

JOB HAZARD ANALYSIS - Task Specific

WORKPLACE TASK TO BE ANALYSED

Cleaning Fryers

DEPARTMENT

Hospitality Services

WESTERN JOB CLASSIFICATION*

Cook - Porter

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

Heavy Gloves, Goggles, Cart

SEQUENCE OF TASK

- Only change and clean a fully cooled (overnight) fryer
- Put on heavy gloves and goggles
- Remove baskets
- Place metal receptacle (sufficient to hold oil) under fryer drain
- Open fryer drain slowly and allow oil to drain from fryer
- Use tongs to remove grate and take to dishwasher
- Dispose oil into appropriate recycle drum by transporting on a cart
- Ensure floor in front of fryer is clean of oil
- Use slotted metal spoon to remove large items from fryer
- Wipe interior of fryer clean with dry cloth
- Close fryer drain
- Refill fryer with liquefied shortening to marked level
- Replace clean and dry baskets and grate before use

NEW

WESTERN HAZARD CATEGORY*

Ergonomic Hazards

HAZARD TYPE*

Manual Material Handling

LOSS POTENTIAL RATING*

Moderate

*refer to Stantec Specific Job Report

REVISED

DATE:

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POTENTIAL HAZARDS

Burns

Spills

Lifting / Strain

Slip / Fall

ACTION OR PROCEDURE

Allow oil to cool