

Job Hazard Assessment and Prevention Profile

Job Title: **FOOD SERVICE EMPLOYEE**

POTENTIAL HAZARD SOURCES:

EXAMPLES:

<i>Sources of motion and rolling or pinching objects</i>	mixer, meat cutter, can opener, cash register drawer, food tray cart, hand truck, cold/hot food carts, dishwasher, large kettle, milk crates, doors, tables and chairs, vehicle doors, garbage disposal, students (pinching, moving), vehicles
<i>Sources of high temperature</i>	cooking appliances: coffee pot, microwave, steam kettle, tilt skillet, ovens, stove, broilers, fryers, warmer, pressure cooker; heaters, heat lamps, steam tables, dishwasher, hot plate
<i>Sources of cold temperature</i>	walk-in freezers and refrigerators
<i>Exposure to weather</i>	outside to take out trash and load/unload food trucks
<i>Sources of chemical exposure</i>	cleaners, sanitizers, degreasers, bleach, natural gas, ammonia, freon
<i>Sources of harmful dust</i>	N/A
<i>Sources of light radiation</i>	heat lamps, copier
<i>Sources of falling objects</i>	storage on shelves (dry, refrigerator, freezer), thrown objects, hanging pans, trays from warmers, food off trays, objects on carts
<i>Sources of sharp objects</i>	knives, meat cutters, can opener, can lids, meat grinder/cheese shredder, garbage disposal, glass, cans, garbage, sharp edges of furniture and building trim, metal pans
<i>Hazards in layout of workplace</i>	isolation due to early morning hours, slippery floors, crowded storage areas and aisles
<i>Sources of electrical hazards</i>	improperly used or sized extension cords, kitchen electrical appliances
<i>Objects routinely lifted</i>	food in boxes, cans and plastic containers, other supplies, serving trays, baking pans, pots, pans of food
<i>Sources of bloodborne pathogen exposure</i>	body fluids from student injury/illness, contaminated food
<i>Sources of noise</i>	congregated students in cafeteria
<i>Sources of workplace violence</i>	inappropriate or uncontrolled student behavior, upset co-workers or parents, robbery while handling cash or making bank deposits, intruders

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Ergonomics:

Physical risk factors	Frequency	Examples
Awkward postures	Occasional to frequent	serving food, stirring, baking, cutting, kneading bread
High hand force	N/A	
Highly repetitive motion	Occasional to frequent	serving food, stirring, baking, cutting, kneading bread
Repeated impact	N/A	
Heavy, frequent or awkward lifting	Occasional	lifting boxes, large cans and mixing bowls, large food trays, emptying trash
Moderate to high vibration	N/A	

RECOMMENDED JOB SAFETY TRAINING:

1. Accident Prevention Program
2. Emergency Procedures
3. Hazard Communication Program & MSDSs
4. Exposure Control Plan (HBV) and HIV/AIDS
5. Personal Protective Equipment
6. Energy Control Program (Lockout/Tagout) Overview
7. District/School Policies/Procedures
8. Safe Use of Ladders and Stepstools
9. Safe Lifting and Ergonomic Awareness
10. De-escalation Practices
11. Defensive Driving Course (for those driving)
12. Orientation to Specialized Equipment & Equipment Proficiency
13. Safety with Sharps (knives, meat cutter, etc.

PERSONAL PROTECTIVE EQUIPMENT NEEDED FOR THE JOB:

Hazard category	Hazard sources	Personal Protective Equipment	Required or Recommended**
Bloodborne pathogen exposure	student body fluids	gloves	Required
Exposure to high temperature	ovens, fryers, grills	heat-resistant gloves or hot pads	Required
Exposure to slips and falls	slippery floors	slip-resistant shoes, mats	Recommended
Chemical exposure	cleaners	gloves (rubber and/or latex), goggles	Recommended
Exposure to sharp objects	knives, slicers	cut resistant gloves	Recommended

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** - Required (by WISHA rule) or Recommended (best practice)

Reviewed with employee on: _____

Employee signature: _____

Supervisor signature: _____