

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
<b>Risk Assessment</b>	<b>Deep Fat Fryer</b>	Created	24/8/2022
Workplace Sector	Kitchen	Reviewed	24/8/2024
Hazards	Hot Oil, Hot Surfaces, Electricity, Heat.	Next Annual Review	24/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazard associated with deep fat fryers is burns from contact with hot cooking oil or fat. Fire from ignition of hot cooking oil or fat is also a major hazard.  
We will consider the following risk factors and hazards and identify all persons who may be at risk.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
<p><b>Hot Oil - Spills &amp; Splashes</b></p> <p>Burns can be caused if the hot oil or fat splashes when food or the basket is dropped in carelessly, or if it spits or boils over if there is excess water or moisture in the food.</p> <p>Burns from hot oil can be very serious.</p> <p>Oil takes only 6-7 minutes to heat up but can take 6-7 hours to cool down again.</p>	<p>Staff.</p> <p>Contact with hot oil</p> <ul style="list-style-type: none"> <li>• <i>Severe Burns and Scalds</i></li> </ul>	<ul style="list-style-type: none"> <li>• Employees are trained in the use of the machine and operator's manual is available</li> <li>• Staff trained in risks of hot oils and on procedure for emptying and cleaning fryers.</li> <li>• Lower food into the fat slowly</li> <li>• Never put wet food into hot fat</li> <li>• Operate the fryer with the oil at the correct level. Keep water away from fryers containing hot oil</li> </ul>				

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Hot Surfaces	<p>Staff.</p> <p>Contact causing:</p> <ul style="list-style-type: none"> <li>• Burns</li> </ul>	<ul style="list-style-type: none"> <li>• Employees trained in safe use, operator's manual is available</li> <li>• Fryer allowed to cool before cleaning</li> </ul>				
Cleaning and Emptying	<p>Staff, <i>(Equipment will hold latent heat)</i></p> <ul style="list-style-type: none"> <li>• Fire,</li> <li>• Burns from hot oil,</li> <li>• Contact with hot surfaces</li> <li>• Fumes from boiling cleaning chemicals,</li> <li>• Eye injuries from splashes</li> <li>• Slips from oil spillage</li> </ul>	<ul style="list-style-type: none"> <li>• Train staff in safe procedures for emptying and cleaning</li> <li>• Allow oil to cool, ideally for at least six hours, check the temperature using a suitable probe thermometer before draining.</li> <li>• Do not drain if the temperature is above 40 °C</li> <li>• Equipment maintained to prevent leaks onto floor</li> <li>• Staff clean up spillages immediately using suitable methods and leave the floor dry</li> <li>• Operators should wear enclosed, solid, firm non-slip shoes which provide adequate protection for the feet</li> </ul>				

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Manual Handling (Changing Oil)	Staff: Overreaching, lifting and moving containers of oil resulting in: <ul style="list-style-type: none"> <li>• Back Injuries</li> <li>• Sprains &amp; Strains</li> <li>• MSD</li> </ul>	<ul style="list-style-type: none"> <li>• When draining large volumes of oil it is safer to drain off in smaller amounts.</li> <li>• This avoids overfilling the container and will reduce the chance of spillages when you move it.</li> <li>• Smaller amounts will also be easier to carry.</li> </ul>				
Spills & Splashes on the Floor around the Fryer	Staff, Visitors Slips Trips and Falls, resulting in: <ul style="list-style-type: none"> <li>• <i>Major/minor injury</i></li> <li>• Burns</li> </ul>	<ul style="list-style-type: none"> <li>• Consider improving slip resistance of surrounding flooring, e.g. use of suitable mats</li> <li>• Oil spillages must be cleaned up immediately, ensuring floor areas around equipment are completely clean</li> <li>• Drain cooked food over oil or use drip tray to avoid spills on floor</li> </ul>				

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<b>Ignition of Hot Oil</b>	<b>Staff, Visitors, Customers</b> <b>Fire resulting in</b> <ul style="list-style-type: none"> <li>• Burns</li> <li>• Electric Shock</li> <li>• Smoke inhalation</li> </ul> <b>Property damage</b>	<ul style="list-style-type: none"> <li>• Operate the fryer with the oil at the correct level</li> <li>• Never heat above 200°C as the oil is likely to burn and eventually ignite</li> <li>• Keep firefighting equipment nearby</li> <li>• When not in use but still required, turn oil temperature down.</li> <li>• Do not leave unattended</li> </ul>				

## Safe Use of Fryers

Operate the fryer with the oil at the correct level.  
 Always set the temperature using guidance from the manufacturer  
 Never overload with food.  
 Lower the basket gently into oil.  
 Keep water away from fryers containing hot oil  
 Never heat above 200°C as the oil is likely to burn and ignite.  
 Drain cooked food over oil or use drip tray to avoid spills on floor. Wipe spillages immediately.  
 Only use equipment i.e. tongs, baskets, skimmers, meant for use in hot oil.

When not in use but still required, turn oil temperature down to a cooler temperature. Do not leave unattended.  
 Keep firefighting equipment nearby (e.g. Class F Extinguisher and/or fire blanket).  
 You must refer to the manufacturers guidelines for draining/filtering temperatures and safe operational requirements  
 Ensure the fryer is well maintained and any attachments used are suitable for their purposes, as recommended by the manufacturer – a procedure for reporting faults will help you comply with this duty

## Further Control Measures

Information, Instruction & Training	Personal Safety
<ul style="list-style-type: none"> <li>• Fire Safety Awareness Training</li> <li>• Manual Handling Training</li> <li>• Train staff in safe procedures for emptying and cleaning</li> <li>• Staff trained in risks of hot oils Make staff aware of the reasons why protective equipment should be used and ensure that it is worn.</li> <li>• Train staff to report maintenance issues with the fryers or any problems they experience when using them.</li> <li>• For fire safety and economy instruct staff to switch off deep fat fryers when unattended/overnight</li> </ul>	<ul style="list-style-type: none"> <li>• PPE is supplied and worn</li> <li>• Spillages are managed immediately</li> <li>• You must undergo specific instruction and training in the proper use and care of the deep fat fryer.</li> <li>• Wear PPE to protect yourself from injury.</li> <li>• Tie long hair back or wear PPE such as a hat or cap.</li> </ul>
Manual Oil Filtering	Procedural Controls: Cleaning
<ul style="list-style-type: none"> <li>• Turn off electricity at wall socket and at the on/off control for gas appliances.</li> <li>• Allow oil to cool to 40°C/104°F (THIS WILL TAKE 6 to 7 HOURS). Check with a probe thermometer.</li> <li>• Remove different parts, baskets, heat element, bottom tray, debris basket, etc.</li> <li>• Drain oil by drain valve, removable spout, lifting container, by tilting or use an oil filter machine.</li> <li>• Drain oil into suitable large container (heat resistant with carrying handles and cover or lid.</li> <li>• Refer to the manufacturers guidelines for draining/filtering temperatures and safe operational requirements</li> <li>• Carry out oil filtering as a first task of the day rather than as part of the closing-down procedure.</li> <li>•</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the debris and leftover oil with a paper towel.</li> <li>• Clean with detergent in line with manufacturer's instructions. Use suitable cleaning chemicals, wear gloves and, if required, eye protection and aprons.</li> <li>• Rinse and drain, close drain valve.</li> <li>• Reassemble and refill with oil to safety level.</li> <li>• Keep guards/lids in place when not in use.</li> <li>• Cover with lid</li> <li>• Never stand on the machine</li> <li>• Do not dispose of oil down the drain</li> <li>• Cleaning should be a first task of the day rather than as part of the closing-down procedure to allow for cooling down</li> </ul>

**Action List**

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed