



Commercial Fryer Cleaning Log

FACILITY / KITCHEN LOCATION		WEEK BEGINNING (MM/DD/YYYY)	SHIFT
Weekly record Use one sheet per fryer/vat and shift. Duplicate for additional shifts or entries.		FRYER / VAT ID	MANUFACTURER / MODEL
OIL TYPE			
MANUAL / FACILITY PROCEDURE REFERENCE		DEEP-CLEAN INTERVAL	NEXT DEEP CLEAN DUE

Oil-check method / facility discard criterion: _____

Initial completed cleaning tasks. ND= not due; NA=not applicable; NU= not used; X = not completed.

Record times and oil-test results where requested. Explain each X on page 2; do not use NA for a missed task.

TASK / RECORD	Date: _____	Date: _____	Date: _____	Date: _____	Date: _____	Date: _____	Date: _____
Crumbs skimmed during service							
Oil filtered: time(s) / initials							
Filter components / media serviced as due							
Baskets / supports cleaned and dried							
Exterior surfaces cleaned							
Floor / accessible surroundings cleaned							
Oil check: result / units / initials							
Oil fully replaced: Y or N; if Y, add time / initials							
Supervisor review: initials							

Notes / page 2 action reference: _____

Employee names / initials: _____ Weekly reviewer / date: _____

Safety: Never add water to hot oil. Fully dry oil-contact parts before refilling. Follow the equipment manual and cleaning-product instructions.

This is a recordkeeping template, not a cleaning procedure. Set task frequencies for the specific fryer and facility. References appear on page 2.



Deep-Cleaning & Corrective-Action Record

Complete for a deep-cleaning event or an exception.
This sheet does not require weekly deep cleaning

FACILITY / KITCHEN LOCATION	FRYER / VAT ID	EVENT DATE
MANUFACTURER / MODEL	START / END TIME	PERFORMED BY
MANUAL / PROCEDURE REFERENCE	CLEANER / PRODUCT USED	DILUTION USED

DEEP-CLEAN VERIFICATION

Follow the complete model-specific procedure; this is not a step-by-step instruction sheet. Initial only after verification.

VERIFICATION PER APPROVED PROCEDURE	INITIALS / TIME	NOTES / PROCEDURE REFERENCE
Shutdown, cooling, required protective equipment and oil removal completed as directed.		
Loose debris removed; approved cleaner, dilution and cleaning cycle used as directed.		
Cleaning solution drained by the approved route; required rinsing completed.		
Frypot, drain and all oil-contact parts confirmed fully dry before refilling.		
Drain closed; components reassembled; fresh oil filled to the specified level.		

Completed date / time: _____ Reviewed by: _____ Next deep clean due: _____

EXCEPTIONS, CORRECTIVE ACTIONS & SERVICE FOLLOW-UP

Record missed tasks, failed oil checks, equipment concerns and follow-up. Use an additional sheet when needed.

DATE / TIME	ISSUE / MISSED TASK	CORRECTIVE ACTION / SERVICE REFERENCE	OWNER	DUE DATE	CLOSED DATE / VERIFIED BY

Next professional service due: _____ Equipment status / restrictions: _____

Supervisor review / date: _____ Open items / follow-up reference: _____

Safety: Never add water to hot oil. Follow the manual, product label and facility safety procedures; report unsafe conditions promptly.

Reference guidance: [Manufacturer maintenance schedule](#) | [Manufacturer clean-out instructions](#) | [OSHA fryer safety](#)

References are examples, not schedules for every model. Use the manual for your exact equipment. No compliance certification is implied.