

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

Tools and supplies



Nylon Brush



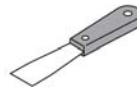
Spray Bottle



Towels



Mop Bucket



Putty Knife



Hi-lo Deck Brush

Procedure

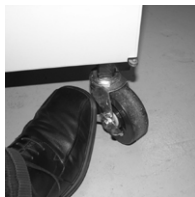
- 1 Power switch off**
Make sure the main power switch is in the OFF position.



- 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.



- 5 Roll fryer from hood**
Carefully roll the fryer from the hood far enough to get behind the fryer.



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



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



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



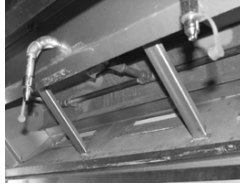
- 8 Clean hood**
Use a putty knife to carefully clear grease from the hood and behind the fryer.
continued ▶



Clean Behind Fryer (continued)

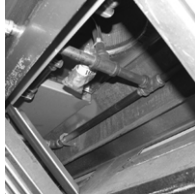
9 Cleaning Order

- 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



10 Careful around Fusible Link

Use caution when cleaning around fusible link. Breaking it will activate fire extinguishing system.



11 Scrub

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



12 Towel dry

Wipe all areas with a towel until clean and dry. Have manager inspect.



13 Wash casters

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



14 Clean Area

Use a mop and McD A.P.C. (HCS) to clean area around fryer.



15 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.



16 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.

