

What are the hazards and how might they harm?



Burns/scalds from contact with hot food and hot oil



Burns or scalds from contact with hot surfaces or waste



Electric shock or burns from incorrect use, or use of faulty equipment



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately



Ensure suitable firefighting equipment is available

Safety Task Card

STCCS 105

Donut makers

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. Equipment must be sited on a firm, level, heat-resistant surface, where there is adequate workspace and lighting so that equipment can be safely used and so that all operating switches are easily accessible.
2. Equipment must be located away from throughfares and where the operator is not likely to be impeded or knocked.
3. Follow the relevant controls in STCCS07 and adhere to the manufacturer's instructions where these are available.
4. Check the oil level before use and never switch on equipment with an empty tank.
5. The temperature should ideally be set at 175°C or below, but never above 200°C.
6. If water or ice gets into the oil, step back and warn your colleagues.
7. Do not leave equipment unattended when in use.
8. Consider turning the temperature down when fryer is not in immediate use but is still required.
9. Use a set of long-handled tongs to retrieve utensils or other items that are accidentally dropped into the oil. If you cannot reach the item safely, you must switch off the equipment and follow the controls on STCCS08 to empty the fryer.
14. Ensure fryers are turned off at the end of service or if no longer being used.
15. Ensure that suitable firefighting equipment is available. Where equipment is not located under an automatic fire suppression system a wet chemical fire extinguisher must be available.
16. For changing oil and cleaning equipment refer to STCCS 08 Cleaning deep fat fryers.

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

Safety Task Card

Donut makers continued**STCCS 105****List any additional hazards or risks you have identified, and control measures required to manage these.**