

**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



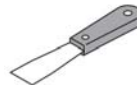
Spray Bottle



Towels



Mop Bucket



Putty Knife



Hi-lo Deck Brush

## Procedure

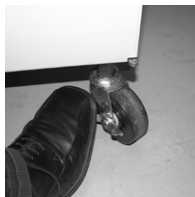
- 1 Power switch off**  
Make sure the main power switch is in the OFF position.



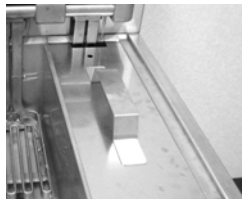
- 2 Remove grease trap**  
Remove grease trough and cup in hood and pour contents into oil disposal shuttle



- 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 ▶

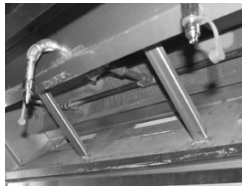


## Clean Behind Fryer (continued)

### 9 Cleaning Order

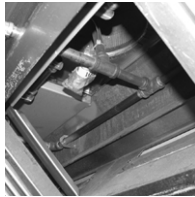
Clean the area behind the fryer in this sequence:

- 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.

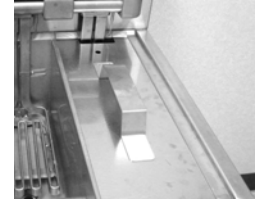


### 15 Return fryer

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



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.

