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SAFETY ALERT!



Handling of hot oil

This safety alert highlights the dangers associated with transferring hot oil from a deep fryer to an oil disposal machine, and suggests possible control measures to assist industry in managing the risk.

Background

A kitchen assistant in a fast-food outlet sustained hot oil burns to his face, neck, upper chest and arms as he was transferring hot oil from the deep fryer to an oil disposal machine.

The worker used a bucket to transfer the hot oil. He had removed the strainer from the oil disposal machine because it was clogged by food particles. He poured the hot oil straight into the oil disposal machine. The machine was switched on and the oil spattered up over the kitchen assistant.

A written procedure for transferring oil to an oil disposal machine was available, but the kitchen assistant had never been trained in the procedure.

Contributing factors

- The kitchen assistant was not trained. He did not know the correct procedure for transferring hot oil to an oil disposal machine.
- · The manager who had asked the kitchen assistant to do the job had not been shown the written procedure.
- · The oil disposal machine's strainer was clogged by food particles and needed to be removed, cleaned and replaced.
- The oil disposal machine was switched on during the procedure.
- The oil had not been allowed to cool before being transferred.

Action Required

- A risk assessment on all tasks must be performed by the employer or person in control of the workplace.
- · Workers must be trained in safe work procedures and properly supervised.
- To eliminate the hazard, use an oil filtering machine to transfer oil from the deep fryer to the oil disposal machine.
- Ensure that safe work procedures are used. Teach employees to use each type of oil or fat at the correct temperatures, and the
 times needed for the products to reach safe temperatures.
- Ensure that the strainer to the oil disposal machine is kept clean and clear of food particles.
- · Provide employees with the appropriate personal protective equipment.
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