**TITLE:** COOKING APPLIANCE  
**VERSION:** V2.1  
**DATE PUBLISHED:** 4/1/21

**DEFINITION:**  
- **Cooking range:** An electric or gas stove with several burners and one or more connected ovens.  
- **Cooktop:** Usually a standalone device that may be built into a counter and has one or more electric or gas burners.  
- **Oven:** A thermally insulated chamber used for cooking, heating, and baking food.

**PURPOSE:**  
A device to cook or bake food in a controlled manner, allowing the user to control the flame or heat in a specific area.

**NAME VARIANTS:**  
Stove; Oven; Range; Cooktop; Microwave; Hot plate

**COMMON MATERIALS:**  
Metal; Plastic; Glass; Stainless steel; Cast iron; Aluminum; Electronics

**COMMON COMPONENTS:**  
Electrical or gas oven; Stove; Baking or burner elements; Grates; Racks; Knobs; Ignition system; Convection fan; Door hinges; Seal; Handles; Lights and light fixture in oven; Drip pan; Glass

**LOCATION:**  
- Kitchen  
- None

**MORE INFORMATION:**  
None

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**DEFICIENCY 1:**  
Cooking range, cooktop, or oven is not producing heat or regulating heat temperature.  
**LOCATION:**  
- Unit  
- Inside

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**DEFICIENCY 2:**  
Cooking range, cooktop, or oven component is missing.  
**LOCATION:**  
- Unit  
- Inside

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**DEFICIENCY 3:**  
Primary cooking appliance is missing.  
**LOCATION:**  
- Unit  
- Inside
DEFICIENCY I — UNIT: COOKING RANGE, COOKTOP, OR OVEN IS NOT PRODUCING HEAT OR REGULATING HEAT TEMPERATURE.

DEFICIENCY CRITERIA: 50% of the burners on the cooking range or cooktop are not producing heat.
OR
50% of the burners on the cooking range or cooktop are not regulating heat temperature.
OR
The oven is not producing heat.
OR
The oven is not regulating heat temperature.

HEALTH AND SAFETY DETERMINATION: Standard The Standard Health and Safety category includes deficiencies that, if evident in the home or on the property, present a moderate risk of an adverse medical event requiring a healthcare visit; cause temporary harm; or if left untreated, cause or worsen a chronic condition that may have long-lasting adverse health effects; or that the physical security or safety of a resident or their property could be compromised.

CORRECTION TIMEFRAME: 30 days
HCV PASS / FAIL: Fail
HCV CORRECTION TIMEFRAME: 30 days

RATIONALE:

<table>
<thead>
<tr>
<th>CODE</th>
<th>CATEGORY</th>
<th>TYPE</th>
<th>DESCRIPTION</th>
<th>EXPLANATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>R2</td>
<td>Safety</td>
<td>Indirect</td>
<td>Resident could be injured because of this condition.</td>
<td>If the cooking range, cooktop, or oven is not producing heat or igniting, and there is a gas burner on, then gas may be released into the environment, resulting in a fire hazard.</td>
</tr>
<tr>
<td>R6</td>
<td>Usability and Operability of Fixtures</td>
<td>Direct</td>
<td>Because of this condition, the resident is unable to use certain fixtures, features, or appliances, which are reasonably assumed to be part of their rent.</td>
<td>If the cooking range, cooktop, or oven is not producing heat, then the resident is unable to use an appliance that is expected to be include in their rent.</td>
</tr>
<tr>
<td>M1</td>
<td>Corrective Maintenance</td>
<td>Direct</td>
<td>It is reasonable to expect a tenant to report this deficiency, and for facilities management to prioritize a work order response to fix that deficiency.</td>
<td>If the cooking range, cooktop, or oven is not producing or regulating heat, then it is likely the resident will report this deficiency and its presence may indicate that maintenance is not addressing complaint-based work orders.</td>
</tr>
</tbody>
</table>

INSPECTION PROCESS:

OBSERVATION: - Look at the cooking range or cooktop and ensure that there is nothing on top of the stove.
- Look and make sure the oven doesn’t contain any items that can be damaged by heat.

REQUEST FOR HELP: None
ACTION:

- **Cooking range:**
  - Turn on the cooking range.
  - Wave your hand over the cooking range to feel for heat.
  - If it is a gas cooking range, observe the flame.
  - If the cooking range is electric, place your hand above the burners to feel for heat.

- **Cooktop:**
  - Turn on the cooktop.
  - Wave your hand over the cooking range to feel for heat.
  - If the cooktop is electric, place your hand above the burners to feel for heat.

- **Oven:**
  - Turn on the oven.
  - Open the oven door and feel for heat.
  - For both gas and electric cooking ranges, open the oven door and place your hand just outside the opening to feel for heat.

More Information: - The inspector may attempt to light the pilot light if it is out; however, this is not required.

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TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - Flashlight
DEFICIENCY 1 — INSIDE: COOKING RANGE, COOKTOP, OR OVEN IS NOT PRODUCING HEAT OR REGULATING HEAT TEMPERATURE.

DEFICIENCY CRITERIA:

- 50% of the burners on the cooking range or cooktop are not producing heat.
- OR
- 50% of the burners on the cooking range or cooktop are not regulating heat temperature.
- OR
- The oven is not producing heat.
- OR
- The oven is not regulating heat temperature.

HEALTH AND SAFETY DETERMINATION: Standard

The Standard Health and Safety category includes deficiencies that, if evident in the home or on the property, present a moderate risk of an adverse medical event requiring a healthcare visit; cause temporary harm; or if left untreated, cause or worsen a chronic condition that may have long-lasting adverse health effects; or that the physical security or safety of a resident or their property could be compromised.

CORRECTION TIMEFRAME: 30 days

HCV PASS / FAIL: Fail

HCV CORRECTION TIMEFRAME: 30 days

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INSPECTION PROCESS:

- Observation: Look at the cooking range or cooktop and ensure that there is nothing on top of the stove.
- Look and make sure the oven doesn’t contain any items that can be damaged by heat.
- Request for Help: None
ACTION:  
- **Cooking range:**  
  - Turn on the cooking range.  
  - Wave your hand over the cooking range to feel for heat.  
  - If it is a gas cooking range, observe the flame.  
  - If the cooking range is electric, place your hand above the burners to feel for heat.  
- **Cooktop:**  
  - Turn on the cooktop.  
  - Wave your hand over the cooking range to feel for heat.  
  - If the cooktop is electric, place your hand above the burners to feel for heat.  
- **Oven:**  
  - Turn on the oven.  
  - Open the oven door and feel for heat.  
  - For both gas and electric cooking ranges, open the oven door and place your hand just outside the opening to feel for heat.  

More Information:  
- The inspector may attempt to light the pilot light if it is out; however, this is not required.

TOOLS OR EQUIPMENT:

**REQUIRED:**  
- None

**USEFUL:**  
- Flashlight
DEFICIENCY 2 — UNIT: COOKING RANGE, COOKTOP, OR OVEN COMPONENT IS MISSING.

DEFICIENCY CRITERIA: Cooking range, cooktop, or oven component is missing (i.e., evidence of prior installation, but now not present or is incomplete).

HEALTH AND SAFETY DETERMINATION: N/A

CORRECTION TIMEFRAME: N/A

HCV PASS / FAIL: Pass

Rationale:

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INSPECTION PROCESS:

- Observation: - Look at the cooking range to determine the oven has at least one rack and a door.
  - Verify the stove has all burners and grates (where applicable).
  - Make sure the oven door has a seal.

- Request for Help: - None

- Action: - None

- More Information: - None

TOOLS OR EQUIPMENT:

- Required: - None
- Useful: - Flashlight
DEFICIENCY 2 — INSIDE:  COOKING RANGE, COOKTOP, OR OVEN COMPONENT IS MISSING.

DEFICIENCY CRITERIA:  Cooking range, cooktop, or oven component is missing (i.e., evidence of prior installation, but now not present or is incomplete).

HEALTH AND SAFETY DETERMINATION:  N/A  Deficiencies critical to habitability but not presenting a substantive health or safety risk to resident.

CORRECTION TIMEFRAME:  N/A

HCV PASS / FAIL:  Pass

HCV CORRECTION TIMEFRAME:  N/A

RATIONALE:

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INSPECTION PROCESS:

- Observation:  - Look at the cooking range to determine the oven has at least one rack and a door.
  - Verify the stove has all burners and grates (where applicable).
  - Make sure the oven door has a seal.

- Request for Help:  - None

- Action:  - None

- More Information:  - None

TOOLS OR EQUIPMENT:

- Required:  - None

- Useful:  - Flashlight
DEFICIENCY 3 — UNIT: PRIMARY COOKING APPLIANCE IS MISSING.

DEFICIENCY CRITERIA: Primary cooking appliance is missing (i.e., evidence of prior installation, but now not present or is incomplete).

HEALTH AND SAFETY DETERMINATION: Standard

The Standard Health and Safety category includes deficiencies that, if evident in the home or on the property, present a moderate risk of an adverse medical event requiring a healthcare visit; cause temporary harm; or if left untreated, cause or worsen a chronic condition that may have long-lasting adverse health effects; or that the physical security or safety of a resident or their property could be compromised.

CORRECTION TIMEFRAME: 30 days

HCV PASS / FAIL: Fail

HCV CORRECTION TIMEFRAME: 30 days

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<td>R3</td>
<td>Sanitary</td>
<td>Direct</td>
<td>Special sub-set of health hazards related to hygiene. Resident cannot clean or dispose of waste or does not have clean drinking water.</td>
<td>If the primary cooking appliance is missing, then the resident may be unable to cook food in a sanitary manner.</td>
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INSPECTION PROCESS:

- Observation: Look to see if the cooking range or cooktop is present.
- Request for Help: None
- Action: None
- More Information: A microwave can be considered if it is the primary cooking device.

TOOLS OR EQUIPMENT:

- Required: None
- Useful: None
Deficiency 3 — Inside: Primary cooking appliance is missing.

Deficiency Criteria: Primary cooking appliance is missing (i.e., evidence of prior installation, but now not present or is incomplete).

Health and Safety Determination: Standard

The Standard Health and Safety category includes deficiencies that, if evident in the home or on the property, present a moderate risk of an adverse medical event requiring a healthcare visit; cause temporary harm; or if left untreated, cause or worsen a chronic condition that may have long-lasting adverse health effects; or that the physical security or safety of a resident or their property could be compromised.

Correction Timeframe: 30 days

HCV Pass / Fail: Fail

HCV Correction Timeframe: 30 days

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Inspection Process:

Observation: - Look to see if the cooking range or cooktop is present.

Request for Help: - None

Action: - None

More Information: - A microwave can be considered if it is the primary cooking device.

Tools or Equipment:

Required: - None

Useful: - None
# SUMMARY OF CHANGES

**TITLE:** COOKING APPLIANCE  
**VERSION:** V2.1  
**DATE PUBLISHED:** 4/2/21

<table>
<thead>
<tr>
<th>Field</th>
<th>Change</th>
<th>Version</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>Deficiency 1</td>
<td>Copyedits</td>
<td>V2.0</td>
<td>2020-10-28</td>
</tr>
<tr>
<td>Health and Safety Determination</td>
<td>Added standardized description</td>
<td></td>
<td></td>
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<tr>
<td>HCV Pass / Fail</td>
<td>Field added; response input as “Fail”</td>
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<tr>
<td>Deficiency 2</td>
<td></td>
<td>V2.0</td>
<td>2020-10-28</td>
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<td>Health and Safety Determination</td>
<td>Added standardized description</td>
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<tr>
<td>HCV Pass / Fail</td>
<td>Field added; response input as “Pass”</td>
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<td>Deficiency 3</td>
<td></td>
<td>V2.0</td>
<td>2020-10-28</td>
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<tr>
<td>Overall Formatting</td>
<td>Complete rework of document format and layout</td>
<td>V1.3</td>
<td>2020-07-31</td>
</tr>
<tr>
<td>Title</td>
<td>Revised title</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<tr>
<td>Definition</td>
<td>Revised definition</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<tr>
<td>Purpose</td>
<td>Field added</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<tr>
<td>Name Variants</td>
<td>Revised name variants</td>
<td>V1.3</td>
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<td>Common Materials</td>
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<td>Common Components</td>
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<td>2020-07-31</td>
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<td>More Information</td>
<td>Field added</td>
<td>V1.3</td>
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<tr>
<td>Deficiency 1</td>
<td>Separated by inspectable locations — Unit and Inside</td>
<td>V1.3</td>
<td>2020-07-31</td>
</tr>
<tr>
<td>Title</td>
<td>Revised title; added inspectable locations</td>
<td></td>
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<tr>
<td>Deficiency Criteria</td>
<td>Revised deficiency criteria</td>
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<tr>
<td>Deficiency 2</td>
<td>Separated by inspectable locations — Unit and Inside</td>
<td>V1.3</td>
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<td>Correction Timeframe</td>
<td>Field added; response input as “N/A” and noted to be remedied according to property maintenance plan</td>
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<tr>
<td>HCV — Correction Timeframe</td>
<td>Field added; response input as “N/A” and noted to be remedied according to property maintenance plan</td>
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<tr>
<td>Rationale</td>
<td>Revised rationale categories, types, and explanations; added standardized codes and descriptions</td>
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<td>Inspection Process</td>
<td>Revised observation, request for help, action, and more information</td>
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<td>Tools or Equipment</td>
<td>Field added to deficiency; response revised</td>
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<tr>
<th>Deficiency 3</th>
<th>Added by inspectable locations — Unit and Inside</th>
<th>V1.3</th>
<th>2020-07-31</th>
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<tbody>
<tr>
<td>Title</td>
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<td>Deficiency Criteria</td>
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| Rationales | Updated following in-house review and public comment | V1-2 | 2019-12-27 |