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

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