



Use of Fryers and Hot Cooking Oils Accident Prevention Alert

The Next Three Seconds Protects Your Life, Your Loved Ones, Your Livelihood®

The N3L3 philosophy:

our approach to protecting workers from fatal and life-changing events.

Eastern Alliance is here to help. To learn more about Eastern's N3L3 program and access other safety resources, sign in and visit the Safety Tools on www.easternalliance.com, or contact your Risk Management Consultant for assistance

1.855.533.3444

Cooking oil is an integral part of many commercial and industrial kitchens. This common element can pose as a safety hazard to workers when improperly handled or stored. Even small amounts of oil on the floor creates a slippery surface that is hazardous to walk on and hot oil has the potential to cause significant burns. Injuries from this hazard can be life-changing, especially burns. Burns can cause severe and extensive disfigurement and nerve damage. Living with scars and disfigurement of a severe burn can be difficult and emotionally traumatic. The hazards of this common cooking element should not be overlooked or taken lightly. Please see how lives have been impacted by recent incidents involving cooking oils and what you can do to prevent these types of incidents in your workplace.

EVENTS:

A cook was carrying an uncovered pot with hot grease from the kitchen to a fats, oils, and grease (FOG) container that was located outside. As the worker was walking down stairs, he slipped and hot grease splashed onto his legs causing severe burns.

A 17-year old worker who had been employed in the restaurant for three months was performing grease filtering, which filters the used grease for re-use. Personal protective equipment (PPE) was not being used and he was burned due to a splash. A subsequent investigation showed that PPE was commonly not worn by anyone performing this process and there was not a full set of necessary PPE available for use.

A young and relatively new employee at a fast-food chain was assisting with cleaning behind a fryer. He pushed the fryer back after cleaning behind it and hot oil splashed on his hands causing a burn. He had not yet been trained in this process and he placed his hands incorrectly on the top of the fryer when pushing it back leading to the burn.

Lessons Learned:

- Pre-plan activities that present unique hazards such as filtering or changing cooking oil. Pre-planning allows you to evaluate processes, anticipate outcomes, and plan for safety.
- To minimize contact with oils, use a pump station to pump oil directly into an indoor storage container or use a caddy system to transfer oil directly from fryers to the caddy that can be wheeled to the FOG container.

This information is proprietary and is intended to assist you in your safety efforts. It must not be assumed that every unsafe condition or procedure has been covered in this document, nor that every possible loss potential, and legal violation has been identified herein. This document is not a substitute for the establishment of risk management programs by your management.



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Lessons Learned (continued):

- If pumps or other enclosed transfer systems are not available, wait until oils are cooled before removing them from fryers and transferring them to FOG containers. Use a thermometer to verify the temperature.
- Never put hot oil into any open-top pan for temporary holding.
- Use closed containers to transfer the oil from one location to another to help prevent spills.
- Locate FOG containers in areas that are easy and safe to access. Avoid situations where oil must be carried up or down stairs.
- Evaluate the path taken when transferring oils and minimize hazards along that path.
- Avoid transferring grease outside during periods of inclement weather or when walking surfaces may be slippery.
- All workers should receive detailed training that is task-specific regardless of previous work experience. The training should share the knowledge and competence needed to perform the task using resources that are specific to the task including personal protective equipment.
 - Training on PPE use should be specific to each task and the trainer and trainee should both wear the PPE during the training with the trainer demonstrating proper use as part of the hands on training process.
 - Require heat resistant gloves, aprons and face shields when workers handle cooking oil.
 - Require workers to wear closed-toed, slip-resistant shoes when handling cooking oil to help prevent slips, trips, and falls that could lead to spillage.
 - Ongoing assessments of the worker, process, and overall program should be performed with feedback given to all involved.



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Lessons Learned (continued):

- PPE use should be monitored and enforced and an assessment and feedback process should be used by management in monitoring and evaluating the effectiveness of the process and use by workers.
- Empower workers not to engage in activities that they are not comfortable doing and to speak up when they do not understand a process or procedure. They should be encouraged to let management know that they need additional resources (training, equipment, tools, etc.) in order to safely complete a task. An example would be not performing work around fryers if PPE is unavailable for use. When work is stopped, controls should also be in place to address the unsafe condition and rectify it as soon as possible.



Image Source: iStock.com