

**MILLE LACS BAND OF OJIBWE
HEALTH AND HUMAN SERVICES POLICY & PROCEDURE**

Department: Substance Use Disorders- Four Winds Lodge **Policy Number:** HHS-SUD-FW 4711

Policy Title: Deep Fat Fryer Operation

Attachments:

Revision History: 6/2017, 1/2018

Revised by/Date: Lindsay Misquadace-Berg 7/2021

Approved by:

Lindsay Misquadace-Berg, Four Winds Treatment Director



Date:

7/28/21

Approved by:

Nicole Anderson, Commissioner of HHS



Date:

7-31-21

POLICY STATEMENT: All staff and clients of Mille Lacs Band Four Winds Lodge will follow safety protocol when utilizing the deep fat fryer.

PURPOSE: The purpose of this policy is to ensure the safety of clients while utilizing the deep fat fryer.

PROCEDURE:

1. OPERATION

WARNING: Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING: Spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

2. LEVELING THE FRYER

- Check the level of the fryer by placing a level on top of the fryer.
- Ensure the fryer is level front to back and side to side in the installed position.
- Lock the wheels after the unit is level.

3. OVER-TEMPERATURE SHUTDOWN

- If the shortening becomes overheated, a high temperature shutoff device will turn the gas valve off and extinguish the pilot.
- If the fryer shuts down due to overheating, **DO-NOT** re-light the pilot until the shortening temperature is below 300° F (149° C).

4. CLEANING

- Wipe down fryer to remove any visible signs of dirt, oil, grease, etc. remaining from the previous use.
- Before any food preparation, thoroughly wash the fryer with hot soapy water to remove any dirt.
- **NOTICE: Do not use chlorine or sulfate/sulfide cleaners.**
- Wash any accessories prior to use.
- Rinse the fryer and accessories thoroughly and drain the fryer.
- Wipe the tank completely dry with a soft, clean cloth.

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5. FIRE EXTINGUISHERS

- At least one type ABC fire extinguisher must be available to the operator(s) at all times while the fryer is in operation.

6. FILLING TANK WITH SHORTENING

- **NOTICE:** Solid shortening should NOT be used with PRO-FRYERS. Melting solid shortening will damage the tank and void your warranty.
 1. Close the drain valve.
 2. Check the level of the fryer.
 3. Fill the fryer tank with liquid shortening.
 4. Shortening level should be between the min and mx lines in the fryer tank.
 5. Shortening will expand when heated. **Do not** fill the fryer tank past the MAX line.
 6. Add fresh shortening as needed to maintain level.

BEFORE START-UP: Inspect hose(s) for evidence of excessive wear, cuts or cracks. If evident, replace only with manufacturer's original parts before operation.

7. LIGHTING THE PILOT

1. Attach the propane tank.
 - a. First be sure the tank is closed by turning the valve on top to the right.
 - b. Connect the screw on the tank assembly, be sure it is tight.
 - c. Turn the tank valve on by turning the valve to the left.
2. Open the door on the front of the fryer.
3. Turn the thermostat OFF. The thermostat is located behind the door.
4. Push the gas control valve and turn to OFF. Wait 5 minutes for unburned gas to vent.
5. Push and turn the gas control valve to the "L" in Pilot.
6. Depress and turn gas control knob to ON.
7. If gas supply is interrupted, repeat steps 2 through 6.

8. TURNING ON THE FRYER

1. Set the temperature knob to desired temperature.
2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
3. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

9. TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot lit, turn the gas valve to "L" in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.
4. Turn off gas supply at cylinder valve or supply pipe.

10. EXTENDED SHUTDOWN

1. turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

11. BASIC FRYING INSTRUCTIONS

1. Set the desired temperature and allow shortening to heat up to that temperature.

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2. Fry items that are the same size to ensure equal doneness.
3. Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.
4. Add fresh shortening as needed.

12. FRY BASKET GUIDELINES

1. Do not overfill baskets. Carefully lower basket into oil.
2. When frying doughnuts and fritters, turn product only once during frying.
3. When cooking French fries or onion rings, shake the basket several times.
4. Batter-covered foods should be dropped carefully, one by one, onto shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter build-up on basket surfaces. When frying is completed, remove basket or product. Hang basket on rear hanger.

13. EXTENDING SHORTENING LIFE

1. Shortening life can be extended by following guidelines.
2. Do not salt foods over the fryer.
3. Use good-quality shortening.
4. Filter shortening daily (at minimum).
5. Replace shortening if it becomes poorly flavored.
6. Keep equipment and surroundings clean.
7. Set thermostat correctly.
8. Remove excess moisture and particles from food products before placing in fryer.

14. DRAINING THE TANK

1. Turn the thermostat to OFF.
2. Turn the gas valve to OFF.
3. Let the shortening cool completely before draining.
4. Direct the drain spout into the container that you want to drain the shortening into.
5. Open the drain valve. Repeat this step until the fryer is empty.
6. If desired, perform routine clean-out as described under CLEANING.
7. Once tank is completely clean and empty, add new shortening and set thermostat to desire temperature.


15. CLEANING

1. Hot oil and hot parts can cause burns. Use care when operating, cleaning and servicing the fryer.
2. Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth.
3. If regular cleaning is neglected, grease will be burned on and discolorations may form.
4. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.
 - a. Clean all exterior surfaces of your fryer at least once daily.
 - b. Use a damp cloth with warm water and a mild soap or detergent.
 - c. Rinse thoroughly, and then polish with a soft dry cloth.
 - d. Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming.
5. If regular cleaning is neglected, grease will be burned on and discolorations may form.
 - a. Remove discolorations by washing with any detergent or soap and water.
 - b. Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
 - c. Always rub with the grain of the stainless steel.
 - d. Do not use metallic scouring pads or harsh cleaners.
6. **NOTICE:** Do not use chlorine or sulfate/sulfide cleaners.
7. Cleaning the baskets and the drop basket, have them taken to the kitchen for staff to sanitize.

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16. BOIL OUT PROCEDURE

1. Drain the tank as described under DRAINING THE TANK.
2. Once shortening has been drained, flush out scraps and sediment with a small amount of warm shortening, using tank brush. Allow tank to drain thoroughly.
3. Close the drain valve and fill tank with water. Use recommended Boil-Out solid degreaser low foaming cleaner tablets which can be ordered from your local dealer. Follow the instructions on the package.
4. Add commercial boil-out solution. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set thermostat to the temperature recommended for the solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand a few minutes.
9. Drain the tank according to the DRAINING THE TANK. Rinse thoroughly with clean, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Cover the fryer with tarp and put it the storage.

Internal and/or External References	
Compliance - Posting Date	7/31/2021 
Replaces – Policy Number	
Next Review - Due Date	