

13.09.03a

DESCRIPTION:

JOB SAFE PRACTICES
Deli – Oven (Mundubbera)

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>'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>
Use the trolley to transport chickens from the cold room to Deli to be prepared	Manual Handling	Strains	
<p>Allow oil to cool before cleaning oven.</p> <p>Hose off first to remove any excess residue.</p>	Hot oil	Burns	
<p>Place 3 wash tablets and 1 rinse tablet in basket to clean oven.</p> <p>Remove wash tablets from foil. Leave rinse tablet in foil. Place rinse tablet in basket first and place 3 wash tablets on top.</p> <p>Always put on blue gloves before handling tablets.</p>	Caustic substances	Chemical Burns	

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