



Best Practices

Hot Holding Cabinet Safety

The purpose of this process is to outline safety practices when utilizing warmers to ensure and promote safety to all Food Service employees.

- Food Service Manager must ensure that appropriate Personal Protective Equipment (PPE) is available and in good condition for all Food Service personnel at each cafeteria site.
- Do not use any alternative methods in place of oven mitts such as; food service wipers, aprons, oven sleeves or cotton gloves.
- If unable to readily access oven mitts and/or oven sleeves, staff should inform the Food Service Manager and/or Senior Food Service Worker immediately.
- Oven mitts and oven sleeves that have thinned out due to wear and tear are unsafe and may cause burns.
- Do not use wet oven mitts as this will cause a steam burn.
- All PPE with excessive wear and tear must be discarded and immediately replaced.
- All injuries must be reported to the Food Service Manager and entered into iSTAR.



Step 1

Put oven mitts on. Make sure mitts cover the lower part of the oven sleeves. Do not use mitts or sleeves that have excessive wear and tear.

Step 2

While the hot holding cabinet is off, pour about ½ gallon of cold water into the steam pan. To prevent water from dripping on food, place a bun pan directly below it.

Step 3

Close the door of the hot holding cabinet and turn the unit on. Set the unit to a minimum temperature of 135°F.

Step 4

Wear oven mitts and sleeves when opening and closing the unit's doors. Communicate to all team members when opening doors to prevent injuries.



Step 5

Load light trays in the upper section of the hot holding unit.

Step 6

Load heavy and liquid based food items in the lower section of the hot holding unit.

Step 7

When carrying hot pans, keep the pan leveled and alert other team members with a loud projected voice (i.e. "hot tray").

Step 8

Never place or store items on top of the hot holding cabinet. Reaching for mitts and other items may result in severe burns.