

Use of Potato Oven

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

Colleagues in Cafe should have a current Food Hygiene qualification

- 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.
- Steam will escape when the main oven door is opened, do not stand too close to it and avoid opening the oven door unnecessarily.
- 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.



- 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.

	2018	2019	2020	2021
Colleague				
Trained by				