Rockwood Casualty Insurance Company (Rockwood) may provide safety management services to its insureds in order to reduce the risk of loss that may lead to insurance claims. The information and advice we provide is not intended to include all possible safety measures and controls. Rockwood does not warrant that losses and claims will be avoided or mitigated if our recommendations are followed. The safety management services we provide do not relieve the insured of its own duties and obligations with regard to safety matters, nor does Rockwood guarantee to the insured or others that the insured’s property and/or operations are safe, healthful, or in compliance with applicable laws, regulations or standards. The insured remains responsible for its own operations, safety practices and procedures and should consult with legal counsel and safety professionals, of its own choosing, as it deems appropriate.

Safety Tip # 177

12-30-08

**FRYER SAFETY**

**ALWAYS**

- Use caution and maintain alertness when using equipment.
- Maintain a clean and clear work area.
- Gently raise and lower the fryer baskets to avoid splashing.
- Keep liquids and beverages away from work area.
- Keep floor surfaces clean and dry to prevent slips and falls.

**NEVER**

- Overfill fryer baskets!
- Stand too close or lean or reach over fryer!
- Filter or drain **hot oil**! Wait until oil is **cool**!
- Carry or move containers of **hot oil**! Wait until oil is **cool**!
- Pour excess ice crystals into the **hot oil**!
- Pour **hot oil** into plastic or other container that will melt!