

Safety Tip 4: Using deep fat fryers safely

Develop written safety instructions for cleaning deep fat fryers.

Consider:

- The manufacturer's instructions.
- The type of oil/fat and cooling times.
- Container type.
- Pathways - shorter is better.
- The types of safety equipment and personal protective equipment needed.

Allow hot oil to drip off before completely removing basket.

Lower food and utensils into hot oil slowly.

Dry utensils and food before putting them in hot oil.

Use anti-slip floor treatments and mats on floors.

Make sure oil doesn't drip on the floor.

