

13.09.05

DESCRIPTION:

## JOB SAFE PRACTICES

### Deli – Deep Fryer KI PFA Series

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p><b>DO NOT</b> touch the cooking oil unless you are sure it is cooled.</p> <p><b>DO NOT</b> open drawer lid or front panel when product is loading</p> <p><b>DO NOT</b> touch heater module, vat or oil unless you are sure it has cooled.</p> <p><b>DO NOT</b> immerse the heater box and heat lamp in water or other liquid.</p> <p><b>DO NOT</b> perform any maintenance or cleaning procedures unless specifically trained.</p> <p><b>DO NOT</b> perform any troubleshooting procedures unless specifically trained.</p>	<p>Hot surface/substance</p> <p>Electric Shock</p>	<p>Burns</p> <p>Serious Injury</p> <p>Death</p>	<p><b>Store and Department Management –</b> To inspect and maintain equipment and to inform, instruct, train and supervise staff.</p> <p><b>Store staff –</b> To work safely, to report unsafe conditions and not operate faulty or unsafe equipment.</p> <p><b>All staff –</b> To identify and report unsafe conditions and implement the Out of Service tag procedure.</p> <p><b>Note –</b>Before using the deep fryer, staff must be trained and familiar with the operating instructions.</p>
<p><b>ENSURE</b> that receiving tray is kept in position to receive hot product</p>	<p>Hot substance</p> <p>Oil Slips</p>	<p>Burns</p> <p>Strains</p> <p>Cuts, abrasions, breaks</p>	
<p><b>DO NOT</b> lift the fryer by yourself. Always remove oil before moving fryer.</p>	<p>Manual Handling of heavy objects</p>	<p>Strains</p>	

Revision N°	Issued	Approved By	Document N°	Page
1	23/08/12	Director/s	OHS/F –13.09.05	1