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 and hot oil



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



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately



Use a suitable long-handled utensil to skim oil prior to filtering

Filtering oil in fryers with integrated filtration systems

Safety Task Card
STCCS 118

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 carry out filtration is you have been trained on the specific fryer model being used and have successfully completed the Hot Oil Quiz.
2. Always follow the manufacturer's instructions, where these are available.
3. Allow oil to cool to 40°C before filtering, unless otherwise specified in the manufacturer's instructions.
4. Skim oil to remove any debris, batter bits or sediment. See reverse for safe disposal off fryer waste.
5. Prior to filtering oil, isolate the equipment from the gas supply, where relevant and ensure the thermostat is in the off position.
6. Check that a filter pad is fitted in the filter holder and that the tube is connected correctly to the coupling.
7. Make sure the drain container is in the correct position.
8. After draining oil into the drain container, fully close the drain valve before selecting the filtration mode.
9. Do not handle filter components or adjacent surfaces when the pump is operating.
10. Be mindful that components and surfaces will remain hot for a period after filtering.
11. Where required use a test strip to test the quality of filtered oil before turning the fryer on. Oil that that fails the quality test must be replaced. Oil that smokes or has an unusual odour must also be replaced.
12. Replace the filter regularly and dispose of it in the correct waste stream.
13. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping
14. For use of fryers, refer to *STCCS 07 Use of deep fat fryers* and for changing oil and cleaning fryers refer to *STCCS 08 Cleaning deep fat fryers*.

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 oil in fryers with integrated filtration systems continued

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Safe System of Work

FIRST AID: Cool the affected area with cool or lukewarm water for 20-30 minutes. Do not use ice, iced water or any creams or greasy substances. Request assistance from your local first aider.

Safe disposal of fryer waste scraps (batter bits, sediment etc)

1. Place scraps in a shallow metal tray and dowse them with cold water to cool them down.
2. Dispose of cooled scraps in an external, fire-resistant, lidded container. Do not leave scraps inside the building overnight.
3. Never dispose of them in a waste bin that contains cardboard, paper or other combustible items.
4. Do not store scraps inside the building overnight.

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