

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

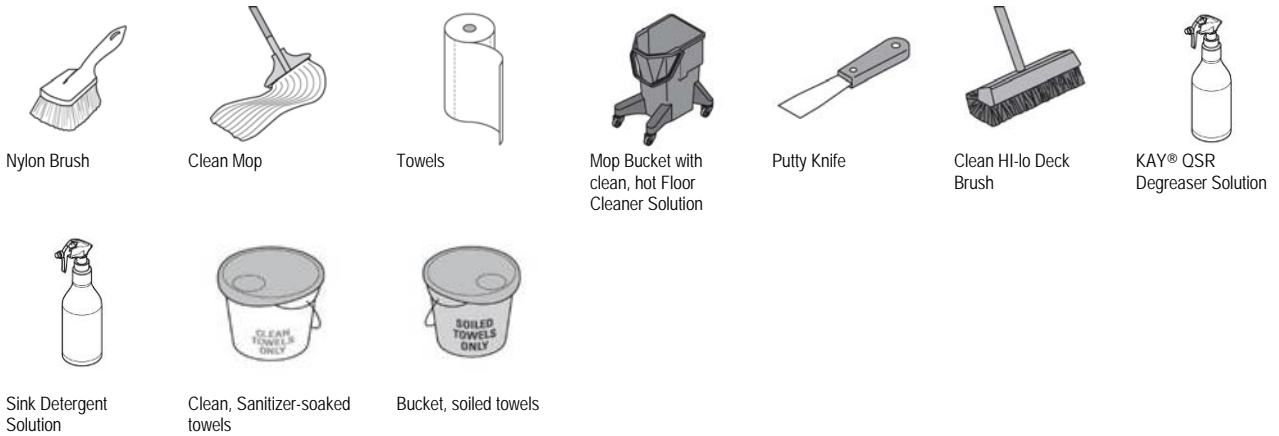
Time required 5 minutes to prepare 45 minutes to complete

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



Procedure

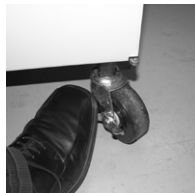
- 1 Power switch off**
Make sure the main power switch is in the OFF position.



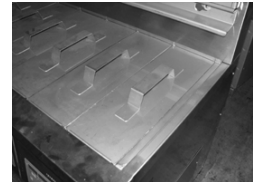
- 2 Remove grease trap**
Remove grease trough and cup in hood and pour contents into oil disposal shuttle



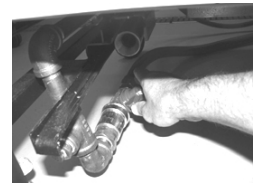
- 3 Release casters**
Release the locks on the fryer casters.



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



- 5 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.



Clean Behind Fryer (continued)

- 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 ►

- 8 Cleaning Order
Clean the area behind the fryer with a clean, sanitizer-soaked towel sprayed with Degreaser Solution 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



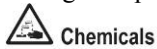
- 9 Scrub
Use a nylon brush and hot Degreaser Solution to clean areas behind fryer, including the floor.



Chemicals

KAY® QSR Degreaser Solution

- 10 Towel dry
Rinse all areas with a clean, sanitizer-soaked towel and dry with a paper towel. Have manager inspect.



Chemicals

Sanitizer Solution

- 11 Wash casters
Use nylon brush and hot Sink Detergent Solution to clean casters.



Chemicals

Sink Detergent Solution

- 12 Clean Fryer Floor Area
Place a wet floor sign in immediate area. Use a clean mop and hi-lo deck brush to apply clean, hot Floor Cleaner Solution to clean the floor around the fryer area.



Note: Use a clean mop and deck brush that are for the back of the house only.



Chemicals

Floor Cleaner Solution

- 13 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.

- 14 Check gas line connection
Before connecting the gas line, wipe the connector at the end of the hose with a clean sanitizer-soaked towel. This will ensure there is no grease build up and will allow proper connection.



Chemicals

Sanitizer Solution