



<b>MALTA DEPARTMENT OF CIVIL AVIATION</b>	<b>OPERATING STANDARDS CIRCULAR (OSC)</b>	<b>OSC No: 11/03 Issue Date: 17<sup>th</sup> November 2003</b>
<b>Title</b>	<b>Oven smoke/fires</b>	

There is evidence throughout the industry of an increase in reported instances of oven fires.

Operators should ensure that catering contractors are aware of the importance of checking oven racks prior to loading ovens to guarantee that no objects such as cardboard packaging, labels etc., are attached to the racks.

Catering contractors should also ensure that individual casserole units are not overfilled with gravy etc. in order to reduce the risk of spillage and the potential for oven smoke.

The danger from oven fires could be minimized by close inspection of the oven for cleanliness and the presence of foreign objects.

It is recommended that operators review the procedures in their Operations Manuals to ensure that cabin crew inspect all ovens on the pre-flight checks to verify that the units are clean and that no foreign objects are present, that cabin crew should inspect ovens prior to switching the oven on to ensure no foreign objects are present and procedures established to include guidance as to action to be taken following a spillage of food or grease within an oven during flight and the entry to be made in the Cabin Defect log and/or Technical Log as appropriate.

**Flight Operations Inspectorate**