

### OVEN- CONVECTION OVEN

Department / Area: <b>Nutrition &amp; Food Services</b>	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: <b>FS-EOI-508</b>		

#### Personal protective equipment / devices required / other safety considerations:

- Oven Mitts
- Long Rubber Gloves
- Eye Protection - goggles

#### Operating Instructions:

1. Set oven power to COOK position.
2. Set fan switch to the MAX or MIN as required.
3. Set thermostat to the desired temperature.
4. Allow oven to pre-heat.
5. Place items in oven to bake.
  - **SAFETY NOTE** – Wear oven mitts when placing items in or out of the oven
6. Set timer as required.
7. Remove items once baked.

#### Cleaning Instructions:

8. While allowing oven to cool completely, don required Personal Protective Equipment (PPE).
  - **SAFETY NOTE** – Rubber gloves and goggles should be worn for cleaning
9. Remove oven racks once cooled.
10. Spread newspaper on floor around oven to protect surrounding areas from possible over-spray.
11. Spray inside of oven & oven door with oven cleaner by: holding can upright, pointed away from face. Spray surface from distance of 9-12 inches (23-30 cm). Spray top of oven first, followed by sides and bottom.
12. Close oven door, allow spray to sit for 5-10 minutes, longer if heavily stained areas.
13. In large sink, scrub oven racks with pot scrubber. After cleaning, rinse thoroughly and set aside.
14. After 5-10 minutes, wipe inside of oven clean with wet cloth, rinsing frequently. Scrub heavily soiled areas. Change water often to ensure all traces of oven cleaner is removed.
15. Once clean, re-assemble and wipe outside of oven.
16. Clean surrounding area by wiping off areas where over-spray may have hit.
17. Wash floor surrounding the oven and put up wet floor sign.