



February 2008

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.