



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.

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NPN 1316541 | IMA, Inc dba IMA Insurance Services | California Lic #0H64724

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CT-MP-IMA-H-RC-121125

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