



JOB AID HAZARD AWARENESS INFO

DRYERS AND OVENS

Dryers and ovens are used for the commercial production of food products that require baking or drying before packaging.

Hazards Involved/Arise

- Contact with hot surfaces
- Fire
- Gas explosions
- Moving parts
- Electrical and other energy sources
- Hazardous atmosphere
- Confined space entry

People Affected

- Cooks
- Cleaning staff
- Kitchen Staff



Existing Controls

- Temperature control
- Steam suppression and fire-fighting equipment and procedures
- Preventive maintenance and servicing of equipment by qualified personnel
- Regular cleaning to prevent fires
- Training
- Identified cut off valves and energy lock out devices
- Confined space entry program, plan and procedures

This material, created by WSPS Volunteers as ancillary information, is suitable for general guidance only and is not a replacement for health and safety training, instruction, or procedures. No warranty, guarantee, or representation is made by WSPS as to the absolute correctness or sufficiency of this content. Under no circumstances shall WSPS, its affiliates, or any of its respective partners, officers, directors, employees, agents or representatives be liable for any direct, indirect, special or consequential damages, lost revenues or profits, or any other claim arising from or in connection with this material.

Content developed by WSPS Advisory Committees

375-BBJ-016-IGDO | REVISED JUNE 2017

For more information, contact
Workplace Safety & Prevention Services

WSPS.CA 1 877 494 WSPS (9777)

CONNECT
WITH US



 Workplace Safety
& Prevention Services®