


Work Health Safety: Safe Work Practice: Food & Catering

Combi Oven Operation

 Risks	Risk rating	Risk Controls
Burn, scald/ vapours/chemical reaction	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. Use oven door as shield and allow excess steam <input checked="" type="checkbox"/> Use a 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.
Distress from unnecessary activation of heat/smoke alarm	Likelihood D Consequence 5 Rating = LOW	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Ensure exhaust fan is on before opening oven door. Fire detector in kitchen area is heat not smoke activated.

Equipment required:

<i>Mercy Services equipment</i>	<i>Others equipment</i>
<p style="text-align: center;">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, Apron</p>	

Activity	Worker behaviour	Client/other's behaviour
1. Startup	<ul style="list-style-type: none"> a. Check that oven is clean b. Turn power on c. Select desired Programme - Using buttons 2 to 5 select desired Programme d. Start - Press button 6 to start immediately or press button 18 to set oven temperature 	<p><i>Clients to:</i> <i>stay away from food preparation area</i></p>

Activity	Worker behaviour	Client/other's behaviour
	<ul style="list-style-type: none"> e. Cooking time- Press button 19; Set cooking time; Core temperature- press button 20; Set Core Temperature. f. Press button 6 to start - Press button 6 to start when required temperatures have been set. g. Changing the set values. - To change the set values while cooking, press buttons 18, 19, or 20 and correct the values. h. If Buzzer sounds turn on exhaust fans BEFORE opening door - Use oven door as shield and allow excess steam to dissipate before fully opening door. And press button 6 or open the door. 	
2. Cooking with oven	<ul style="list-style-type: none"> a. Set appropriate temperature - b. Open oven door use exhaust fan if oven has been used previously. c. Place trays of product inside d. Close door e. Push start button - Push gently. Time/Temperature will be displayed. f. Check to see if the right lights are illuminated - Check operators manual. Steam, Steam/bake or bake light will be on. 	
3. During use	<ul style="list-style-type: none"> a. Check temperature b. Before opening the oven door at any time or cycle the Exhaust fan MUST BE PUT ON PRIOR TO OPENING. 	
4. Follow-up	<ul style="list-style-type: none"> 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 operation

Employee _____

Assessor _____

Date _____

Desired Outcome:

For staff/volunteer to use the Combi oven to cook food products without causing harm or distress

Knowledge required:

Safe Food Handling

Hazard identification and risk management

Performance Criteria	Competence demonstrated	Comment
Startup		
a. Check that oven is clean		
b. Turn power on		
c. Select desired Programme - Using buttons 2 to 5 select desired Programme		
d. Start - Press button 6 to start immediately or press button 18 to set oven temperature		
e. Cooking time- Press button 19; Set cooking time; Core temperature- press button 20; Set Core Temperature.		
f. Press button 6 to start - Press button 6 to start when required temperatures have been set.		
g. Changing the set values. - To change the set values while cooking, press buttons 18, 19, or 20 and correct the values.		
h. If Buzzer sounds turn on exhaust fans BEFORE opening door - Use oven door as shield and allow excess steam to dissipate before fully opening door. And press button 6 or open the door.		
Cooking with oven		
a. Set appropriate temperature -		
b. Open oven door use exhaust fan if oven has been used previously.		
c. Place trays of product inside		

d. Close door		
e. Push start button - Push gently. Time/Temperature will be displayed.		
f. Check to see if the right lights are illuminated - Check operators manual. Steam, Steam/bake or bake light will be on.		
During use		
a. Check temperature		
b. Before opening the oven door at any time or cycle the Exhaust fan MUST BE PUT ON PRIOR TO OPENING.		
Follow-up		
a. Document the incident and report 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.....