

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



Ensure suitable firefighting equipment is available

Use of deep fat fryers

Safety Task Card
STCCS 07

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 use a deep fat fryer 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. Ensure equipment is stable and secure and that breaks are engaged, where relevant.
4. Check the oil level before turning equipment on, do not overfill the oil reservoir and ensure the level does not drop below the minimum level.
5. Fryers must be operated at 200°C or below and ideally at 175°C or below.
6. Food must be as dry as practicable before it is placed in the hot oil.
7. Do not overfill the frying basket.
8. Lower the basket gently into the hot oil – do not allow it to drop.
9. When frying foods without baskets, other suitable utensils, such as spiders or long-handled tongs, must be used to turn food over and to lift it from the fryer.
10. Stand back when lowering and lifting foods in and out of the fryer.
11. If water or ice gets into the oil, step back and warn your colleagues.
12. Never attempt to use your hands retrieve utensils from the oil reservoir, if they are accidentally dropped into it. Use a set of long-handled tongs, and if you cannot reach the utensil safely, you must switch off the fryer and follow the controls on STCCS08 to empty the fryer and remove the utensils.
13. Do not leave food in the fryer unattended.

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.

Use of deep fat fryers continued

Safety Task Card
STCCS 07

Safe System of Work

18. Take care to prevent oil drips onto the floor when transferring cooked food from the basket.
19. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping.
20. Whilst operating fryers should only be left unattended for short periods where this is necessary.
21. Ensure fryers are turned off at the end of service or if no longer being used.
22. Deep fat fryers should be covered when not in use.
23. Ensure that suitable firefighting equipment is available. Where units are not located under an automatic fire suppression system a wet chemical fire extinguisher must be available.
24. For changing oil and cleaning fryers refer to STCCS 08 Cleaning deep fat fryers.

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