

What are the hazards and how might they harm?



Burns/scalds from contact with hot surfaces or equipment



Burns/scalds from contact with hot food and/or hot oil



Slip injuries from spillages

What other precautions should be taken?



Clean up any spillages immediately

Using 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. Do not overfill the oil reservoir.
3. Food must be as dry as practicable before it is placed in the hot oil.
4. Do not overfill the frying basket.
5. Lower the basket gently into the hot oil – do not allow it to drop.
6. 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.
7. If water or ice gets into the oil, step back and warn your colleagues.
8. 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 utensil.
9. Take care to prevent oil drips onto the floor when transferring cooked food from the basket.
10. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping.
11. Keep the deep fat fryer covered when it is not in use.

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

