

SHORTENING HANDLING PROCEDURES

MAKE TIME FOR SAFETY

- **Allow Fryer to cool by following manufacturer's guidelines for shutdown**
- **Put on approved elbow-length heat resistant gloves.**
- **After shortening has been cooled to a safe temperature drain shortening into a shortening disposal unit. (See Below)**
- **Only fill disposal unit two-thirds full.**
- **Transport shortening to the disposal area with the lid secured; transfer shortening carefully into storage container**

- **Remove safety gloves and store disposal unit in a designated area.**



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Shortening Disposal Unit