Frying is a complex process and could be a health risk to consumers. The objective of this study was monitor the frying process used in deep frying in fast food store malls. Were applied a structured form in all stores (n = 23) of the five largest malls in the city of Goiânia-GO. Samples were collected in every two hours during 8 hours (n = 87 samples). Were performed in triplicate chemical analyzes: acidity (amount of NaOH required to neutralize free fatty acids formed), peroxides index (peroxides formed reacts with KI and titrated with Na$_2$S$_2$O$_3$) and % of total polar compounds (measured by an equipment Testo 270). In the stores studied, 13% perform discontinuous and 87% continued deep-frying. The maximum temperature of frying was 221.3 °C and 35% of frying was above 180 °C. Most (57%) used vegetable fat, 18% soybean oil and 25% hydrogenated vegetable fat. All sites visited sell the used oils/fat deep frying and the disposal is done when darken and/or have higher viscosity detected by the appearance or a kit of test oil. The acidity, peroxides index and total polar compounds of samples were 30%, 55% and 5% above the recommended (0.9%, 15meq/Kg and 25%, respectively). The results indicate that the oil/fat used were unsuitable for consumption and that the oxidative stability of deep-frying soybean oil is less than that of hydrogenated vegetable fat and vegetable fat. Traders stores does not know the temperature limit and continue using the oil/fat when it should be discarded.