Using Deep Fryers Safely Stats and Facts



FACTS

- 1. Over half of all deep fryer-related accidents involve burns or scalds.
- 2. The majority of deep fryer fires occur when the oil overheats or ignites, usually due to leaving the fryer unattended.
- 3. The majority of deep fryer accidents occur during the process of frying food, such as adding food to the hot oil or removing food from the fryer.
- 4. According to a report by the National Institute for Occupational Safety and Health (NIOSH), workers in the food service industry are at a higher risk of burn injuries from hot oil and steam compared to workers in other industries.
- 5. In a study of deep fryer accidents in restaurants, the most common causes of accidents were overheating of the oil, accidental spills, and human error.
- 6. Fires caused by deep fat fryers can have disastrous consequences. They cause untold damage to a hospitality or leisure facility. Preventing a fire is paramount to the basic safety of customers, staff and business.

STATS

- Every year, deep fryer-related accidents result in more than 5,000 fires, 60 injuries, and \$15 million in property damage in the United States alone.
- According to the U.S. Consumer Product Safety Commission, deep fryers cause an average of 1,600 home fires each year, resulting in five deaths, 60 injuries, and more than \$15 million in property damage.
- The National Fire Protection Association, reports deep fryers were responsible for 21% of cooking equipment fires in non-residential settings, such as restaurants and commercial kitchens.
- U.S. fire departments responded to an estimated 5,600 home cooking fires involving deep fryers each year.
- Deep fryer fires caused an estimated annual average of 5 civilian deaths, 60 civilian injuries, and \$15 million in direct property damage.
- Almost 20 people are killed or injured every day due to accidental fires in the restaurant kitchens.
- With deep-fat frying comes risk as the oil can easily reach near 400 degrees Fahrenheit and is extremely flammable, causing kitchen fires, scalds and more. An astounding 21 % of restaurant fires are caused by deep fat fryers.