

Subject: Stove and Oven Cleaning**December 2014**

There has been a drastic increase in nuisance alarms related to unclean cooking appliances across the state. Nuisance alarms are a major disruption in the lives of those we serve and are often easily avoided. Some of these incidents have resulted in fire events. Cooking should never be left unattended. (See Health and Safety Alert on Cooking Safety)

Always clean spills and splatters as soon as they are cool. Leaving them will result in being cooked on and harder to clean.

There are many methods for cleaning stovetops and ovens. Always make sure that the burners and ovens are off and cool to the touch before attempting to clean them. Below are some suggested steps:

Stovetops:

- Gas Range
 - Remove burner caps, grates, and knobs; place in hot soapy water to soak.
 - Place a few drops of dish soap on a scrubbing sponge, then wet the sponge and wring out well (you do not want excess water dripping into stove components).
 - Scrub stove top, paying extra attention to stuck-on stains around the burners.
 - Rinse sponge until clean; wipe away any residual soap from stove top. Let dry.
 - Wipe down the items that were soaking. Rinse and dry.
 - Reassemble when all parts are completely dry.
- Electric Coil Stove
 - Remove coils and set aside. Place reflector bowls and knobs in hot soapy water to soak.
 - Place a few drops of dish soap on a scrubbing sponge, then wet the sponge and wring out well (you do not want excess water dripping into stove components).
 - Scrub stove top, paying extra attention to stuck-on stains around the burners.
 - Rinse sponge until clean; wipe away any residual soap from stove top.
 - Lift stove top and wipe basin. Let dry.
 - Wipe down the items that were soaking. Rinse and dry.
 - Reassemble when all parts are completely dry.
- Electric Flat Top Stove
 - Use a nonabrasive scrubbing pad and liquid cook top cleaner on the flat cooking surface.
 - Place a few drops of dish soap on a scrubbing sponge, then wet the sponge and wring out well (you do not want excess water dripping into stove components). Wipe controls. Rinse and let dry.



Ovens:

- Remove oven racks; place in hot soapy water to soak.
- Use spatula to gently chip off any loose pieces of burnt on food.
- Sprinkle baking soda over the oven bottom (about 1 cup, depending on oven size).
- Using a squirt bottle, spray vinegar onto the baking soda. Spread around to ensure entire bottom is covered then let stand 10-20 minutes.
- Scrub in a circular motion until the entire area is smooth.
- Use a damp (not wet) sponge to wipe up any residue. The sponge will need to be rinsed several times as you do this.
- Spray vinegar onto window and then wipe with a sponge to clean.
- Place a few drops of dish soap on a scrubbing sponge, then wet the sponge and wring out well (you do not want excess water dripping into stove components).
- Wipe oven handle and front of oven. Rinse sponge until clean and then wipe away any residual soap.
- Scrub oven racks; rinse and let dry.
- Reassemble when all parts are completely dry.

Use of the self-cleaning mode is not recommended as it causes smoke and very high temperatures. If used, you must follow manufacturer's instructions and a staff must remain in the kitchen for the entire self-cleaning cycle. Never leave a self-cleaning oven unattended!

Make it easier next time...

- Stop messes from happening
 - Do not overfill pans; leave room to bubble up.
 - Use splatter covers when frying.
 - Place baking sheets below casseroles, pies, etc.
- When an oven spill happens, immediately and liberally sprinkle with salt to soak it up. As soon as it cools, nudge the crusty stain loose with a spatula and wipe clean.

Do not use Aluminum Foil to line oven, burners or stovetop.



Fire Caused by Using Aluminum Foil to Line Oven