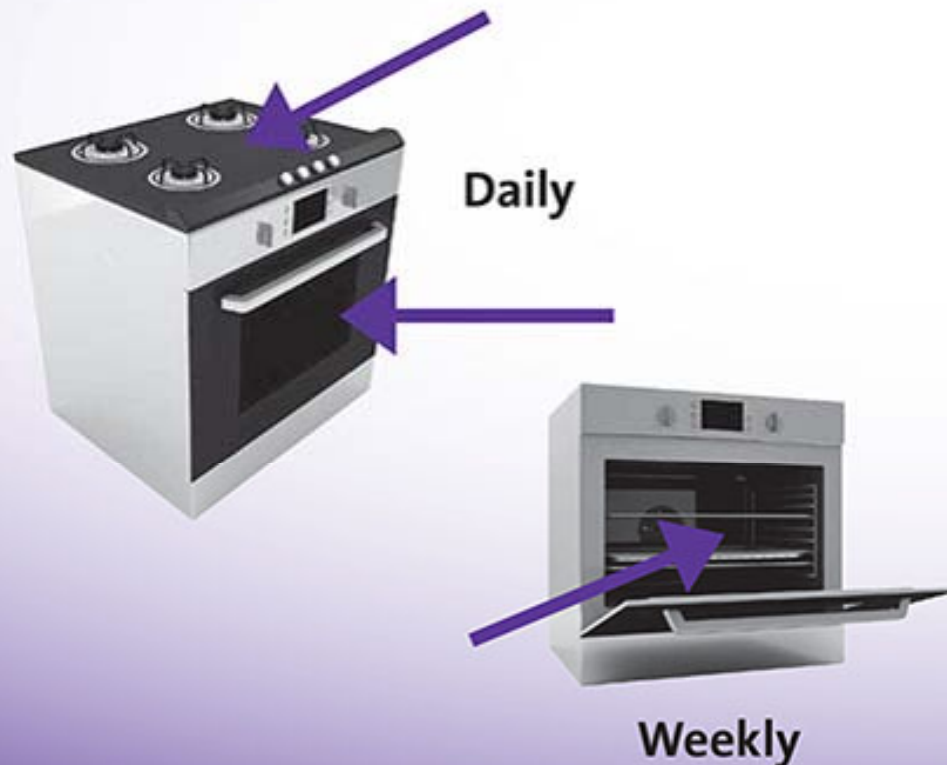


# Oven Cleaning

Dirty ovens lead to temperature issues, an increased possibility of fire and burning residues that give off potentially dangerous smoke and alter food's taste.



## Definition-

Proper cleaning and sanitizing can destroy 99.999% of disease-causing microorganisms. Proper and routine sanitation helps ensure safe food for your customers.

## Information-

Your oven should be cleaned regularly to prevent a build-up and to help prolong the life expectancy of the oven. Routinely wiping up spills reduces the amount of time necessary to clean. For more information, refer to the SFSPac Procedure & Reference Guide. Always wear safety glasses and gloves when cleaning the oven.

## Process for Oven Cleaning-

1. **Daily** - Wipe up spills immediately to prevent from baking onto surface. Turn off oven. Allow to cool. Wipe top, front, around dials, doors and handles with SFSPac® All Purpose Cleaner. Wipe with a clean, damp cloth.
1. **Weekly** - Remove racks and supports and follow Oven Rack Cleaning Procedure. With oven surface slightly warm, spray with SFSPac® Degreaser. Close door. Clean exterior. Once soil is loosened, continue cleaning interior. Scrub baked-on food with a nylon pad. Pick up loosened soil with a damp cloth. Rinse thoroughly with clear water. Air dry.
1. **Weekly** - Wash top, sides, front, handles, dials, shelf and legs with SFSPac® Degreaser. Rinse with clear water. Dry with a clean cloth.

## You Should Know

1. What Personal Protective Equipment should you wear when cleaning ovens?
2. Where would you find more information on oven cleaning?
3. When and how should you clean the oven?