DEEP FRYER SAFETY TIPS

Be Prepared
✓ Inspect air filters for excessive residue build up
✓ Know how to operate the manual fire suppression activator
✓ Confirm fire suppression system nozzles are aimed at the fryer
✓ Make sure the Type K fire extinguisher is handy
✓ Confirm that slip-resistant rubber mats are in place
✓ Select and inspect appropriate personal protective equipment (PPE):
  - Gloves, oven mitts
  - Apron
  - Non-slip footwear
✓ Wear tight-fitting kitchen clothes or uniform
✓ Understand first aid response for oil burns
✓ Ensure oil is at the correct, safe level and correct temperature

Work Safe
✓ Wear appropriate PPE
✓ Be aware of other workers
✓ Keep water and ice well away from fryer
✓ Shake food off before lowering it into the oil
✓ Lower food baskets into hot oil slowly
✓ Do not lean over or climb on hot fryer to reach ingredients or to clean surfaces
✓ Clean floor spills quickly to prevent slips and falls
✓ Maintain a tidy work area
✓ Place oil soaked rags, steel wool and paper in a sealed, metal container
✓ Never use water to extinguish an oil fire

Finish Right
✓ Clean up spilled oil
✓ Use appropriate PPE and procedures when using cleaning products
✓ Ensure equipment and oil have cooled to a safe temperature before cleaning
✓ Tell others before carting oil pails
✓ Use small metal pails and do not over fill
✓ Use safe lifting practices
✓ Clean and store PPE
✓ Wash hands and any exposed areas after use
✓ Let a supervisor know about any required fryer maintenance or PPE that needs replacement or maintenance

Speak up!
If you see a hazard, let a supervisor know. Everyone plays a role in your safety and health.
HOW TO USE SAFETY CHECKS FOR WORKERS

Safety checks provide information for workers on how to work safely with specific hazards. Safety Check information can be used in orientation training, tailgate talks or even in one-one coaching. Use the following tips to help you communicate this information in your workplace:

- Use language that is consistent with the workplace
- Consider the work you do and specific examples of how these hazards can result in injury or illness
- Explain how the safe work practices will help prevent injury and illness
- Wherever possible, use the actual tools, equipment, materials and PPE to demonstrate proper use
- Ask specific questions during your talk to check understanding
- Keep a record of each talk that you deliver (see the form below)
- Post a copy of the Safety Check for workers to reference

Date: ____________________________  Topic: __________________________________________________

Safety Check Session Leader: _________________________________________________________________

Learner Name (Please print)  Signature

OWNERS AND SUPERVISORS

Have you taken reasonable measures to control this hazard using the hierarchy of controls?

- Engineered grease traps, splash guards, fire suppression and non-slip floor mats
- Implementing procedures for safe storage (not above fryer) and emptying oil in the morning when possible
- Daily maintenance and cleaning
- Training on safety procedures, cleaning and emergency response
- Posting signage
- Implementing and enforcing a PPE program

WSPS.CA/SmallBusiness
© 2017 Workplace Safety & Prevention Services (WSPS)

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 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.

The information contained in this reference material is distributed as a guide only. It is generally current to the best of our knowledge as at the revision date, having been compiled from sources believed to be reliable and to represent the best current opinion on the subject. No warranty, guarantee, or representation is made by WSPS as to the absolute correctness or sufficiency of any representation contained in this reference material. WSPS assumes no responsibility in connection therewith; nor can it be assumed that all acceptable safety measures are contained in this reference material, or that other or additional measures may not be required in particular or exceptional conditions or circumstances.

For more information contact Workplace Safety & Prevention Services
1 877 494 WSPS (9777)

WSPS.CA/SmallBusiness