

KFC Annual Fryer Inspection Program Overview

In 2016, Yum Brands initiated an annual fryer inspection program in response to global concerns about fryer safety. This program aimed to ensure that all pressure fryers are inspected yearly to verify proper operation and conduct preventative maintenance on critical components. Winston collaborated with Yum's operations team to develop inspection instructions, videos, and an examination for technicians and franchisees. These inspections were originally planned to be documented via YUM mobile app. Updates to this documentation process should be directed to your local business unit office.

While the inspection program was a global initiative, the execution and documentation process varied by region (domestic, Canada, and international). Domestic franchisees had the option to perform the inspections themselves or use service agents who had completed Winston's training and passed an exam with a score of 100%. International franchisees (including Canada) were required to use 3rd party service agents who had also completed the online training and passed the exam with a perfect score.

Winston's Responsibilities:

- Provides an instructional inspection video and written documentation via winstonforyum.com
- Provides an inspection exam via winstonforyum.com.
- Maintains a database of exam results, accessible to Yum security personnel
- Makes all inspection documentation available on the Winston KFC Fryers website in six languages via winstonforyum.com
- Equips new fryers leaving the Winston factory with safety inspection tags valid for one year.

Resources

- winstonforyum.com: Includes inspection videos and written checklists.
- [Preventative Maintenance Fryer Instructions](#)

Yum's Responsibilities:

- Inform franchisees of the program requirements
- Manage the documentation protocol for inspections
- Validate service agents pass the Winston exam via Winston's database of exam results.

Regional contacts for Yum:

- Domestic: fryer.check@yum.com
- Canada: Matthew Brooks, Matthew.Brooks@yum.com, 416.664.5240
- International: Alan Daoust, alan.daoust@yum.com