can help prevent an accident from occurring.

English	Spanish
Use Caution When Walking on Wet Floors	Tenga cuidado al pisar suelos mojados

English	Spanish
Place Mats or Rugs in High-Traffic Areas	Coloque felpudos o alfombras en zonas muy transitadas
Wipe Up Spills Immediately	Limpie inmediatamente los derrames
Keep the Floor Dry	Mantener el suelo seco
Use Non-Skid Wax or Polish	Utilizar cera antideslizante o abrillantador
Avoid Walking in Socks or Barefoot	Evite andar en calcetines o descalzo
Use Caution When Walking on Slippery Surfaces	Tenga cuidado al caminar sobre superficies resbaladizas

How to Safely Sharpen Knives and Other Sharp Objects in the Kitchen

Sharpen knives and other sharp objects such as scissors, vegetable peelers, and paring knives in the kitchen carefully to avoid any accidents. You will want to select a sharpening tool specifically designed for that type of object – for example, use a scissor sharpener for scissors or a ceramic rod or stone for knives. It can be helpful to practice on an old knife or object first before attempting to sharpen important ones. When you're ready to sharpen, start by lightly positioning the blade at a 20-degree angle against the sharpening tool and move it back away from yourself along its edge in short strokes. Sharpen both sides until they are evenly blunted, then move the blade at a slightly lower angle and repeat until it is sharper than when it was started. Stick with this process until the desired level of sharpness is reached!

English	Spanish
Keep a separate knife sharpener for the kitchen. Do not use the same one you use for your gardening tools.	Tenga un afilador de cuchillos distinto para la cocina. No utilices el mismo que para las herramientas de jardinería.

KITCHEN EMERGENCIES IN SPANISH AND HOW DO YOU HANDLE THEM

English	Spanish
Use a cutting board made of wood or bamboo. Avoid using glass, ceramic, or marble as they can dull your knives.	Utilice una tabla de cortar de madera o bambú. Evite el cristal, la cerámica o el mármol, ya que pueden desafilar los cuchillos.
Place the cutting board on a stable surface. Make sure it will not slip while you are sharpening your knives.	Coloque la tabla de cortar sobre una superficie estable. Asegúrese de que no resbale mientras afila los cuchillos.
Choose the right sharpener for your knives. There are three main types of sharpeners: honing rods, electric sharpeners, and manual sharpeners.	Elija el afilador adecuado para sus cuchillos. Existen tres tipos principales de afiladores: afiladores de varilla, afiladores eléctricos y afiladores manuales.
If using a honing rod, hold it at a 20-degree angle to the blade and stroke the length of the blade several times.	Si utiliza una varilla de bruñir, sujétela a un ángulo de 20 grados con respecto a la hoja y recorra la longitud de la hoja varias veces.
If using an electric sharpener, follow the manufacturer's instructions.	Si utiliza un afilador eléctrico, siga las instrucciones del fabricante.
If using a manual sharpener, hold the sharpener at a 90-degree angle to the blade and stroke the length of the blade several times.	Si utiliza un afilador manual, sujete el afilador en un ángulo de 90 grados con respecto a la cuchilla y recorra la longitud de la cuchilla varias veces.
Always test your knife on a piece of paper before cutting food with it to make sure it is sharp enough.	Pruebe siempre su cuchillo en un trozo de papel antes de cortar alimentos con él para asegurarse de que está suficientemente afilado.
Never try to sharpen serrated knives as this can damage them beyond repair.	Nunca intente afilar cuchillos dentados, ya que podría dañarlos irreparablemente.

English	Spanish
Sharpen your knives regularly to keep them in good condition and prevent them from becoming dull.	Afile sus cuchillos con regularidad para mantenerlos en buen estado y evitar que se desafilen.

Hey there. Welcome.

I'm Kéllyta Quijada - and I wrote this article.

Stuck on this topic? Hire me for just 1 hour to start mastering it. Pass a test, improve basic vocabulary or improve your conversational level in Spanish.

Book a 1 Hour Lesson With Me



Whether you're a first-time cook or a seasoned chef, it's important to know how to handle common kitchen emergencies. From fires to slippery floors, there are many potential hazards in the kitchen. By following these tips, you can help keep yourself and others safe when cooking. Do you have any other tips for dealing with common kitchen emergencies? Share them in the comments below!