



COMMERCIAL FRYER SAFETY TIPS

OVER 5,000 WORKERS ARE BURNED ANNUALLY IN RESTAURANTS (NATIONAL INSTITUTE OF OCCUPATIONAL SAFETY AND HEALTH)

WHAT CAN YOU DO TO DECREASE THE POTENTIAL FOR SUCH INJURIES RESULTING FROM DEEP FAT FRYERS?

Proper equipment and personnel trained in proper safety practices are essential. The U. S. Occupational Safety and Health Administration (OSHA) and the Centers for Disease Control and Prevention (CDC) suggest the following:

Equipment:

- Use only oil of proper quality
- Provide slip-resistant flooring around fryers
- Consider “new” equipment, complete with exhaust system, built-in grease filters, grease disposal system, and vat covers

Safety Practices:

- Obtain training in proper use of equipment
- Use correct oil level — never overfill the fryer
- Do not overheat oil — use manufacturers recommended cooking temperature
- Do not store objects above fryer
- Minimize addition of ice crystals when adding food to the fryer
- Keep fryer, hood, and surrounding area clean and grease free

For further details see www.osha.gov and www.cdc.gov

