

## Information Bulletin

NUMBER 30

### Restaurant Safety-Discarding Used Cooking Oil

Rita, the 27-year-old Shift Manager, had worked at the restaurant for three years. She liked her work and tried to do the best possible job. She arrived at 5 a.m. to find out that two of her employees had called in sick; she would have to operate her shift short-handed again. The fryer oil had to be changed, and Rita knew the company procedure for doing it. By taking a few little short cuts, she could get it done. She attached the drain extension and allowed the hot oil to dispense into the collection pot, which was also used to cook beans. She waited about an hour for the oil to cool, but she wanted to get the job done. While trying to carry the 50-pound pot outside, she slipped, and the 360-degree oil spilled over her body, causing severe burns.

As with most accidents, this one has numerous root causes. Some involved procedures, some equipment and some conditions. Discarding used cooking oil can, of course, be done safely, but management must emphasize to employees that this is a very hazardous activity and that they must follow proper procedures exactly.

Some considerations for discarding used cooking oil are presented below.

- *Provide the proper collection pan and ensure it will hold the entire contents*

The pan should be an appropriate height so that it fits under the drain extension without having to be tipped when removed and sits flat on the floor. The pan should have four handles so that each of the two employees carrying it will have two points of contact to improve stability during transportation and pouring. An enclosure lid should be secured to the pan to prevent splashes and spills during transportation.

- *Provide a cart that is in good condition*

The drain pan should be securely transported on a low-profile cart equipped with a raised handle so that the employee's contact with it is at waist level. Using a cart eliminates much of the manual handling of the drain pan.

- *Provide and require use of appropriate personal protective equipment*

Employees should wear impervious gloves, an impervious apron and a full face shield during all phases of the transfer process.

- *Let it cool*

The oil should be allowed to cool for at least 12 hours in the drain pan before it is transported.

- *Teamwork*

The transportation process requires two employees.

- *Clear the way*

Inspect the entire transportation route to be sure that there are no obstacles to hinder the operation.

- *Consider alternate disposal methods*

Check with your cooking oil disposal company for alternative disposal methods such as a closed, direct pump system that will eliminate the need for any manual handling of used oil.

If you would like assistance with your accident prevention program, Farmers has a staff of qualified professionals ready to help you.

This bulletin is intended only as a reminder and is offered solely as a guide to assist management in its responsibility of providing a safer working environment. This bulletin is not intended to cover all possible hazardous conditions or unsafe acts that may exist. Other unsafe acts or hazardous conditions should also be noted and corrective action taken.