

JOB HAZARD ANALYSIS - Task Specific


 NEW

 REVISED

WORKPLACE TASK TO BE ANALYSED

Cooking at the grill station

DEPARTMENT

Hospitality Services

WESTERN JOB CLASSIFICATION*

Culinary production, chef, assistant chef

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

Metal tongs, spatula, flipper

WESTERN HAZARD CATEGORY*

Ergonomic hazards

HAZARD TYPE*

Heat and repetitive strain

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

SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCEDURE
Cooking at the grill station	Repetitive strain	Take breaks when needed and rotate areas to avoid reptition
Use proper metal tongs, flippers		
If product is marinated, make sure it is well drained to avoid flare ups	Burns	
Start with placing items at the back of the grill and work to the front	Avoid flare ups	
Treat all surfaces and utensils around grill as hot	Burns	Use oven mitts
Clean grill as you work		
Take items off grill to perform temperature check	Burns	Use proper safe food handling procedures
Have holding container ready for cooked product to hot hold		Use proper safe food handling procedures