

USING AND CLEANING A DEEP FRYER



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 60°C or 140°F)
- 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

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
- Broken bones
- Bruises
- Cuts
- Burns

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

© Workplace Safety & Prevention Services 2011. Workplace Safety & Prevention Services (WSPS) grants permission to approved end users to reproduce this document in whole or in part, provided its intended use is for non-commercial, educational purposes and that full acknowledgement is given to the WSPS. Approved end users are firms registered with the Workplace Safety and Insurance Board. WSPS reserves the right to extend this permission to other stakeholders and interested parties by express written permission upon application. WSPS extends no warranty to materials amended or altered by the end user. Under no circumstances is this document, or any portion thereof, to be duplicated for purposes of sale or for external reproduction or distribution.

Revised: June 2011