

13.09.03

DESCRIPTION:

JOB SAFE PRACTICES

Deli - Oven

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>Ensure you wear heat resistant, elbow length gloves when using and cleaning the oven.</p> <p>Ensure you stand behind the oven door when opening it after a cook or clean cycle.</p> <p>Ensure you wear heat resistant, elbow length gloves when removing tray of cooked chickens out of oven to trolley.</p> <p>'Cleaning and maintenance' in the <i>Delicatessen Operating Manual</i></p>	Hot surfaces/steam	Burns	<p>Store and Department Management – To inspect and maintain equipment and to inform, instruct, train and supervise staff.</p> <p>Store staff – To work safely, to report unsafe conditions and not operate faulty or unsafe equipment.</p> <p>All staff – To identify and report unsafe conditions and implement the Out of Service tag procedure.</p> <p>Note –Before using the oven, staff must be trained and familiar with the operating instructions.</p> <p>Disconnect the oven before cleaning.</p>
<p>Use the trolley to transport cooked chickens to the case to prevent oil drip</p> <p>Use the trolley to transport chicken boxes into deli to prevent juices dripping onto the floor.</p> <p>Ensure boxes are secured to the trolley before moving it.</p>	Slippery floor -oil	Slips	
<p>Allow oil to cool before draining it at the end of the day.</p> <p>Avoid draining oil into buckets.</p>	Hot oil	Burns	
<p>Ask for assistance if you need to move the oven before you can clean it.</p>	Manual handling- reaching, moving heavy objects	Manual handling	

Revision N°	Issued	Approved By	Document N°	Page
1	23/08/12	Director/s	OHS/F –13.09.03	1