



FS-SWP-209.1		DEEP FRYER (Electric) - Operation & Cleaning	
Department / Area: Nutrition & Food Services		Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: Regional Manager Nutrition and Food Services			

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
H M L risk for injury <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Burns/scalds: operating, filtering, cleaning <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Slippery floor: oil spill Caution: The deep fat fryer can be an especially dangerous piece of equipment because of its open top and the high temperature of the frying oil.	<ul style="list-style-type: none"> • Oven mitts
	Training / Reference information
	<ul style="list-style-type: none"> • Department Orientation / Checklist • WHMIS / training annually • MSDS / binder location • First Aid procedures in the event of injury • Job Hazard Analysis • Operator's manual

Note: Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

Employers must ensure that workers are trained and follow this safe work procedure
Steps to perform this task safely:

Operating

1. Remove cover on fryer and baskets and set aside.
2. Make sure drain valves are closed completely.
3. Fill fryer to "oil level" line. Never operate the fryer or the filter without oil in the system.
4. The fryer basket should be filled no more than half way to avoid spattering. Do not overfill baskets or pour excessive amounts of frozen products in deep fryer at one time.
5. Lower and raise the baskets gently to avoid spattering and bubbling. Use tongs for transferring hot food into and out of the baskets.
6. Wet foods often spatter hot oil when they are submerged in the fryer. Foods should always be dried before submerging in a fryer. Frozen foods should have excess ice crystals shaken off before submerging.
7. Containers or pans to hold food after cooking should be located as close as possible to the fryer to avoid moving baskets too far. This will also reduce the chance of dripping oil on the employee or on the floor.
8. If oil splatters or drops on floor; use proper de-greasing techniques to clean up to prevent slips.
9. Keep surfaces clean to prevent flare-ups.
10. Never use water to extinguish a grease fire. Utilize your Hood suppression system.

Filtering

1. Allow fryer to cool to room temperature (approximately 2 hours) prior to filtering.
2. When changing filter, bend hips and knees to remove and install.

Cleaning

1. Only clean inside of fryer when cool.
2. When cleaning interior of fryer be cautious of posture.
3. Clean floors often to avoid slips, falls.