



Cooking Equipment: CONVENTIONAL OVENS

Purpose

Bake or roast foods.

Equipment Safety Precautions

Always use care with any electrical or gas equipment.

- Do not store plastic items or other utensils in the oven.
They may melt or burn.
- Use large enough cooking pans to keep food from boiling over.
- If food spills or boils over, wipe it up at once to keep it from baking on.
- Do not put pieces of foil on oven racks or floor unless the appliance manual recommends it. *(Foil in the oven may slow cooking and reduce browning.)*
- Never overload the oven.
- Never use deformed pans.
- Always follow *lockout/tagout** procedures for your facility.

Safe Operating Directions

1. Preheat the oven.
 - Set it to the temperature you need.
 - Turn the oven ON.
2. When the oven shows that it is preheated,
 - Load the food to be cooked into the oven.
 - Move as quickly and as safely possible to keep heat from escaping.
 - Load from the bottom up, putting pans on the center of the oven racks.
3. Shut the oven door.
4. Set the timer for the amount of time needed.
5. When timer goes off and the food is cooked,
 - Use mitts to carefully remove the pans.
 - Turn the temperature to zero.
 - Turn the oven OFF.

NOTES:

(continued)

CONVENTIONAL OVENS (continued)

Safe Cleaning Directions

1. Check that the oven is OFF, and allow it to cool with the door open part of the way.
2. Take out any removable parts, such as racks.
 - Use a mixture of mild detergent in the pot and pan sink.
 - Soak the racks and other parts in the sink.
 - Clean and rinse.
3. Wash the inside of the oven with warm water and detergent.
 - Do not drip water on the inside of the oven.
 - Rinse.
4. Brush any waste out of the burner compartment.
5. Clean both the interior and exterior of the doors with water and mild detergent. Then rinse.

NOTES:

DEFINITION:

- * **Lockout/Tagout** – The standard that covers the servicing and maintenance of machines and equipment in which the unexpected energization or start up of the machine or equipment, or release of stored energy could cause injury to employees.

For more food and equipment safety information visit www.mafoodsafetyeducation.info

The Equipment Safety fact sheets are general guidelines. Final procedures for safe equipment operation and cleaning should follow the manufacturer's specifications. Check the manufacturer's manual at your site or ask your supervisor for specific equipment details.



FOOD EQUIPMENT AND SAFETY TRAINING (FEAST)

Review Questions: CONVENTIONAL OVENS

Circle the answer that best describes the safe operating procedures related to using and cleaning a conventional oven.

1. When you use a conventional oven, it's important to
 - a. Fill all pans to the top.
 - b. Line the racks and bottom of the oven with foil.
 - c. Wipe up spills as soon as possible in order to keep food from baking on the racks or bottom of the oven.
 - d. Load the oven with as many pans as you can.

2. When you bake in a conventional oven, wait until the oven shows it is preheated, then load the pans in the center of the rack and from
 - a. The top down.
 - b. Right to left.
 - c. Left to right.
 - d. The bottom up.

3. When removing a finished product from the conventional oven always use
 - a. The bottom of your apron.
 - b. A rolled up dish towel.
 - c. Oven mitts.
 - d. Heavy duty plastic gloves.

4. To clean a conventional oven, check that the oven is off and then
 - a. Wipe racks and inside the oven with soapy water, rinse; then wipe with a damp cloth.
 - b. Wait for the oven to cool down, remove and clean racks in a pot sink, wash the inside the oven with warm water and detergent and clean the outside with warm water and detergent. Rinse and allow the oven to air dry.
 - c. Spray inside and outside the oven with sanitizing solution, then wipe with a damp cloth.
 - d. Heat the oven and then spray inside and outside the oven with a detergent solution; allow to dry.