

# Fryer Safety



1. Keep liquid, beverages and ice away from hot oil
2. Handle only one fryer basket at a time
3. Avoid oil splashes, raise and lower fryer baskets with caution
4. Never overfill fryer baskets
5. Avoid excess ice crystals from frozen foods from dropping into hot oil
6. Wear safety equipment while working with hot oil
7. Never reach above the fryer while oil is hot
8. Don't stand too close or lean over hot oil
9. ALWAYS wait until oil is cool before beginning closing duties
10. Ensure fryer and fryer baskets are dried thoroughly after cleaning

