

Why To prevent grease build-up and to meet McDonald's cleanliness standards

Time required 5 minutes to prepare 45 minutes to complete

Time of day End of work day For 24-hour restaurants: Late night or early morning when volume is low

Hazard icons

 Chemicals
  Electricity
  Hot Liquids/Steam
  Hot Oil
  Hot Surfaces
  Manual Handling
  Sharp Objects/Surfaces
  Slippery Floors
  Compressed Gas/Air/Liquid

Tools and supplies



Nylon Brush



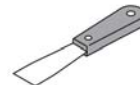
Spray Bottle



Towels



Mop Bucket



Putty Knife



Hi-lo Deck Brush

Procedure

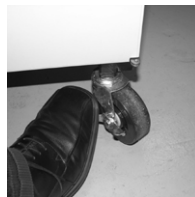
- 1 Power switch off**
Make sure the main power switch is in the OFF position.



- 2 Remove grease trap**
Remove grease trough and cup in hood and pour contents into oil disposal shuttle



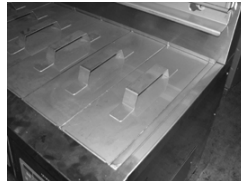
- 3 Release casters**
Release the locks on the fryer casters.



- 4 Cover fryer vats**
Place vat covers on all vats.



Hot Oil



- 5 Shut-off gas & disconnect gas line**

Open the left door and turn the gas shut-off handle clockwise to turn off the gas, and then disconnect the gas line.



- 6 Disconnect fryer power cords**
Disconnect the power cords by pulling on the plug, not the wire.



- 7 Roll fryer from hood**
Disconnect cable restraint and carefully roll the fryer from the hood far enough to get behind the fryer.



Hot Oil

Caution: Hot cooking oil may splash when moving the fryer.
continued ▶

Clean Behind Fryer (continued)

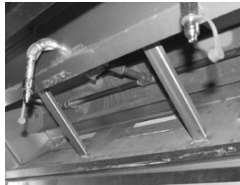
- 8 Remove filters**
Remove grease filters and take to back sink to soak in hot McDonald's A.P.C. (HCS)



- 9 Clean hood**
Use a putty knife to carefully clear grease from the hood and behind the fryer.



- 10 Cleaning Order**
Clean the area behind the fryer in this sequence:
A. Accessible parts of stack
B. Back of hood
C. Sides of hood
D. Grease filter recess
E. Sheet metal around fryer



- 11 Careful around Fusible Link**
Use caution when cleaning around fusible link. Breaking it will activate fire extinguishing system.



- 12 Scrub**
Use a nylon brush and hot McD A.P.C. (HCS) to clean areas behind fryer, including the floor.



- 13 Towel dry**
Wipe all areas with a towel until clean and dry. Have manager inspect.



- 14 Wash casters**
Use nylon brush and hot McD A.P.C. (HCS) to clean casters.




- 15 Clean Area**
Use a mop and McD A.P.C. (HCS) to clean area around fryer.



- 16 Return fryer**
Reverse steps 1 - 7 to return fryer to hood and replace grease filters. Remove vat covers.



 **Hot Oil**
Caution: Hot cooking oil may splash when moving the fryer.

- 17 Clean filter drain pan**
Wipe the oil and crumbs from the drain pan. Clean the drain pan with soap and water, then thoroughly rinse with hot water.

