

AUSCOL

Leaders in the collection and recycling of fat and cooking oil
USED OIL ONLY.

**NO CRUMBS, NO BONES, NO WASTE, ALL OTHER WASTE PRODUCTS ARE
TO BE DISPOSED OF IN BINS**

Transferring spent oil

The transfer of spent oil from the fryer to Auscol equipment.

Caution. Oil must not be above 40 deg C temperature (*oil can be warm (NOT HOT)*). OSH If the oil is hot the operator can be severely burned & equipment can be damaged. (All incidents, accidents and near misses must be reported to management)

Step 1. Use suitable container for transferring the oil (preferably with lid)

Step 2. Open fryer door & fit pipe to fryer outlet (valve).

Caution, make sure the oil is warm NOT HOT

Step 4. Open fryer valve slowly, so oil doesn't splash everywhere.

OSH – If you make a spill, it must be cleaned up immediately

Step 5: Only fill the container with 15 litres so it is not too heavy.
(Manual handling OSH)

Step 6. Close fryer outlet (valve) unscrew pipe from fryer outlet (valve) and stow under fryer. Close container lid and close fryer door.

CCP critical control point.

Caution, make sure the oil is warm NOT HOT

Step 7. Take container with used cooking oil to the Auscol equipment, place container on the floor, remove lid. Pick up container and slowly pour into the Auscol funnel. **CCP If you make a spill cleanup immediately.**

I _____ from _____ have received a copy and have read these instructions, understand them and will follow them while performing this task.

Signature

Date]

Witness

Date

C:\Users\natasha.FM\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\QTGP6RWY\Transferring spent oil to Auscol Equipment.doc

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