

DONUT FRYER

New equipment in the workplace needs to be inspected when it arrives, according to the Ontario Health & Safety Act (OHSA) Industrial Regulation Section 7. Going forward the committee should be looking at each piece of equipment every month to ensure it is in compliance with the OHSA and applicable Regulations and Standards. As with all inspections, the first order of business is to identify the hazard(s). Once the hazard(s) are identified, review what controls are put in place to either remove or control them. For a donut fryer, hot oil is the primary hazard, but more may become apparent as you investigate the situation.

Questions to ask

- What Personal Protective Equipment (PPE) should be worn for the protection of the worker? Proper fitting burn resistant gloves, an apron, and non-slip footwear should be worn, in case oil splatters. These can help repel oil and protect the skin.
- Is there a possibility that the screen could fall into the oil? The hinged screen should have a secured latch to prevent the screen from falling. Workers should stand to the side of the fryer to raise or lower the screen.
- Does the oil need to be changed? Request a copy of the procedure for review from the employer that deals with this task. How is the oil cooled? What temperature is the oil when it is removed from the fryer? How is it removed? What type of pail is used? Does it have a lid to prevent spilling? How is it transferred to the disposal container? How high does the pail need to be lifted? What weight is the pail? How often is the task performed?
- Is the fryer shut off, locked out and tagged prior to cleaning? Is there a written procedure in place?
- What if a fire starts? The local ventilation system above the fryer should be maintained in good condition. There should be a fire suppression system and/or fire extinguisher as required by the *OHSA section 25.1(b)* and Fire Code.
- Will the floor provide sure footing? Consider the material of the floor. Is it non-slip? Are there any trip hazards? Do not put cardboard on the floor. Is the area clear? Is the fryer in a well travelled area? You may need to consider the location of the fryer to ensure that the fryer operator is not pushed towards the fryer by foot traffic or moving materials through the department. Consider a railing to block access.
- Is the fryer grounded? The plug should be three pronged and be in good repair.
- Is the fryer secured to the floor?
- What temperature will the oil be when in use?
- Has the worker been trained to perform the task? To clean the equipment? To shut down, lock out and tag? To transport the used oil to the disposal unit? What to do in the case of an emergency?



While investigating, **ask the workers about their jobs.** They are the experts.

Ask them what will make the job safer.

OHSA

25. (1) An employer shall ensure that,
- (b) the equipment, materials and protective devices provided by the employer are maintained in good condition;
 - (c) the measures and procedures prescribed are carried out in the workplace;
 - (d) the equipment, materials and protective devices provided by the employer are used as prescribed; and
- (2) Without limiting the strict duty imposed by subsection (1), an employer shall,
- (a) provide information, instruction and supervision to a worker to protect the health or safety of the worker;
 - (d) acquaint a worker or a person in authority over a worker with any hazard in the work and in the handling, storage, use, disposal and transport of any article, device, equipment or a biological, chemical or physical agent;
 - (h) take every precaution reasonable in the circumstances for the protection of a worker;
 - (j) prepare and review at least annually a written occupational health and safety policy and develop and maintain a program to implement that policy;



Regulation 851

7. (2) Subject to subsections (5), (7), (8) and (9), a pre-start health and safety review is required if, in a factory other than a logging operation, a provision of this Regulation listed in the Table applies and the circumstances described in the Table will exist, because a new apparatus, structure or protective element is to be constructed, added or installed or a new process is to be used;

42. (1) The power supply to electrical installations, equipment or conductors shall be disconnected, locked out of service and tagged before any work is done, and while it is being done, on or near live exposed parts of the installations, equipment or conductors.

42. (7) The employer shall establish and implement written procedures for compliance with this section.

45. Material, articles or things,

- (a) required to be lifted, carried or moved, shall be lifted, carried or moved in such a way and with such precautions and safeguards, including protective clothing, guards or other precautions as will ensure that the lifting, carrying or moving of the material, articles or things does not endanger the safety of any worker;
- (b) shall be transported, placed or stored so that the material, articles or things,
 - (i) will not tip, collapse or fall, and
 - (ii) can be removed or withdrawn without endangering the safety of any worker; and

84. A worker exposed to the hazard of injury from contact of the worker's skin with,

- (a) a noxious gas, liquid, fume or dust;
Shall be protected by,
 - (e) wearing apparel sufficient to protect the worker from injury
 - (f) a shield, screen or similar barrier; appropriate in the circumstances.

123. (2) The requirements of the Fire Code respecting keeping egress doorways, public corridors and exits free from obstruction apply at industrial establishments.

Not all hazards present in your workplace may be listed here. Please check the *Occupational Health & Safety Act* and applicable regulations for your workplace equipment.

OHSA R.S.O. 1990, C.O.1.

Sections that apply:

- Section 25 1(b)(c)(d)
- Section 25 2(a)(d)(h)(j)

R.R.O. 1990 851

Industrial Reg. that apply:

- Section 7 (2)
- Section 42 (1) (7)
- Section 45(a) (b)
- Section 84(b)
- Section 123 (1)

Fire Code

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For more information contact:
UFCW LOCALS 175 & 633
HEALTH & SAFETY DEPARTMENT
1-800-267-1977
membership@ufcw175.com



Shawn Haggerty
President
Kelly Tosato
Secretary-Treasurer
Karen Vaughan
Recorder