


Work Health Safety: Safe Work Practice: Food & Catering

Combi Oven cleaning

 Risks	Risk rating	Risk Controls
Chemical burns to eyes/skin from detergent	Likelihood B Consequence 3 Rating = HIGH	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Set detergent nozzle to stream (not spray) <input checked="" type="checkbox"/> Range hood on for duration of oven cleaning <input checked="" type="checkbox"/> Wear eye PVC apron, goggles and gloves <input checked="" type="checkbox"/> In case of spills remove all contaminated clothing and wash skin with plenty of water
Burns for heat/steam	Likelihood B Consequence 4 Rating = HIGH	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Always look away when opening the oven door as the escaping heat can cause serious injury to the eyes. <input checked="" type="checkbox"/> Use a heat resistant glove or cloth to protect hands when removing heated objects <input checked="" type="checkbox"/> If you have a fire in an oven, turn off the oven immediately and unplug the power cord if safe to do so. Do not open the door of the oven, simply wait till the fire suffocates, never open the door until you are absolutely sure the fire is out. Dial Triple Zero (000) and ask for Fire.
Food contamination	Likelihood E Consequence 3 Rating = MODERATE	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Ensure that the cooking appliances are clean <input checked="" type="checkbox"/> Food must be cooked at appropriate temperature for appropriate length of time <input checked="" type="checkbox"/> Do not put food into oven until oven has been preheated <input checked="" type="checkbox"/> Gloves must be changed regularly Do not use the same gloves when handling raw foods and cooked.

Equipment required:.

<i>Mercy Services equipment</i>	<i>Others equipment</i>
<p>Combi oven</p> <p>Worker to wear <u>footwear</u> that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support.</p> <p>Personal Protective Equipment required: Gloves, Goggles, PVC apron.</p>	

Activity	Worker behaviour	Client/other's behaviour
1. Steam oven	a. Turn oven to steam cycle for 5 minutes	<i>Clients to: stay away from area when combi oven is being cleaned</i>
2. Apply detergent	a. Turn on rangehood	

Activity	Worker behaviour	Client/other's behaviour
	b. Open oven door while staying clear of escaping steam/heat c. When steam has cleared spray oven walls, grids, steel plates drains with approved oven cleaner. d. Close the door	
3. Steam oven	a. Switch the Combi oven to a 20 minute steam cycle	
4. Rinse oven clean	a. Ensure rangehood is still on b. Open oven door while staying clear of escaping steam/heat c. Hose oven surfaces with hand held shower hose	
5. After cleaning complete	d. Do not close door after finished cleaning, just leave it open to dry	
6. Follow-up	a. Document any incident and report it to your Coordinator immediately	

As 07/06/14 this Safe Work Practice is authorised for use in:

<i>Service</i>	<i>Position</i>
Day Centre/ Centre Based Meals	Food Safety Officer/Cook and experienced kitchen volunteers
Residential Aged Care	Cook, kitchen hand and Assistant in Nursing

Date for review of safe work practice: June 2020 (or if injury or changes require)

COMPETENCY ASSESSMENT

Combi Oven cleaning

Employee _____

Assessor _____

Date _____

Desired Outcome:

For staff/volunteer to clean the Combi oven without causing harm or distress

Performance Criteria	Competence demonstrated	Comment
Steams Combi Oven		
a. Turns oven to steam cycle for 5 minutes		
Apply detergent		
a. Turns on rangehood		
b. Opens oven door while staying clear of escaping steam/heat		
c. When steam has cleared, sprays oven walls, grids, steel plates drains with approved oven cleaner		
d. Closes the door		
Steam oven		
a. Switches the Combi oven to a 20 minute steam cycle		
Rinse oven clean		
a. Ensures rangehood is still on		
b. Opens oven door while staying clear of escaping steam/heat		
c. Hoses oven surfaces with hand held shower hose		
Allow oven to dry		
a. Does not close door after finished cleaning, just leave it open to dry		
Follow-up		
a. Documents any incident and reports it to your Coordinator immediately		

Is the worker assessed as being competent? YES NO

Any required follow up action/training: _____

Signature of employee..... Date.....

Signature of assessor Date.....