

# Education Module

## Oven Cleaning

### Definition-

The processes and procedures utilizing chemicals to clean an oven. 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 on all outside oven surfaces with SFSPac All Purpose Cleaner.
2. Weekly - After allowing oven to cool, remove racks. Spray interior with SFS30. Let stand. Use scouring pad if needed. Wipe with cloth. Rinse with clear water.
3. Weekly - Place racks in large trash bag. Spray with SFS30. Close bags and let sit. Open away from face, place in sink, re-spray, scrub with scouring pad and rinse thoroughly.

### 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?

