

Easy Dos and Don'ts

For Teen Workers - Fryer Safety -

Do:

- ✓ Gently raise and lower fryer baskets while cooking to avoid splashing.
- ✓ Keep liquids and beverages away from hot oil.
- ✓ Wear any safety equipment that employers provide while working with hot oil.

Don't:

- ✗ Overfill fryer baskets
- ✗ Stand too close or lean over hot oil.
- ✗ Carry hot oil. Wait until it is cool!
- ✗ Strain hot oil. Wait until it is cool!
- ✗ Store hot oil on floors by grill area.
- ✗ Pour excess ice crystals into the oil.

