

# A Safe Workplace

## A Workplace Safety and Health Manual for Your Community

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Subject: SWP-5	Deep Fryers and Stoves	Approved By: Harvey Bostrom
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**PPE Required:** Aprons, oven mitts, gloves, fire extinguisher, first aid kit.

When cooking with deep fryers and stoves the following precautionary measures should be followed:

- Use extreme caution when working with and around hot oil
- Follow the instructions manual for proper use and maintenance of all equipment
- Wear all protective clothing when handling hot items
- Use gloves and scrapers and other cleaning tools with proper handles
- Use the correct cooking oil level and cooking temperature for the deep fryer
- Keep the stove surfaces clean to prevent grease flare-ups
- Extinguish hot oil or grease fires by sliding a lid over the container
- Avoid reaching over or climbing on top of fryers and other hot surfaces. Clean vents when cool
- Keep floor surfaces clean and dry to prevent slipping or falling onto hot surfaces, wear slip-resistant shoes, floors should be cleaned with grease-cutting solutions
- Do not spill water or ice into oil
- Do not overfill or pour excessive amounts of frozen food into deep fryer overfilling causes excessive splashing and bubbling over of hot oil
- Do not overheat the oil. Use manufacturers recommended cooking temperatures
- Do not move or strain hot oil. Wait until cool
- Do not work close to hot fryers when floor is wet
- Do not store oil on floors by grill area.