

# JOB HAZARD ANALYSIS - Task Specific

NEW

REVISED

**WORKPLACE TASK TO BE ANALYSED**

Cleaning slicers

**DEPARTMENT**

Hospitality Services

**WESTERN JOB CLASSIFICATION\***

Culinary Support, Culinary Production, Supervisor, Chef,

**REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT**

Metal gloves, meat slicer (with guard), non-moveable surface, sanitizer and soap bucket

**WESTERN HAZARD CATEGORY\***

Work site hazards

**HAZARD TYPE\***

Protruding/sharp objects

**LOSS POTENTIAL RATING\***

Moderate

\*refer to Stantec Specific Job Report

**DATE:**

May-21

**WRITTEN BY:**

Committee

**REVIEWED BY:**

Brian Fliss

**MGMT APPROVAL:**

**SEQUENCE OF TASK**

**POTENTIAL HAZARDS**

**ACTION OR PROCEDURE**

Turn slicer off		
Unplug machine		
Set gauge to zero		
Locate and wear protective gloves - MUST be worn throughout the process	Cuts	
Take apart the arm and guard for the blade		
Take both to dishwasher or designated sink for washing and sanitizing		
Use hot soapy water to wipe down the machine and the blade - glove still on	Cuts	Protective gloves must be used while cleaning
Wash down with sanitizer solution and allow all parts to air dry		
Wipe off as much liquid as possible using dry cloths as needed		
Have your protective gloves on as you put the machine back together making sure your hands are away from the blade		
Always leave machine unplugged, gauge set to zero, guard in place		