



DEEP FRYER SAFETY TIPS



Be Prepared	Work Safe	Finish Right
<ul style="list-style-type: none"> ✓ 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): <ul style="list-style-type: none"> – 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 	<ul style="list-style-type: none"> ✓ 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 	<ul style="list-style-type: none"> ✓ 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



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

Date: _____ Topic: _____

Safety Check Session Leader: _____

Learner Name (Please print)	Signature

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