



## Fryer Safety

Those who cook in restaurants are especially at risk of burn injuries while cooking with or cleaning fryers.

Burns can occur from contact with the fryer itself or from hot splashing oil, or when straining the oil or moving the fryer.

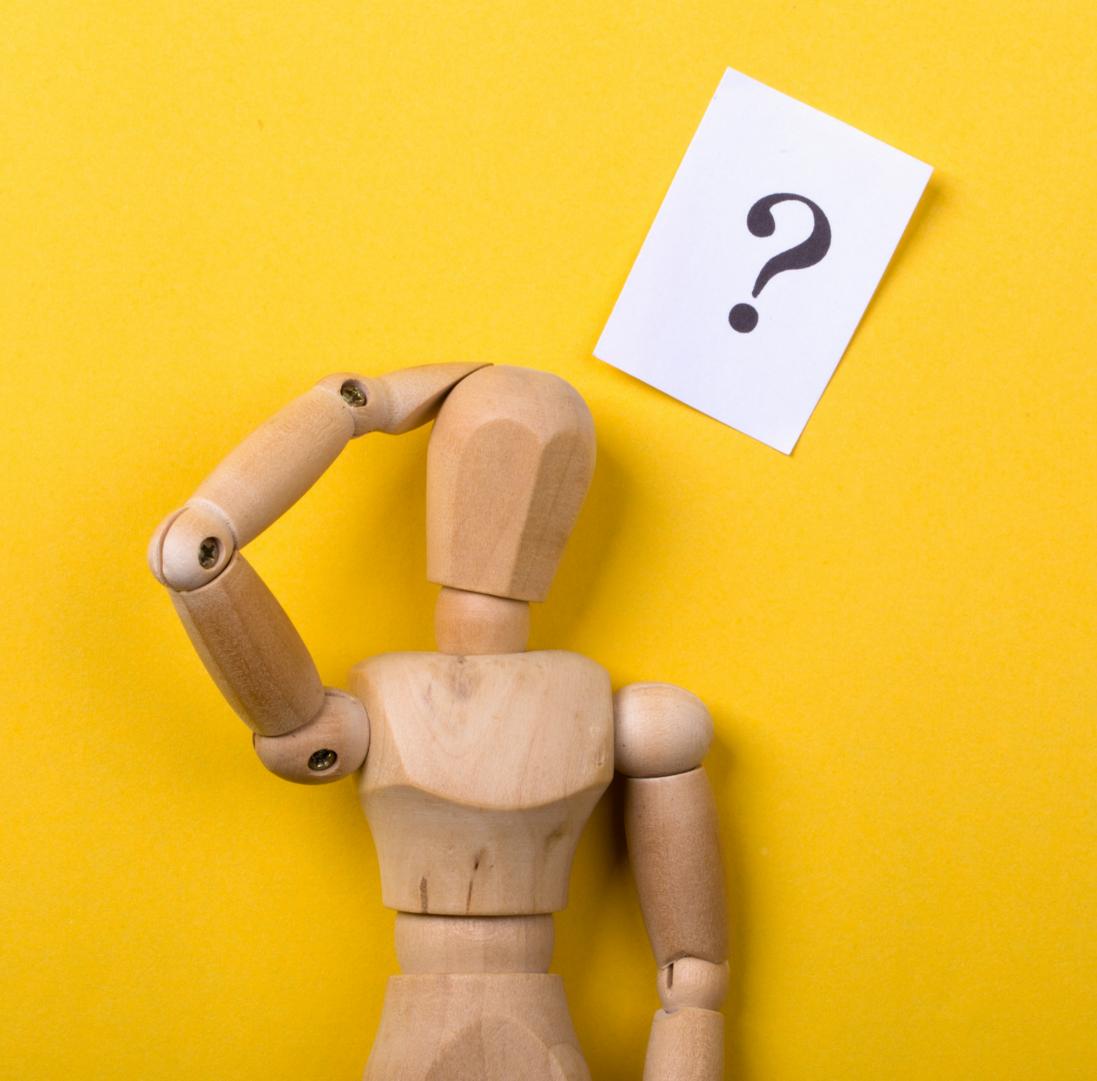
## Do

- Always use caution when working around hot oil
- Use the correct oil level and cooking temperatures for the fryers
- Gently raise and lower fryer baskets while cooking to avoid splashing
- Always shake fry basket after frying to remove any access oil from fries before transferring to bowl
- Keep floor surfaces clean and dry to prevent slipping or falling onto hot surfaces. Wear slip-resistant shoes.
- Extinguish hot oil/grease fires by using a class K fire extinguisher

## Don't

- Do not spill water or ice into oil. Do not store employee drinks by fryers. These could be easily bumped into the hot oil and cause a flare-up
- Do not overfill or pour excessive amounts of frozen fries into deep fryer at one time. Overfilling causes excessive splashing and bubbling over of hot oil
- Do not stand too close or lean over hot oil, especially when items are frying
- Do not overheat oil (should always be set to 350 degrees)
- Do not drain or move hot oil container, wait until the oil is cool!







# Any safety, health or hazard issues at any of your locations?

#### Have a Safety Concern?

LITTLE BIG BURGER

# REPORT CONCENS

HOW CAN WE IMPROVE SAFETY?

See something. Say something. All LBB employees have a voice. Please click here to report any safety concerns or ways to improve safety in the workplace.

# Incident Reporting:

- Form can be filled out online at WeAreLBB.com
- Who can submit a form  $\rightarrow$  ANYONE
- Possible examples of when it should be completed:
  - First Aid of any kind is administered (even the smallest injuries should be documented)
  - Injury of a guest or employee on the property
  - Someone being ejected from the property or if they make a threat
  - Possible crime has been committed (ex. theft or harassment)
  - Property damage (company-owned or property owned by guest, vendor, or employee)



#### Safety Committee Meeting Notes

SAFETY COMMITTEE

### MEETING MINUTES

COMPLETE AFTER EVERY SAFETY COMMITTEE MEETING

After each monthly safety committee meeting, members should complete this brief form to record meeting notes and to report any safety concerns that require corrective action.