

Small Appliance Protocol

CREC restricts the use of but not limited to, cooking, heating and cooling appliances. Cooking appliances are restricted to the facility's kitchen, food prep areas and staff lounges. Space heaters are prohibited unless approved for use on a temporary basis and must be provided by Facility Management.

Small Appliances

1. Appliances

Appliances with safety features or those that present reduced risks are preferred and must be approved by Division Director, Program Manager and/ or Principal before being placed in the facility. Examples of such appliances include coffee makers with non-exposed heating surfaces and commercial grade type appliances with grounded case through manufacturer installed three-prong plug. Only commercial grade toasters are approved.

2. Purchasing Procedure

All cooking appliances within staff lounges shall be the approved type. Contact Facilities Management for options and pricing for new or replacement appliances.

3. Inspection and testing

It is the Principal, Director and Program Manager's responsibility to include the Cooking and Space Heater Appliances Protocol in their safety program. Facility Management will be responsible for periodic inspection/testing. Also, approved cooking appliances in staff lounges and temporary space heaters must be checked at the end of each day to ensure they are not left on overnight.

Responsibility: Principal, Director, Program Manager and building Safety Committee