



Cleaning of Ovens

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Approved by:

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Signed:

1. Scope

This document describes the procedure to be followed when cleaning ovens

2. Staff responsible

2.1. All cleaners

3. Equipment needed

- 3.1. Correctly diluted oven cleaner
- 3.2. Correctly labelled spray bottle for oven cleaner
- 3.3. Cleaning cloth
- 3.4. Face mask
- 3.5. Protective gloves

4. Method

- 4.1. **Switch off equipment.**
- 4.2. **Always follow the instructions of oven manufacturer and chemical manufacturer**
- 4.3. Open the oven door and remove any removable parts (if any)
- 4.4. Spray the oven cleaner, from the spray bottle, onto the dirty areas of the oven that need cleaning. Close the oven door.
- 4.5. Leave the oven cleaner on the surfaces of the oven for as long as the chemical manufacturer recommends.
- 4.6. Before cleaning the oven, put on the face mask and protective gloves.
- 4.7. Using the cloth, wipe the oven clean.
- 4.8. Make sure you rinse the cloth, and wipe off all chemical residue from the oven.

5. Records required

None