

NSF Protocol P149 Oven Mitts used in Commercial Food Service

NSF International



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**NSF PROTOCOL P149
OVEN MITTS USED IN COMMERCIAL FOOD SERVICE**

May 7, 1997

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SECTION 1. GENERAL

- 1.1 **BACKGROUND:** Personal protective apparel is an important component of all food service operations. Oven mitts provide the primary protection against heat, hot liquids, steam and direct flame for many food service workers. Oven mitts are currently used in many applications including handling of items in or on ovens, stoves, broilers, deep fryers, dishwashers, and steamers. These different applications have been categorized for the purpose of this protocol into two classes: Class I Oven Mitts for general usage, and Class II Oven Mitts for more extreme conditions. **Class I Oven Mitts** are intended for use in handling pans, racks, and handles associated with ovens and microwaves, as well as hot liquid/vapor applications such as handling of racks in dishwashers and steamers, or in situations in which hot liquids may be spilled or splattered onto the mitts. **Class II Oven Mitts** must provide the same protection as Class I mitts, plus possess additional qualities which allow handing of items in contact with direct flame, including situations found in broilers, or other open grill applications. This protocol establishes methods and criteria to evaluate commercial oven mitt performance in these applications, with additional requirements for product durability and cleanability.
- 1.2 **SCOPE:** This protocol addresses the heat resistance, wet and dry thermal protective performance, flame resistance, durability and cleanability aspects of oven mitts intended for use in commercial food service applications.
- 1.3 **PURPOSE:** This protocol shall be used to generate data for evaluation of the test product and in substantiation of the following Protocol Certification of NSF Class I and Class II Oven Mitts:



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- 1.4 **REVERIFICATION:** After the initial product evaluation, NSF shall periodically review product performance and characteristics, including audits and/or retesting. An audit of the manufacturing site shall be conducted annually and retesting may