

### 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



Back and muscle strain from handling large volumes of oil



Inhalation injury, burns, skin irritation from cleaning chemicals



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



Slip injuries from spillages

### What PPE should the individual wear?



Wear PPE as prescribed in the Task Card for the cleaning chemical you are using. This is likely to include gloves and goggles.

### What other precautions should be taken?



Clean up any spillages immediately

## Cleaning deep fat fryers

Safety Task Card  
**STCCS 08**

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 clean a deep fat fryer if you have been trained and have successfully completed the Hot Oil Quiz.
2. Switch off and isolate the fryer before draining the oil reservoir and cleaning the fryer.
3. Oil must be below 40°C before it can be manually drained into the storage container for filtering or disposal.
4. As it takes 6-7 hours for oil to cool., this task should, where possible, be carried out first thing in the morning when the fryer is cold. You may need to warm the oil for no longer than one minute, agitating it with the frying basket. Turn equipment back off and isolate it before proceeding.
5. Always check the temperature of the oil using a probe thermometer before draining it.
6. Drain oil into a heat-resistant rigid plastic or metal container and ensure that the container is empty and big enough to contain the volume of oil being drained.
7. Consider draining oil in smaller volumes to avoid overfilling and to reduce the weight of the container.
8. Use safe manual handling practices when moving oil containers and use manual handling aids where appropriate.
9. Follow the safety precautions for the chemical being used. This includes wearing PPE to provide protection against hot liquids, surfaces and chemical fumes.
10. If filling the reservoir with a cleaning solution, do not overfill and follow the instructions for the chemical being used. Never allow the solution to overheat or to boil over.
11. Allow the cleaning solution to cool before draining it in small batches into easily manageable heat-resistant containers.

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.

## Cleaning deep fat fryers continued

Safety Task Card  
**STCCS 07**

### Safe System of Work

12. Rinse thoroughly with plenty of clean water.
13. Before refilling ensure that all internal surfaces are completely dry and that there is no water left in the fryer. Check the drain valve is closed.
14. When refilling the fryer from a full or nearly full 20-litre container, this must be done by two people.
15. Keep the deep fat fryer covered when it is not in use.
16. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping.

**FRIST 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.

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