

### What are the hazards and how might they harm?



Back and muscle strain from handling large volumes of oil



Severe burns or scalds from contact with hot oil



Burns/scalds from contact with hot surfaces



Inhalation injury, burns, skin irritation from cleaning chemicals



Electric shock or burns from incorrect use or damaged/faulty equipment



Slip injuries from oil spillages

### What PPE should the individual wear?



Wear PPE as prescribed in the Task Card for the cleaning chemical you are using. This is likely to include gloves and goggles.

### What other precautions should be taken?



Clean up any oil spillages immediately

## Cleaning deep fat fryers

### Safety Task Card STCCS 08

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

### Safe System of Work

1. Only clean a deep fat fryer if you have been trained and have successfully completed the Hot Oil Quiz.
2. Switch off and isolate the fryer before cleaning it and draining the oil reservoir.
3. The oil must be below 40°C before it can be manually drained into the storage container for filtering, disposal or cleaning.
4. Check the temperature of the oil using a probe thermometer.
5. If possible, this task should be carried out first thing in the morning when the fryer is cold. You may need to warm the oil for no longer than one minute, agitating it with the frying basket.
6. Wear appropriate PPE in accordance with COSHH information and to provide protection against hot liquids, surfaces and chemical fumes.
7. If filling the reservoir with a cleaning solution, do not overfill and do not allow the solution to boil over.
8. When draining large volumes of oil or cleaning solution, drain it in small batches into easily manageable heat-resistant containers. Do not overfill them as this increases the risk of spillages, and back and muscle strain when lifting and moving the containers.
9. Refilling the fryer from a full or nearly full 20-litre container, this must be done by two people.
10. Keep the deep fat fryer covered when it is not in use.
11. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping.

If you have any concerns, stop and speak with your line manager before proceeding.

