

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces and equipment



Burns/scalds from contact with hot food or hot oil



Back and muscle strain from handling heavy items



Slip injuries from spillages



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

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?



Use oven gloves or cloths to protect hands from hot surfaces



Clean any spillages immediately

Filtering and changing oil, and cleaning pressure fryers

Safety Task Card
STCCS 86

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 complete these tasks if you have been trained and have successfully completed the Hot Oil Quiz.
2. Always follow the manufacturer's instructions where these are available.
3. When filtering oil:
 - NEVER open the drain valve while the frypot is under pressure.
 - Take care and protect hands from hot surfaces. Use oven gloves or cloths when handling hot equipment, such as when removing the crumb pan or disconnecting the filter union.
 - Turn equipment to the off position, before opening the drain valve slowly, initially to a half open position, and then continue open to the fully open position.
 - When refilling the frypot with filtered oil, make sure the drain valve is fully closed before opening the return valve.
 - Keep the lid closed when turning the pump on.
4. When draining and replacing oil:
 - Allow oil to cool until 40°C or below, before it can be drained.
 - Check the temperature using a probe thermometer.
 - Wear appropriate PPE in accordance with the task card for the chemical you are using and to provide protection against hot liquids, surfaces and chemical fumes.
 - If refilling the fryer from a full or nearly full 20-litre container, this must be done by two people.

Continued on reverse

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

List any additional hazards or risks you have identified, and control measures required to manage these.

Filtering and changing oil, and cleaning pressure fryers continued

Safety Task Card
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Safe System of Work

5. When changing the filter envelope ensure that equipment is switched off and isolated from the power source.
6. 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.