



## Handling and Managing of Cooking Oil

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Approved by:

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Signed:

### 1. **SCOPE**

This document outlines the procedure for handling and managing cooking oil.

### 2. **RESPONSIBILITY**

Management, food processing staff, cleaners

### 3. **ACTIVITY**

- 3.1. The oil fryers shall be drained and cleaned at the end of every day.
- 3.2. The oil shall be strained when drained, so as to remove all physical particles from the oil.
- 3.3. Once the oil begins to appear dark, the oil must be checked to ensure that it is still fit for use. The use of oil testing strips, kits or oil testing devices is preferred, but an oil colour chart must be available and used as a minimum.
- 3.4. At the end of the day, if the oil appears dark, the oil should be tested in the appropriate manner following the manufacturers' instructions on the oil testing kit/ strips/ devise/ chart. If the oil is still acceptable, it can be strained and used for another day.
- 3.5. If the oil fails the test, then the oil shall be discarded and new oil shall be used.
- 3.6. Oil shall be discarded using a reputable oil recycling company.
- 3.7. Records of the test results and when the oil is changed must be recorded on 10 FSS - Oil Management Checklist

### 4. **RECORDS**

- 4.1. 10 FSS - Oil Management Checklist

None