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| **Safety Task Card** |
| **CAT10** |  **Use of Deep Fat Fryers** |
| **Workplace Safety Hazards** |
| What are the hazards? | How might they be harmed? |
| Splashes and spillages of hot frying oil onto the skin Contact with hot equipment surfaces and hot utensilsContact with hot foodSpilled or splashed oil or fat onto floor surfacesElectrical and/or gas hazards Manual handling hazards when filling and emptying the oil reservoirChemical hazards | Severe burns and scalds to skin and eyesBurns and scaldsSlips and fallsElectric shock and burns Fire and explosionBack and muscle strain Irritation or burns from cleaning chemicals Inhalation of fumes from boiling cleaning chemicals |
| **Safe System of Work** |
| **General safety measures*** Deep fat fryers to be maintained by competent persons and in accordance with manufacturer's guidance where available.
* Deep fat fryers to be securely sited to ensure stability, with adequate space and ventilation.
* All operating and isolating switches to be conveniently accessible to the user.
* Fryers must be switched off when not in use and the lids are to be placed over the oil reservoir.
* Appropriate portable firefighting equipment to be provided in readily accessible locations.
* Where access is needed above the deep fat fryer by specialist deep clean contractor for high level cleaning after close of business, ensure oil has cooled sufficiently to present no danger by closing the fryer off early or not using it on the day of deep clean.

**Using deep fat fryers*** Deep fat fryers only to be used and cleaned by trained employees who have also successfully completed the “Hot Oil Quiz” attached to this risk assessment. All users must complete the Preventing Burns and Scald Injuries Safety Conversation 3
* Oven cloths/gloves to be used for handling hot items.
* Oil reservoir not to be overfilled.
* Food to be as dry as practicable before placing it in the hot oil.
* Frying basket not to be overfilled.
* Lower the basket gently into the hot oil and do not allow it to drop.
* When baskets are not used, other suitable utensils, e.g. spiders, long handled tongs etc to be used to turn food over and to lift food from the fryer.
* Do not attempt to retrieve utensils from the oil reservoir with your hands if they are accidentally dropped into it, use another set of long handles tongs, if you cannot reach the utensil safely, you must switch off the fryer and follow the controls on page 2 of this risk assessment Cleaning Deep Fat Fryers to empty and remove the utensil.
* Care to be taken when transferring cooked food from the basket to prevent oil drips onto the floor. Adequate laying-off tables or trolleys to be provided close to the fryer.
* Spillages to be cleaned up as soon as they occur and the floor area completely cleaned and dried to avoid the risk of slipping.
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| **Cleaning deep fat fryers*** The oil must be below 40°C before attempting to manually drain it into the storage container for filtering, disposal or cleaning. The temperature of the oil should be checked using a probe thermometer.
* It only takes 6 to 7 minutes to heat the oil to the operating temperature of 180°C but it takes up to 7 hours to cool to 40°C. Therefore this task should be carried out first thing in the morning when the fryer is cold, warming the oil for no longer than 1 minute if necessary and by agitating the oil with the frying basket to assist in improving its flow.
* If fryers are to be cleaned by a contractor during a deep cleaning schedule, it may be necessary to avoid using the fryer that day so that the catering team can drain the oil safely prior to deep cleaning.
* Where an automated, semi-automated or portable oil draining/filtering system is fitted and used, the temperature of the oil should usually be between 100°C and 110°C or to the temperature specified by the equipment manufacturer.
* Switch off/isolate the appliance before cleaning and or draining the oil reservoir.
* Appropriate PPE to be worn in accordance with COSHH information and to provide protection against hot liquids, surfaces and chemical fumes.
* If during cleaning, the reservoir is filled with a cleaning solution, do not overfill and do not allow the solution to boil over.
* When draining large volumes of oil or cleaning solution, drain small amounts into easily manageable heat-resistant containers and do not overfill them so as to reduce the risk spillages and back and muscle strain when lifting and moving them.
* When refilling the fryer, two people to lift full or nearly full 20 litre containers of oil, or purchase oil in smaller containers.
* Spillages to be cleaned up as soon as they occur and the floor area completely cleaned and dried to avoid the risk of slipping.

**Other references*** Implement the Safe System of Work/Control Measures in Cooking, Ref. CAT 15, Electrical Safety, Ref. MAN 05 or Gas Safety, REF. COM 03 and Fire Safety Risk Assessment, Ref MAN 06, COSHH Product Assessments and manual handling safety precautions.
* For further guidance refer to the HSE Catering Information Sheet No.17 “Safety during emptying and cleaning of fryers” in the External Guidance section of H&S in Catering in the Compass HSE Intranet site
* For Sector Specific Controls please review and complete the box below.
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| **Site Specific Actions**List any actions required in addition to the above safe system of work |
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| The above control measures are implemented within my unit. All relevant staff are aware of these control measures and this is recorded in the training record for this safety task card. |
| Unit Manager Name | Signed | Date |

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| **Safety Card Training Record** |
| **CAT10** |  **Use of Deep Fat Fryers** |
|  | **Knowledge Test** |
| Employee Name | Date |
| Unit Name |
| 1. What is the safe maximum temperature of oil to be manually drained or filtered from a deep fat fryer?
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| 1. How long does a deep fat fryer take (from cold) to heat the oil to this temperature?
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| 1. What is the normal operating temperature of a deep fat fryer?
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| 1. How long (from cold) does it take for the oil to heat to the normal operating temperature?
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| 1. How long does it take for oil to cool from operating temperature to the safe temperature for manual draining?
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| 1. What do you do if hot oil touches the skin?
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| 1. What do you do if a foreign object falls into the oil?
 |  |
| 1. What do you do if water or ice particles get into the oil?
 |  |
| **Score** |  |
| Score 8 – you are authorised to use and clean the deep fat fryer once you are trained in the safe system of work.If any of the answers are wrong - you are not yet competent to use or clean the deep fat fryer and must retake the quiz after further training in the safe system of work |

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| **Safety Card Training Record** |
| **CAT10** |  **Use of Deep Fat Fryers** |
|  | **Knowledge Test (Unit Manager Answers)** |
| Employee Name | Date |
| Unit Name |
| 1. What is the safe maximum temperature of oil to be manually drained or filtered from a deep fat fryer?
 | 40°C |
| 1. How long does a deep fat fryer take (from cold) to heat the oil to this temperature?
 | 1 minute |
| 1. What is the normal operating temperature of a deep fat fryer?
 | 180°C |
| 1. How long (from cold) does it take for the oil to heat to the normal operating temperature?
 | 6 – 7 minutes |
| 1. How long does it take for oil to cool from operating temperature to the safe temperature for manual draining?
 | 7 hours |
| 1. What do you do if hot oil touches the skin?
 | Run under cold tap and do not apply ice under any circumstance |
| 1. What do you do if a foreign object falls into the oil?
 | Switch off the fryer until the oil has completely cooledInform your managerUse tongs to remove object, if required drain the oil in order to safely remove the object |
| 1. What do you do if water or ice particles get into the oil?
 | Step away from the fryer, warn other staff the that the oil is spitting and stay clear of fryer until it has stopped spitting |