

Trolley Safe Operating Practice



The purpose of this process is to outline safety practices when utilizing the combi oven trolley to ensure and promote safety for all Food Service employees.

Procedures:

- The 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 the 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.



It is **required** to always wear personal protective equipment to avoid burns (PPE).



Ensure the wheels are securely **locked** whenever the trolley is inside the oven or not in motion.



Make sure the safety latches are securely **locked** when operating the trolley.



Inform those around you when the trolley is in motion by announcing **"Hot Trolley"**.



Assume the trolley is **HOT AT ALL TIMES**. Exercise extreme caution when moving the trolley, as it could contain hot fluids.



The trolley **must** remain in the oven when not in use to reduce the risk of injury.