

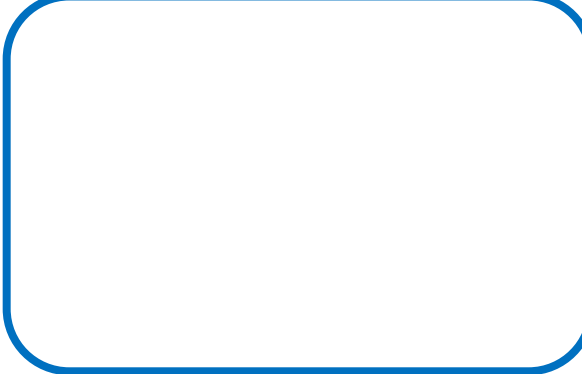
Use of Bakery Oven

Work safely & avoid injuries by following the points below for every task

Colleagues in bakery should have a current Food Hygiene qualification

WARNING

To avoid burns take extra care when handling hot trays

- Ensure that the oven is in working order and safe to use. Report any defects to the Store Manager.
 - Ensure the working environment around the oven is clean, dry and free from obstacles. Clear access to the mains isolator and operating controls must be maintained.
 - Never store anything on top of the oven.
 - Always wear the correct protective clothing. When handling hot trays or product, oven gloves **must be** worn.
 - Be careful of hot surfaces, including oven surfaces, door panels, baking trays / grids.
 - Take care when opening the oven doors and transferring trays / goods.
 - Switch the oven off when baking is finish and before cleaning the oven. Switch off the power at the oven and isolate at the mains isolator.
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- Ensure the oven / equipment is cool before cleaning takes place, and always follow the specific cleaning instructions for the type of oven, using only authorized cleaning chemicals.
 - Visually check the glass door / panels for chips or cracks when cleaning. Report any damage to the Store Manager.
 - Visually check bakery mats are in good condition at start and end of each day – edges or corners must not be cut or damaged.

First Aid for Burns and Scolds

Cool any burn by running under cold water for 10 minutes.

Don't intentionally burst if it blisters.