

Coffee Burns

As your coffee sales continue to rise, so may customer complaints or claims of coffee burns.

1. Ensure that your coffee brewing apparatus is working properly and is within normal specs.
2. Discard any damaged or defective cups or lids.
3. ALWAYS secure lids properly before putting them in or on trays!
4. Most accidental burns occur during the “hand-off.” All staff should MAKE SURE the customer has CONTROL OF THE CUP before letting it go!
5. Not all burns are from hot coffee. Rinse coffee pots after cleaning to prevent chemical burns.



*Have your Staff Take the Time to Properly
Serve this Product!*

Should you have any questions or need further assistance, please visit our website, send an email or call us.