

Stove and Oven Cleaning

There continues to be nuisance alarms related to unclean cooking appliances. Nuisance alarms are a major disruption in the lives of those we serve and are often easily avoided. Some of these have resulted in fire events. Never leaving cooking unattended. (See HSA January 2020, Cooking Related Fires)

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. Here are some suggested steps:

Stovetops:

- Gas Range
 - Remove burner caps, grates, and knobs; place in hot soapy water to soak.
 - Put a few drops of dish soap on scrubbing sponge, wet sponge, 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 items 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.
 - Put a few drops of dish soap on scrubbing sponge, wet sponge, 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 items soaking. Rinse and dry.
 - Reassemble when all parts are completely dry.
- Electric Flat Top Stove
 - Use nonabrasive scrubbing pad and liquid cook top cleaner on flat cooking surface.
 - Put a few drops of dish soap on sponge, wet sponge, 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)
- Use squirt bottle to spray vinegar onto baking soda. Spread around to ensure entire bottom is covered. Let stand 10-20 minutes.
- Scrub in circular motion until entire area is smooth.
- Use a damp (not wet) sponge to wipe up residue. The sponge will need to be rinsed several times as you do this.
- Spray vinegar onto window, wipe with sponge to clean.
- Put a few drops of dish soap on scrubbing sponge, wet sponge, wring out well (you do not want excess water dripping into stove components)
- Wipe oven handle and front of oven. Rinse sponge until clean; wipe away any residual soap from stove top.
- Scrub oven racks; rinse and let dry.
- Reassemble when all parts are completely dry.

Fire Safety recommends that staff DO NOT use the oven's self-cleaning feature as it causes smoke and very high temperatures.

If used, you must follow manufacturer's instructions. Never leave a self-cleaning oven unattended! Staff must remain in the kitchen for the entire self-cleaning cycle.

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.



Fire Caused by Using Aluminum Foil to Line Oven

Property Supports & Emergency Services

44 Holland Avenue, Albany, NY 12229-0001

Telephone: (518) 486-9647 Safety.Security@opwdd.ny.gov