

JOB HAZARD ANALYSIS - Task Specific



NEW

REVISED

WORKPLACE TASK TO BE ANALYSED

Cutting and Chopping

WESTERN HAZARD CATEGORY*

Work Site Hazard

DATE:

May-21

DEPARTMENT

Hospitality Services

HAZARD TYPE*

Protruding/Sharp Objects

WRITTEN BY:

Committee

WESTERN JOB CLASSIFICATION*

Culinary Production / Culinary Support

LOSS POTENTIAL RATING*

Moderate

REVIEWED BY:

Jim Ross

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

Sharp Chef's Knife, Cut Glove, and Cutting Board

*refer to Stantec Specific Job Report

MGMT APPROVAL:

SEQUENCE OF TASK

POTENTIAL HAZARDS

ACTION OR PROCEDURE

Select a proper sized sanitized colour coded, non-slip, cutting board		Will stop cutting board from moving while chopping
Ensure that is is on a level, non-slip surface		
Select a clean, sharp non-serrated knife from knife holder		
Put cut glove on non-cutting hand, ensuring proper fit		
Place non-cutting hand with fingers curled under at first knuckle and on top of product	Slip / Cut	Hold correctly to prevent slips and cuts
Place tip of knife on cutting board and chop with a slow rocking motion		
Keeping knife in contact with cutting board surface		
Move non-cutting hand away from knife as product is chopped	Cuts	Maintain proper hand position
When complete, return clean knife to designated storage area		
Sanitize cutting surface and work area after chopping is complete		