



Department of Facilities POLICY AND PROCEDURE

POLICY NUMBER: 517
VERSION: 1

SUBJECT: STOVES AND OVENS

POLICY:

The gas stoves and ovens in the kitchen are to be inspected on a regular basis. All maintenance to be done according to the Department of Public Health regulations, manufactures specifications and the Preventative Maintenance Program.

PURPOSE:

To ensure the safe and efficient operation of the kitchen ovens.

PROCEDURE:

Notify the head of Dietary 24 hours in advance. Check all stove pilots for proper size and light each burner. Burner should light within three (3) seconds, if not, adjust air/fuel mixture and check pilot passage. Look for leaks by soaping the fittings around the pilot.

Approved By: Anthony Corliss (MANAGER I, FACILITIES OPERATIONS AND CRAFTS)	
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Supersedes:	