

JOB HAZARD ANALYSIS - Task Specific

 NEW
 REVISED
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

WESTERN HAZARD CATEGORY*

Ergonomic Hazards

HAZARD TYPE*

Manual Material Handling

LOSS POTENTIAL RATING*

Moderate

*refer to Stantec Specific Job Report

DATE:

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Committee

REVIEWED BY:

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MGMT APPROVAL:

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SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCEDURE
Only change and clean a fully cooled (overnight) fryer	Burns	Allow oil to cool
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	Spills	open drain slowly
Use tongs to remove grate and take to dishwasher		
Dispose oil into appropriate recycle drum by transporting on a cart	Lifting / Strain	
Ensure floor in front of fryer is clean of oil	Slip / Fall	
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		