



Deep Fat Fryer Report

According to the National Fire Protection Association (NFPA), 21% of restaurant fires are caused by deep fat fryers.* This is often due to lack of cleaning and/or proper maintenance, which is why the NFPA recommends annual inspection and service of all cooking equipment. Please have deep fat fryer(s) inspected and serviced by a qualified commercial cooking appliance contractor. Below is a checklist of standard safety checks, which a properly qualified contractor should be able to

evaluate. This checklist is not all-inclusive and does not purport to identify all potential hazards with the equipment, rather it is covering issues identified from Society's claims history. If you do not have a qualified contractor to perform the service, you can call the manufacturer of the equipment and they will typically recommend a local contractor that they deem qualified to perform service on their equipment. A qualified appliance service technician may include, but is not limited to, Certified Graduate Technicians, Certified Technicians or Certified Master Technicians through the Professional Service Association (PSA), someone having completed the National Appliance Service Technician Certification (NASTeC) offered by the International Society of Certified Electronics Technicians (ISCET), or other documented professional training for this type of equipment. Please note, this service is not typically done by a cleaning company, but rather a contractor that is properly trained in the mechanical components of the fryer.

Unit manufacturer: _____ Model #: _____

Manufacture date: _____ How long has unit been in service: _____

Is the fryer unit free of excessive oil build-up or oil migration on the interior and exterior cabinet?

Yes No Additional information: _____

Are all burners, pilot lights, ignitors, and gas lines properly connected and functioning?

Yes No Additional information: _____

Are the temperature thermostat and high-limit switch properly connected, tightened and functioning properly?

Yes No Additional information: _____

Is all piping free of leaks and all connections properly tightened?

Yes No Additional information: _____

Is the fryer tank in good condition, free of leaks and the appliance insulation in serviceable condition?

Yes No Additional information: _____

Are all safety features (drain safety switches, reset switches, etc.) present and functioning properly?

Yes No Additional information: _____

Additional service notes: _____

Signature of Contractor

Name of Contractor

Date of Service

Contracting Company

Technician Number (if applicable)

Contractor Contact Number

Please include a copy of this inspection report for each deep fat fryer with the response to the Opportunities for Improvement letter you received from Society Insurance. Please retain a copy for your records as well.

Thank you for helping us protect your investment.

This information is advisory, and it must not be assumed that it has detected all unsafe acts or conditions.

This information is designed to assist you in recognizing potential safe work problems and not to establish compliance with any law, rule or regulation.

**Source: www.nfpa.org/-/media/Files/News-and-Research/Fire-statistics-and-reports/Building-and-life-safety/oseating.pdf*