



FRYER (Supplies Needed: Soft Cloth, Mop, Detergent and Degreaser)

- + Ensure the safety cable or chain is in place prior to pulling fryer out for cleaning
- + Weekly cleaning beneath and behind the fryer, on the floor, walls and unit (grease buildup and combustible materials)
- + Clean-up oil accumulations on the outside of the fryer daily
- + Inspect the electric cord, plug and outlet servicing the fryer
- + Follow PM guidelines in manual for additional cleaning of equipment



HOOD EXHAUST SYSTEM (Supplies Needed: Soft Cloth and Detergent)

- + Monthly inspection of grease build-up in hoods
- + Semi-annually clean the hood exhaust system
- + Visually inspect the ventilation hood over the fryer for excessive build-up on the filters and within the ventilation duct
- + Daily cleaning of filters
- + Exhaust flues should be cleaned out every 12 months
- + Daily inspection of filters to ensure there are no gaps between filters
- + Daily – Drain grease from hood drain tracks and pans as needed



ANSUL SYSTEM

- + Semi-annual inspection and service by professional contractor
- + Daily check to ensure caps are in place on Ansul discharge nozzles
- + Daily check to ensure discharge nozzles are grease free
- + Monthly quick check to ensure fire extinguishers are readily available and fully charged
- + Semi-annual check to ensure the metal fusible link is replaced on the Ansul system by a professional contractor
- + Weekly check to ensure manual pull station is not obstructed in any way or has been tampered with