**SAFE Work Procedure (SWP)**

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| Name of Task:  Gas Deep Fryer – ***(Frying, Filtering, Cleaning)*** | | |
| Performed by | | |
| **Position/Job: Cook** | Department/Unit: Food Services | |
| **Personal Protective Equipment or other Required Equipment or other Safety Considerations:** Heat resistant gloves (oven mitts), splash proof apron, heat resistant gloves must be worn while filtering and cleaning the deep fryer as well dependent on the MSDS requirements for PPE. | | |
| **Hazards:** The deep fat fryer can be an especially dangerous piece of equipment because of its open top and the high temperature of the frying oil and shortening. Common injuries include burns from splashing of hot oil while operating, filtering or cleaning. Severe injuries have occurred when workers have slipped on the surrounding floor and fallen with their arms in the oil or while cleaning the ventilation above. Because of these hazards, protective clothing and special training in safety procedures for employees are needed in every stage of the operation. | | |
| **Education and training prerequisites: e.g. instructions or other SWPs→→** | | Read MSDS requirements regarding chemical usage. Training in-house by individuals, experienced and knowledgeable with the equipment. Part of annual equipment list review. |
| **Steps to be taken to complete task safely:** | | |
| **Pre-operational**   * Remove cover on fryer and baskets and set aside. * Make sure drain valves are closed completely. * Fill fryer to “oil level” line. Never operate the fryer or the filter without shortening in the system. * Turn fryer switch on to desired temperature. | | |
| **Adding and Removing Food**   * Use personal protective equipment (aprons and gloves) as directed. * The fryer basket should be filled no more than half way. * Lower and raise the baskets gently to avoid spattering and bubbling. Use tongs for transferring hot food into and out of the baskets. * Wet foods often spatter hot oil when they are submerged in the fryer. Foods should always be dried before submerging in a fryer. Frozen foods should have excess ice crystals shaken off before submerging. * Ensure that containers or pans to hold food after cooking should be located as close as possible to the fryer to avoid moving baskets too far. This will also reduce the chance of dripping oil on the employee or on the floor. * When tasks are complete, remove heat resistant gloves and place in soiled glove basket beside the supervisor’s office. DO NOT dispose gloves in regular soiled linen bags. * If oil splatters or drops on floor, use proper de-greasing techniques to clean up to prevent slips.   **CAUTION: Extreme care must always be exercised when you are working with hot shortening.** | | |
| **Filtering**  **IMPORTANT: Never operate the filter unless the fryers have been brought up to cooking temperature, and filter heater has been turned on for at least 30 minutes. Once the filtering or cleaning process is started, it should not be interrupted.**  **Heat resistant gloves must be worn while filtering and cleaning the deep fryer.** | | |
| * Allow fryer to cool to a temperature of 200 F. * Depress fryer ON-OFF switch to “OFF” to stop the cooking cycle. * Put on approved safety gloves and apron. * Snap power shower into fry pot connection. * Open drain valve. Drain valve safety switch will turn fryer off if operator forgets. * Place covers back on the fry pots to avoid splashes from hot oil. Pull filter lever to start the filter pump. Hot shortening jets over inside surface of fry pot flushing crumbs and sediment into the filtering system. Scoop out sludge from bottom of fryer (rest will drain down to pan). * Drain shortening while still hot, through a filter into clean, approved shortening pails (not plastics - these can melt and leak). Let oil completely drain into pail, only fill pails to 2/3 full. Cover pail(s) with lid and secure, store out of immediate work area. Uncovered pans or containers of hot oil or grease must never be left unattended on the floor and should not be left in aisle ways or anywhere they can be knocked over. * After shortening is completely filtered, scrape sides with flat spatula and brush * Remove power shower assembly. * Depress ON switch to start cooking cycle. * During filtering and cooking process, turn OFF filter heat switch located on filter control panel. * Clean equipment according to cleaning guidelines. * Ensure that equipment is dried thoroughly prior to refilling. * Re-fill fryer by carefully pouring the cooled (to below 200 F) shortening back into the well. Fill to the correct level with filtered shortening. Top up fryer to the oil level line (completely covering elements).   **CAUTION: Never lift the drain pan by the handle. This handle is designed to pull the pan from the filter system cabinet, not for lifting. The pan must be rolled on its casters to disposal area.** | | |
| **Cleaning**  **Heat resistant gloves must be worn while filtering and cleaning the deep fryer.**   * The fry pot should be cleaned periodically by combining it with disposing of the used shortening. * After the fryer has been emptied, and the drain valve closed. * Fill the fry pot to the oil level mark with water and correct amount of fryer cleaner, lower the baskets into the fry pot and bring the water to a boil for 10-15 minutes. * **Read the Material Safety Data Sheet of the cleaning product and use the personal protective equipment required. Remember, if a product is corrosive it will burn your skin on contact and lungs if breathed in.** * Empty, rinse and thoroughly dry.   **IMPORTANT: When draining water from the fry pots, be sure to remove the filter pan and direct the drainpipe into a refuse pan or stock pot. Do not allow water to be drawn into the pump.** | | |
| **Changing Filter**   * Remove the filter holder by gently pulling the insulated handle on the filter holder towards you. * Once you have disconnected the filter, pull out the drain pan and remove the crumb screen. The dirty filter paper can be removed, its holder cleaned and clean filter paper installed. * Use extreme caution not to contaminate the filter holder with sediment when removing the dirty filter paper. * Start up or leave fryer OFF, as business requires.   **IMPORTANT – when draining water from the fry pots, DO NOT allow water to be drawn into the pump.** | | |
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