



6-minute safety talk for culinary arts

Instructor Guide

Deep fat fryers

Topic Overview (why the topic is important to the students)

Deep fat fryers are the source of many of the burns experienced by young kitchen workers. Because the burns are so severe, and relatively common, deep fat fryers warrant special safety warnings and instruction.

Demonstration and Discussion Topics

- **Discuss** the hazards of deep fat fryers and deep fat cooking in the kitchen.
 - **Tour the kitchen** with the students, pointing out where the accidents can occur – the stove, the deep fat fryer, the cleaning facility.
 - **Distribute** the student handout.
 - **Use** the student handout as your discussion guide.
 - **Discuss** how deep fat fryer burns can occur.
 - **Remind** students that they are required to wear non-slip shoes.
 - **Explain** what can be done in the workplace to minimize the risk of burns from deep fat fryers (e.g., non-skid flooring, written safe work procedures, clear walkways).
 - **Emphasize** that following safe work procedures is mandatory. Make sure all students are trained in how to work safely with, and clean, deep fat fryers.
- **Make it real.** Tell at least two true stories of injuries from your experience or use the following examples:
 - A worker was pushing a container of hot grease from the kitchen to the outside for filtration. When he reached to hold open a door, the container slipped, the lid fell off, and hot grease spilled over much of his body. He sustained second- and third-degree burns to his ankles, arms, chest, and face and was hospitalized for 2 weeks. Scarring occurred on all burned areas.
 - After being instructed to pour cooking oil through a filter to clean it, something he had never done before, a young worker asked for a safety apron and gloves. He was told they weren't necessary. The boiling oil spilled, splashing all over him. He suffered third-degree burns on his neck, chest, hands, stomach, groin and feet. He didn't know at the time that he had the right to refuse unsafe work.

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- **Discuss** the attitude that “it won’t happen to me”. Remind them that an injury can and will happen if they take shortcuts or are careless.
- **Answer** any questions or concerns they might have.
- **Set a good example** by working safely at all times.

Resources

- Using deep fat fryers safely
http://www2.worksafebc.com/PDFs/SafetyBulletins/StartSafe/kitchen/rc_tip4.pdf
- White Spot H&S Manual - page 19
http://www2.worksafebc.com/tourism/Hosp_SmBiz/add_res/whitespt.pdf