



# Fry Station Safety & Risk Reduction Guide



## Purpose

Minimize the risk of fire, burns, and other hazards around the fry station by implementing best practices for equipment use, maintenance, and crew behavior.

## 1. Fire Prevention

- + Keep oil at manufacturer-recommended temperature; use thermostats and high-limit controls.
- + Never allow water near hot oil; do not place frozen or wet food directly into fryers.
- + Maintain clear zones: keep paper products, towels, and packaging away from heat.
- + Do not store cleaning chemicals near the fry station.
- + Ensure splash guards are in place when ignition sources such as other cooking equipment, flammables and combustibles are in close proximity to fryers.

## 2. Equipment Safety

- + Inspect fryers daily for leaks, damaged cords, and thermostat issues.
- + Use approved oil filtration systems; follow manufacturer instructions.
- + Install and maintain hood and fire suppression systems; schedule inspections.
- + Ensure high-limit shutoff is functional; never bypass safety devices.

Always adhere to the manufacturer’s instructions for cleaning and preventive maintenance to maintain equipment warranty coverage.



### 3. Crew Safety

- + Wear proper PPE: heat-resistant gloves, aprons, long sleeves, and non-slip shoes.
- + Lower baskets slowly and away from you to prevent splashing.
- + Keep handles dry; wipe condensation before lowering into oil.
- + Limit distractions; assign trained staff to fryer operation.

### 4. Emergency Preparedness

- + Never use water on an oil fire—activate hood suppression or use a Class K extinguisher.
- + Know how to shut off gas/electric supply; post instructions near the station.
- + Keep Class K extinguishers within 30 feet; train staff on proper use.
- + Conduct evacuation drills; assign roles for emergencies.

### 5. Cleaning & Maintenance

- + Cool oil before cleaning or filtering; never clean with hot oil.
- + Skim crumbs and debris daily to reduce oil degradation and fire risk.
- + Degrease hoods, filters, and nearby surfaces per schedule.
- + Schedule professional maintenance and inspections regularly.



### 6. Do's & Don'ts



#### DO'S

- + Use high-limit controls and monitor temperatures.
- + Keep Class K extinguisher accessible and train staff.
- + Wear PPE and lower baskets slowly.
- + Maintain clear zones; store combustibles away from heat.



#### DON'TS

- + Do not use water on an oil fire.
- + Do not place wet/frozen food directly into hot oil.
- + Do not bypass safety devices or sensors.
- + Do not store paper/boxes near fryers.

7. Checklists

MANAGER DAILY CHECKLIST

- + Fryers inspected for leaks and thermostat function.
- + High-limit and suppression systems verified.
- + Class K extinguisher present and unobstructed.
- + Clear zones enforced; combustibles stored away.
- + Floor dry and free of grease; mats in place.
- + Crew trained and assigned; distractions minimized.

CREW SHIFT-START CHECKLIST

- + PPE on (gloves, apron, long sleeves, non-slip shoes).
- + Baskets dry; food properly thawed and patted dry.
- + Oil level correct; temperature within target range.
- + Tools ready: skimmer, thermometer, filtration stops.
- + Emergency shutoff and extinguisher location known.

8. Incident Response

OIL FIRE

- + DO NOT use water; activate hood suppression immediately.
- + Shut off gas/electric supply if safe.
- + Use Class K extinguisher if trained.
- + Evacuate and call emergency services.

OIL SPILLS/SLIPS

- + Block off area; place wet floor signs.
- + Absorb spill with approved pads; clean with degreaser.
- + Confirm floor is dry before resuming operations.

9. Policy & Training

- |                                                                   |   |   |   |   |   |   |   |
|-------------------------------------------------------------------|---|---|---|---|---|---|---|
| + Post fryer operating limits and emergency shutoff instructions. | + | + | + | + | + | + | + |
| + Document daily inspections and cleaning schedules.              |   |   |   |   |   |   |   |
| + Train new hires before fryer operation; refresh quarterly.      | + | + | + | + | + | + | + |
| + Maintain SDS for oils and chemicals; store properly.            |   |   |   |   |   |   |   |
| + Follow local fire code requirements; schedule inspections.      | + | + | + | + | + | + | + |