

SAFE USE & CLEANING OF DEEP FAT FRYERS

POTENTIAL HAZARDS DURING USE OF FRYERS:

- Burns/scalds
- Eye injuries from splashes
- Slips from spillage of oil or other liquids
- Fire

SAFETY ADVICE:

- Keep the floor clean and dry to prevent slipping. Please refer to separate information sheet regarding liquid spills;
- Wear slip-resistant shoes;
- Do not add wet food, or spill water or ice into the oil;
- Ensure oil is changed and fryer is cleaned regularly;
- Do not over-fill the fryer with oil - fill only to the level indicated;
- Do not overcrowd the fryer – the greater the volume of food items, the closer to the lip of the fryer the oil will rise;
- Constantly monitor the temperature of the oil;
- Use the correct tools to remove foods – in most cases it should only be necessary to use the basket provided for lowering and lifting food;
- Ensure the oil has cooled to a temperature of 40°C or lower before emptying and cleaning;
- If you see signs of damage or undue wear report to your supervisor and do not use;
- Note and remember where the correct type of fire extinguisher is mounted (this is mounted on the wall next to the fryer or in close proximity to it) and familiarise yourself with how to use it.

This document should be read in conjunction with the accompanying information (safe cleaning of a fat fryer) – Once your supervisor has fully trained you to a competent level and you are confident to carry out your duties; have read & understood the information please sign below and return to your head of department

I have read and understood the hazards, safety advice and the attached HSE information relating to safe use, emptying and cleaning of deep fat fryers.

Signed:.....

Date:.....

Name in CAPITALS: