

MAINTAINING A SAFE KITCHEN ENVIRONMENT IS ESSENTIAL FOR PREVENTING ACCIDENTS, INJURIES, AND EQUIPMENT DAMAGE. FOLLOWING PROPER SAFETY PROCEDURES WHEN USING FRYERS AND COOKING EQUIPMENT HELPS PROTECT STAFF AND ENSURES SMOOTH OPERATIONS DURING BUSY SHIFTS. BELOW ARE KEY SAFETY TIPS AND REMINDERS TO KEEP IN MIND AT ALL TIMES.

FRYER SAFETY TIPS

- **Do not overfill baskets:** Overloading can cause oil to spill over, increasing fire and injury risk.
- **Use caution when moving fryer baskets:** Shake gently and avoid splashing hot oil.
- **Turn off fryer during cleaning:** Ensure it's fully cooled before wiping down surfaces.
- **Wear proper PPE:** Slip-resistant shoes and heat-resistant gloves protect against burns and slips.

COOKING EQUIPMENT SAFETY

- **Inspect cords and plugs:** Report damaged electrical cords immediately.
- **Keep flammable materials away:** Towels, paper, and packaging should never be near heat sources.
- **Clean equipment regularly:** Built-up grease can catch fire easily.
- **Never leave cooking equipment unattended:** Stay alert when cooking, especially during busy shifts.
- **Wear proper PPE:** Slip-resistant shoes and heat-resistant gloves protect against burns and slips.



QUICK REMINDERS

- Fire extinguisher and Ansul systems should be inspected regularly.
- Never try to move or carry hot oil – let it cool first.
- Report any damaged or malfunctioning equipment immediately to your manager.

Safety Starts With You!

Thank you for keeping safety a priority in our kitchens. Staying alert and following these best practices protects you, your team, and our guests.

If you have any questions or need additional training, contact your manager or area coach.

STAY SAFE, STAY SMART