



Oven Cleaning Risk Assessment

Location: Various client premises

Date: 18/8/25

Persons affected: Spotless staff, client and/or client staff, members of the public

Risk Assessment carried out by Peter Hill

Signature: 

Emergency contact details

In the event of an emergency contact the office on 01283 599219. If you do not receive a response call Peter Hill on 07725 349613 immediately. If Peter is not available call Lisa Hill on 07498753530.

Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
Slps, trips and falls: Injury from falling.	<p>Erect caution signs as required on commercial jobs. In domestic homes use a caution sign in larger properties but this isn't always practical so as an alternative measure, verbally inform the customer that they should keep out of the work area during progress and that the floor could be slippery once the work is complete.</p> <p>Keep the area tidy, remove any unused tools, waste, or trailing cable from the area to minimise the risk.</p> <p>Mop up any spillages, leaks or surplus fluids immediately.</p> <p>Staff should only wear suitable footwear with good grip and no heels.</p> <p>Ensure that all access and exit routes are kept clean and tidy. Keep all fire escapes free from obstruction.</p>	1	3	3
Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
Use and carriage of compressed gas cylinders: Fire/explosion in vehicle/ moving load injuring driver in event of an accident or collision.	<p>Staff receive training and guidance on the safe transit and use of gas cylinders.</p> <p>Staff receive training on use of fire extinguishers and emergency procedures in the event of a fire.</p> <p>Staff are trained to inspect and check equipment and extinguishers regularly.</p> <p>Vans are labelled with appropriate hazard stickers.</p> <p>The setup and equipment should never be modified or altered without consultation.</p>	3	5	15
Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
Manual Handling: Injury from handling items (particularly heavier items) incorrectly.	<p>All employees are trained in correct lifting methods.</p> <p>Dual lifting to be used on awkward lifts where necessary.</p> <p>Staff trained to not lift beyond their capabilities, seek help or avoid lifting anything that is hazardous to lift.</p> <p>All staff have received instruction and training in house for manual handling.</p>	1	3	3

Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
<p>Power tools/equipment/appliances:</p> <p>Electrocution or other physical injury from moving parts of powered equipment.</p>	<p>Power tools not currently used in oven cleaning process so risk is low. However, attention should be paid to ovens - cleaning should not be undertaken and no components should be removed whilst the appliance is on. Wherever possible use the isolator switch to turn all power off to the appliance. Staff are instructed to clean appliances when turned off only. Staff shouldn't remove elements or dismantle electrical components or parts of the gas system in gas appliances.</p> <p>Staff must check for damaged appliances before cleaning. Any damage should be reported to the customer immediately (before starting the cleaning process.) If unsure of the safety of an appliance don't undertake cleaning; consult line manager first.</p> <p>Use of oven cleaning tank (gas heated.) Staff must follow guidance on operation of tank and use of PPE - gauntlets and goggles when using dip tank, ensuring steam valve is open during use, the tank is only to be used when the vehicle is stationery.</p>	1	4	4
Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
Hand Tools:	<p>Ensure all tools are in good condition, no loose or damaged parts</p> <p>Ensure correct tool used/provided for each task.</p> <p>Pay particular attention to use of razor blade scraper tools during oven cleaning. Instruction to staff crucial; keep fingers behind the blade at all times. Illuminate dark and enclosed spaces inside appliances so that cleaning can be undertaken more safely. Change blades using pliers not fingers!</p>	3	3	9
Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
<p>COSHH:</p> <p>Ill health from contact with hazardous substances</p>	<p>The Control of Substances Hazardous to Health Regulations 1999.</p> <p>An employer must make a suitable and sufficient assessment of the risks associated with hazardous substances connected with work carried out under his control.</p> <p>Staff must read and be familiar with the Safety Data Sheets and COSHH assessments for any cleaning products. PPE is essential when using oven tank, degreaser, oven gel etc. PPE should include, mask, goggles and suitable gloves.</p>	2	3	6

Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
Lone working: Added risk of not having support or first aid assistance in the even of an accident or injury.	Identify the potential risk of injury to lone workers and then provide the necessary supervisory measures appropriate for the particular job. Periodic telephone contact with lone workers. Ensure lone workers text/call family/friend/colleague on arrival and departure of a job. Also during the course of longer jobs. Plan this in advance with said contact so they are expecting contact and raise an alert if they don't receive it. Operators to carry a fully charged mobile phone about their person during lone working. Operators to lock themselves in the building during cleaning to ensure strangers cannot enter the building without authorisation. Operators instructed not to undertake any high risk or potentially unsafe activities when lone working. As an example no working at height, no unusually heavy lifting. Operators should not attempt to take apart or perform maintenance on equipment when working alone.	1	4	4

Hazard/consequences	Control Procedures	Likelihood (A)	Severity (B)	Risk Ranking (A x B)
Pressure build up in the oven cleaning tank: Potential explosion/rapid release of hot gas/vapour, damage to equipment	Oven cleaning tank steam release valves must be shut during transit to prevent spillage of tank fluid, but MUST be open during cleaning when gas is lit. With the toggles locked on the tank lid and steam valve closed, a build up of heat and pressure could be very dangerous. Warn technicians, provide reminder sign for vehicles to place next to the tank. Double check before and after each cleaning session to ensure valve is in the correct position. Also check hose from valve to roof vent regularly to make sure there are no blockages or kinks preventing the escape of vapour/gas. Check vapour is escaping from the end of the hose before leaving the vehicle/tank unattended.	3	4	12

Likelihood		Severity		Priority	
1	Highly Unlikely	1	Trivial	1	Urgent action - (Risk no 15 - 25)
2	Unlikely	2	Minor Injury	2	High priority - (Risk no 10 - 12)
3	Possible	3	Over 3 day injury	3	Medium Priority - (Risk no 5 - 9)
4	Probable	4	Major injury	4	Low Priority - (Risk no 2 - 4)

5	Certain	5	Incapacity or Death	5	Very Low Priority - no action required (Risk no 1)
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