STANDARD OPERATING PROCEDURE

Deep Fryer Operation and Oil Change SOP

Document no.	SOP-KIT-010
Revision	1.0
Owner	Kitchen Manager
Effective date	September 15, 2026
Review cycle	Every 12 months

1. Purpose

To operate deep fryers safely, keep frying oil at a usable quality, and change oil on a schedule that protects food quality and staff safety.

2. Scope

Applies to all deep fryers and the oil used in them, from daily startup and filtering through scheduled oil changes and fryer boil-outs.

Definitions

TPM level	Total polar materials, a measurement of oil breakdown checked with test strips to decide when oil needs changing.
Boil-out	A deep clean of the fryer using water and a fryer-safe cleaner to remove carbon buildup, done with the oil removed.
Smoke point	The temperature at which oil starts to smoke and break down, a sign it is overheating or degrading.

3. Responsibilities

Line Cook	Operates the fryer during service, filters oil, and reports any smell, smoke or performance problem.
Kitchen Manager	Tests oil quality, schedules oil changes and boil-outs, and manages used oil disposal.
Executive Chef	Sets frying temperatures by menu item and reviews fried food quality.

RACI matrix

Activity	Line Cook	Kitchen Manager	Executive Chef
Start up and check the fryer daily	R/A	C	I
Filter oil during and after service	R/A	C	-
Test oil quality and decide on a change	C	R/A	I
Change oil and dispose of used oil	R	A	-
Boil out and deep clean the fryer	R	A	I

R = Responsible, A = Accountable, C = Consulted, I = Informed

4. Materials and PPE

Materials, tools and systems

- Deep fryer with working thermostat
- Oil quality test strips
- Fryer oil filtering system or filter paper and cone
- Heat-resistant oil transport container
- Fryer brush and fryer-safe cleaner for boil-out
- Used oil collection container for recycling
- Fryer temperature and oil change log

Personal protective equipment

- Heat-resistant gloves
- Apron rated for hot oil splash
- Closed-toe non-slip shoes

5. Procedure

Step	Task	Owner	Done
5.1	**Inspect the fryer before startup** Check that the fryer is clean, the oil level is between the fill lines, and the area around the fryer is clear and dry before turning it on.	Line Cook	☐
5.2	**Heat oil to the correct frying temperature** Turn on the fryer and let the oil reach the temperature set for the menu item being fried, checking the thermostat display or a probe thermometer. **Checkpoint:** Oil reaches the target frying temperature set by the executive chef before food goes in.	Line Cook	☐
5.3	**Load the fryer basket correctly** Lower food into the basket gently and away from your body, and avoid overfilling the basket so oil temperature does not drop too far. **Warning:** Lower food into hot oil slowly to avoid splashing, and never drop items in from above.	Line Cook	☐
5.4	**Monitor frying time and appearance** Watch the timer and the color of the food, removing it once it reaches the target color and internal temperature for the item.	Line Cook	☐
5.5	**Skim and filter oil between batches** Skim loose food particles out of the oil between batches using a strainer so they do not burn and affect the taste of later batches.	Line Cook	☐
5.6	**Filter the oil after each shift** Once the fryer has cooled to a safe filtering temperature, filter the oil through the filtering system or filter paper to remove sediment before storing or reusing it. **Warning:** Let the oil cool to a safe handling temperature before filtering or moving it, since hot oil can cause severe burns.	Line Cook	☐
5.7	**Test oil quality daily** Dip a test strip into the oil and compare the color to the chart on the box to check the oil's TPM level before deciding to keep, filter or change it. **Checkpoint:** Oil TPM level is checked and recorded before the fryer is used each day.	Kitchen Manager	☐

Step	Task	Owner	Done
5.8	**Watch for signs the oil needs changing** Change the oil if it is dark, foaming, smells off, smokes below the normal frying temperature, or fails the test strip, rather than waiting for a fixed calendar date alone.	Kitchen Manager	☐
5.9	**Drain and dispose of used oil safely** With the fryer cooled, drain the old oil into a heat-resistant container and move it to the designated used oil recycling container, never down a drain. **Warning:** Never pour used fryer oil down a drain. Use the designated recycling container.	Line Cook	☐
5.10	**Boil out and clean the fryer** On the scheduled boil-out day, clean the empty fryer with water and a fryer-safe cleaner following the manufacturer's steps, then rinse thoroughly and dry.	Line Cook	☐
5.11	**Refill with fresh oil** Fill the clean, dry fryer with fresh oil to the fill line, and record the oil change date on the fryer log.	Kitchen Manager	☐
5.12	**Shut down the fryer at close** Turn off the fryer, let it cool, cover it if required, and confirm the surrounding area is clean and free of oil residue before leaving it for the night.	Line Cook	☐

6. Quality checks

- Oil TPM level is tested and logged daily before use.
- Fried food reaches its target color and internal temperature consistently.
- Used oil is disposed of only through the designated recycling container.
- Fryer boil-outs happen on the scheduled frequency with no skipped cycles.

7. Records

- Fryer oil test and change log
- Fryer boil-out and cleaning log
- Used oil recycling pickup receipts

8. KPIs

- Average oil life in days or frying hours before change
- Percent of daily oil tests completed on schedule
- Fried food quality complaints per month
- Oil cost per week versus target

9. Common mistakes

- Waiting for a fixed calendar date to change oil instead of testing its quality.
- Pouring used oil down a floor drain instead of using the recycling container.
- Filtering or draining oil while it is still very hot.
- Overfilling the fryer basket, which drops oil temperature and leaves food greasy.
- Skipping the scheduled boil-out because the fryer looks clean enough.

10. Revision history

Revision	Date	Description	Reviewed by
1.0	September 15, 2026	Initial release	Ilia Pirozhenko

Approval

Prepared by	Approved by	Date

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