RESTAURANT NAME	RESTAURANT ADDRESS

Frying oil log

Use where a fryer is in service. Set the monitoring criteria for each fryer or batch.

Set up the check

- Identify the fryer and oil. Enter the monitoring method and frequency set by the site.
- Use the oil, fryer and test-device instructions for operating temperature, filtering, maintenance and measurement.
- Record the measured value and unit, the applicable site criterion and the decision. Local rules may specify limits for particular measurements.

Respond and record

- If the result is outside the applicable limit, stop using the affected oil and follow the site’s replacement procedure.
- Record changes, test results and unusual observations. Inform the person in charge when a reading is uncertain.

FR | Fiche à utiliser si vous avez une friteuse. Appliquer la méthode de mesure et les limites locales prévues pour votre activité.

RESTAURANT NAME	RESTAURANT ADDRESS

Frying oil monitoring log

One line per check. Enter the test result and its unit.

Period _____ **Fryer / area** _____ **Person in charge** _____

Date / time	Fryer / oil ID	Method	Result / unit	Limit / decision	Observation / action	Initials