

Cooking Range Version 1-2

Definition: A device—typically comprising a stove and oven—that allows users to control heat for the purposes of cooking food.

Name stove, oven, range, cooktop
Variants:

Most metal, plastic, glass
Common
Materials:

Most electrical or gas oven, stove, broiler and baking elements, grates, racks, knobs
Common
Components:

Location & Inspection of Cooking Range

Abilities or Knowledge Needed:	- Visual acuity for location & inspection
	- Mobility for access to all areas of the property
	- Understanding of item's components

Tools for Location & Inspection	Useful:	None
	Required:	None

Common Locations:	Unit/Inside:	Kitchen
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How to Locate:	Visual Observation:	Look in the kitchen area of all dwelling units, staff rooms, clubhouses
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Possible Deficiencies:	Deficiency 1:	Cooking range is not producing heat
	Deficiency 2:	Components are missing.

Deficiency 1: Cooking range is not producing heat

Rationales:

Health, Indirect: If cooking ranges are not producing heat, this reduces the ability to cook food at home or in the building, which can impact the diet of residents and visitors.

Sanitary, Indirect: If cooking ranges are not producing heat, this reduces access to boiled water, which may be needed for sanitary purposes.

Corrective Maintenance, Direct: It is reasonable to expect tenants to report if cooking ranges are not producing heat and for facilities management to prioritize a work order response to fix that deficiency.

Increased Monetary Impact to Residents, Indirect: If cooking ranges are not producing heat, this reduces the ability to cook food at home or in the building, making it more likely that residents might purchase food at greater expense, outside of the home.

Health and Safety Determination: This is a standard health and safety issue requiring repair, correction, or act of abatement for this deficiency should occur within 30 days.

How to Inspect:

Visual Observation: Look at the cooking range and ensure that there is nothing on top of the stove or in the oven.

Request for Help: Ask the POA representative to turn on the stove and oven. If a gas cooking range, and the pilot light is out (not to include electric ignitors), the POA representative can attempt to light it.

Visual Observation: (Stove) If the cooking range is gas, visually look for flames on the stove's burners.

Action: (Stove) If the cooking range is electric, place hand above burners to feel for heat.

Action: (Oven) For both gas and electric cooking ranges, open oven door and place hand just outside the opening to feel for heat.

Record deficiency if: no heat is produced from either the stove or oven.

Deficiency 2: Components are missing

Rationales: Health, Indirect: If cooking ranges are missing components, this reduces the ability to cook food at home or in the building, which can impact the diet of residents and visitors.

 Safety, Indirect: If cooking ranges are missing components, this may increase the risk of fire hazards.

 Corrective Maintenance, Direct: It is reasonable to expect tenants to report if cooking ranges are missing components and for facilities management to prioritize a work order response to fix that deficiency.

 Increased Monetary Impact to Residents, Indirect: If cooking ranges are missing components, this reduces the ability to cook food at home or in the building, making it more likely that residents might purchase food at greater expense, outside of the home.

Health and Safety Determination: This is a standard health and safety issue requiring repair, correction, or act of abatement for this deficiency should occur within 30 days.

How to Inspect: Visual Observation: Look at the cooking range to determine that all components are present. The oven should have at least one rack and a door. The stove should have all burners, grates (where applicable), and all control knobs should be present.

Record deficiency if: any component described above is missing.

Cooking Range, Version 1-2 (27 Dec 2019)

Summary of Changes (from Version 1)

- The **Rationales** and the **Health and Safety Determinations** have been updated, following in-house review and public comment.