



## Safety Rules: Oven Cleaning

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1

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### Purpose

This document outlines the rules for the safe cleaning of ovens.

### Scope

This document applies to all catering workers.

### Training

Supervisors shall arrange for workers to be trained in the safe handling of chemicals used for oven cleaning.

### Rules

1. DO NOT TOUCH any part of the oven when in use.
2. Turn oven OFF.
3. Refer MSDS for oven cleaning product.
4. Wear protective clothing eg masks, eye protection, plastic apron, gloves, gauntlets.
5. Ensure any spillage is cleaned up immediately to avoid slips.
6. Signage re cleaning in progress.
7. Report any faults to a supervisor.
8. Regular maintenance checks.
9. "Danger" tag if you think equipment is faulty.