



JOB AID HAZARD AWARENESS INFO

DEEP FRYER

Deep fryers are used in almost every restaurant for cooking foods submerged in hot oils and making them crisp. Complacency around this hazardous equipment can lead to life-altering injuries and even death.

Hazards Involved/Arise

- Blistering hot oil
- Splashing hot oil
- Water or ice falling into the oil causing explosive hot oil splatter
- Fire when splashing oil hits hot surfaces
- Slippery walking surfaces due to splashing or spills
- Falling into hot oil when cleaning or reaching over
- Excessive force and awkward postures when cleaning



People Affected

- Cooks
- Kitchen Staff
- Cleaning Staff

Existing Controls

- Proper design of kitchen and fryers with adequate fire protection systems and ventilation
- Non slip floors and/or anti-slip mats
- Policies, procedures and training to ensure proper oil temperature, floor cleaning and ventilation filter cleaning
- Training in the proper use, emergency procedures, preventative maintenance and fire prevention
- Wear Personal Protective Equipment (PPE)
 - oven mitts and arm protectors
- Ensure filters and equipment are in good condition
- Lower food into hot oil slowly
- Make sure the right type of fire extinguisher or fire blanket is available
- Make sure that the fryer oil is always at the correct level and temperature
- Allow food to drain completely before putting it the deep fryer
- Wear non-slip shoes

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