Young man seriously burned while cleaning deep fryer

Burn Injury Narrative (SHARP Report # 86-4-2008)

What happened?

A cook in his early twenties was cleaning a deep-fat fryer in a quick-service restaurant when the fryer tipped over, spilling hot cooking oil on him. He then slipped in the oil on the floor and fell.

- He suffered 2nd and 3rd degree burns to his leg, arm, and back.
- He was in the hospital for two weeks and was unable to work for almost two months.

How can you prevent this from happening?

Employees:

- Get trained in the proper use and maintenance of the deep fat fryers at your workplace.
- Observe all safety procedures and wear all protective equipment when working with deep fat fryers.
- Do not move or strain hot oil containers; wait until the oil is cool!
- Wear shoes with slip-resistant soles.

Employers:

- Consider replacing older deep fat fryer models with newer models that have exhaust vents in closer proximity to the fryer, built-in grease filters, improved grease-disposal systems, automatic food-lowering devices, and vat covers.
- Designate someone on each shift to be responsible for immediate clean-up of food/oil spills, especially during busy times.
- Designate a trained employee per shift to clean the fryer(s), when appropriate.
- Train your employees* in proper use and maintenance of equipment.
- Train your employees on first aid for burns so that immediate and proper first aid treatment is accessible at the job site.

* The Washington Restaurant Association recommends that no one under 18 clean deep-fat fryers.

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