Working and cleaning a deep fryer involves using and moving hot oil, slippery floors, and handling heavy items.

Hazard: Using Hot Oil

Details

- Hot oil can spit and splash on your hands, arms, or into your eyes
- Hot oil may splash on another item, causing it to catch fire

Threat

- Mild, moderate or severe burns to your arms, hands or face
- Oil spills can cause burns to your entire body
- Burns to eyes may result in blindness

Safe Work Guidelines

When Using Hot Oil

- Wear tight-fitting kitchen clothes or a uniform
- Wear personal protective equipment (PPE) such as oven mitts and arm protectors
- Check the temperature of the oil regularly to ensure that the oil does not overheat (make sure the thermostat works properly)
- Do not allow water to get into the deep fryer – shake food off before lowering it into the fat
- Filter the oil when the deep fryer and oil are cool (less than 60ºC or 140ºF)
- Ensure filters and equipment are in good repair
- Make sure you have been trained on your company’s emergency management procedures for fires
- Make sure that the overhead fire suppression system is checked regularly
- Follow your workplace’s preventive maintenance program for the fryer, exhaust fan, and fire suppression system
- Make sure the right type of fire extinguisher or fire blanket is available
- When adding solid fat, place it in a fryer basket and lower the basket into the oil
- Never put any product into hot oil which could contain water or ice (the oil could explode)
- Lower food and utensils into hot oil slowly
- Keep fryer temperature down when fryer is not in use
- Keep combustible and flammable materials well away from the fryer area
- Do not place the unit near a sink or other source of water
- If necessary, use a guard to protect the oil from water splashes
- If an emergency occurs, turn off the source of electricity
Using and Cleaning a Deep Fryer

Hazard: Slippery Floors
Details
- Oil splashes can make the floor slippery, which may cause a fall
- If you fall while you are carrying something hot or sharp, you and other workers may be burned or cut

Threat
- Possible head injuries
- Cuts
- Broken bones
- Burns
- Bruises

Safe Work Guidelines
- **Do not** use a temperature higher than the supplier recommends when frying food
- Allow food to drain completely before putting it into the deep fryer
- Allow fried food to drain completely before putting it on a plate
- Clean up spilled oil right away using clean hot water and detergent to prevent co-workers from slipping

Hazard: Moving Hot Oil
Details
- The oil may be too hot if it is not allowed to cool properly before it is drained
- Hot oil may melt through a bucket that is made of plastic instead of metal

Threat
- Serious burns to your arms, chest and legs

Safe Work Guidelines
- Allow hot oil to cool completely before draining it into a container
- Use a metal bucket or a large pot that has a tight-fitting lid to move hot oil
- To move the oil, use a dolly, cart or ask someone to help you
- Ensure oil has cooled completely before you clean the exhaust vents above the deep fryer

Hazard: Cleaning the Deep Fryer
Details
- The oil may be too hot if it is not allowed to cool properly before it is drained
- Hot oil may melt through a bucket that is made of plastic instead of metal

Threat
- Serious burns to your arms, chest and legs

Safe Work Guidelines
- Make sure equipment and oil has cooled before cleaning the fryer
- Use the personal protective equipment (PPE) recommended on product labels as well as any PPE required by your employer (e.g., apron, gloves, goggles)
- **Do not** stand on top of the fryer to reach the exhaust hood

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