

Fryer Oil Change Log

Hygiene and food safety · Event-based

Appliance details

Business name

Fryer / appliance name

Person responsible

Oil type

Daily oil check

Date	Color acceptable	Odor acceptable	Filter	Change (L)	Initials

Change day

Question	Yes	No	Initials	Notes
Was the old oil removed only after it cooled?	☐	☐		
Was the waste oil placed in a sealed container?	☐	☐		
Were the inside of the fryer and the basket cleaned?	☐	☐		
Was new oil filled to the level line?	☐	☐		
Is the appliance thermostat working?	☐	☐		

Notes

Signature

Kitchen signature

Manager's signature

Date

This form is a checklist for training purposes. It does not change your municipal, food registration, or occupational health obligations. Confirm local requirements in writing.