



# Best Practices Oven Safety



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

Procedures:

- Food Service Manager must ensure that appropriate Personal Protective Equipment (PPE) is available and in good condition to 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, inform Food Service Manager and/or Senior Food Service Worker immediately.
- Ensure the oven mitts and oven sleeves are not worn out. Oven mitts that have thinned out due to wear and tear are unsafe and may cause burns.
- Do not use dampened or wet oven mitts.
- 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

Inspect oven mitts and oven sleeves for wear and tear. Do not use oven mitts or oven sleeves that have excessive wear and tear.



## Step 2

Put on oven sleeve by inserting hand and arm into the widest side of the sleeve first. Pull up sleeve until it reaches the upper arm.



## Step 3

Put on oven mitts. Make sure that they cover the lower part of the oven sleeves.



## Step 4

Open oven doors and take the hot pan out by holding it by its edges. Make sure doors are fully open to avoid burns to the body and face.



## Step 5

Communicate to all team members when opening oven doors. Other team members may get injured if you do not alert them.



## Step 6

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



## Step 7

Close oven while wearing oven mitts and sleeves. Oven doors and Handles may be hot.

