

# SONOCO *Near Miss!*



Date: December 21, 2020

Activity: Deep Fryer Safety

## What Happened:

A Night Cook was changing the oil in the deep fryer after dinner on a Friday night at about 8:30 in the evening. He lifted the heating elements and blocked them up, then removed the pan from the fryer to empty the oil. He neglected to turn the thermostat down or turn the fryer to the “off” position, so the element continued to heat, and the oil was still hot as he carried it outside to the used oil container.

The dining room was empty except for a night operator, who had stopped in for a cup of coffee. The operator happened to notice some smoke in the galley, went in to investigate, and found that the elements were smoking. He quickly unplugged the fryer and found the cook.

## Why it Happened:

- Carelessness
- Failure to follow standard procedures
- The employee didn’t perform or review a JSA before starting the work

## Typical Hazards:

- Fire

## Corrective Actions:

It was reported to the Steward, who did a Near Miss Report and informed both the SONOCO office and the leadership team on the location.

A safety meeting was conducted to review the proper procedures for changing fryer oil and the existing JSA was reviewed to confirm that it was adequate for the process.

The fryer was inspected for damage (including thermostat, high limit sensor and elements) and returned to service.

