



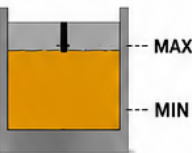
## FRYER OPERATIONS & CLEANING

TO REDUCE YOUR RISK OF INJURY, PRACTICE THESE SAFETY TIPS

### 5 KEY STEPS FOR SAFE FRYER OPERATIONS

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**1 Protect yourself from burns.**  
Wear heat-resistant gloves and protective gear whenever working around hot oil or fryer surfaces.
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**2 Keep your workspace safe and dry.**  
Clean spills promptly and maintain dry floors to reduce slip and fall hazards.
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**3 Fill fryers carefully.**  
Add oil only to the recommended fill line and allow equipment to cool before refilling.
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**4 Lower food slowly into hot oil.**  
Place food into fryer baskets carefully to minimize splashing and reduce exposure to hot grease.
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**5 Handle used oil safely.**  
Allow oil to cool before draining or transferring, and always use approved metal containers for disposal.

 **COOL OIL. CAREFUL HANDS. SAFE TEAM.**  
Safety is in every step.

### HAZARDS

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Contact with hot objects or substances  
**(Burns)**
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Splattering of hot oil due to water/ice or quickly adding food items to oil
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Splashes of hot oil when filtering, draining, or transferring
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Dropping baskets or other items into hot oil

### SAFETY TIPS PPE

#### PERSONAL PROTECTIVE EQUIPMENT

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Heat-Resistant Gloves
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Slip-Resistant Footwear
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Impermeable Bib Apron

### GENERAL SAFETY TIPS

- ✓ Follow your facility's required PPE practices whenever operating kitchen equipment.
- ✓ Wear protective gloves and appropriate clothing when handling hot surfaces, oil, or fryer components.
- ✓ Inspect fryers, cords, baskets, and surrounding work areas before beginning tasks.
- ✓ Review safe operating and cleaning procedures before using equipment.
- ✓ Avoid leaning over hot oil or standing too close to active fryers.
- ✓ Keep fryer areas free from grease buildup, clutter, water, and combustible materials.
- ✓ Clean floors regularly with approved products to help prevent grease-related slips.
- ✓ Stay focused while operating equipment and avoid distractions during cooking tasks.
- ✓ Ask for guidance whenever you are uncertain about equipment operation or safety expectations.
- ✓ Report damaged equipment, spills, or unsafe conditions immediately so corrective action can be taken.

