

### 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 should ideally be operated at 175°C or below and never above 200°C. It only takes 6-7 minutes for oil to reach this temperature.
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. Do not leave food in the fryer unattended.
13. 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 fryer and follow the controls on STCCS08 to empty the fryer.

**SCAN FOR SAFE  
SYSTEMS OF  
WORK VIDEO**



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.

Safety Task Card  
**STCCS 07**

## Use of deep fat fryers continued

### Safe System of Work

14. Drain food over the oil or use a drip tray and take care to prevent oil drips onto the floor when transferring cooked food from the basket.
15. Clean up any spillages immediately. Thoroughly clean and dry the area completely to avoid the risk of slipping.
16. Remove fryer scraps, such as batter bits, other food debris and sediment and dispose correctly (see below).
17. Whilst operating, fryers should only be left unattended for short periods where this is necessary.
18. Consider turning the temperature down when fryer is not in immediate use but is still required.
19. Ensure fryers are turned off at the end of service or if no longer being used.
20. Deep fat fryers should be covered when not in use.
21. 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.
22. For changing oil and cleaning fryers refer to STCCS 08 Cleaning deep fat fryers.

**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 douse 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.**