

JOB HAZARD ANALYSIS - Task Specific



NEW

REVISED

WORKPLACE TASK TO BE ANALYSED

Sandwich Cutting

DEPARTMENT

Hospitality Services

WESTERN JOB CLASSIFICATION*

Culinary Production / Culinary Support / Chef / Supervisor / Lead

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

Serrated Knife / Cutting Board / Cut Glove

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:

Jim Ross

MGMT APPROVAL:

SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCEDURE
Once the sandwich is made place serrated knife at cut point		
Place non-cutting hand over the sandwich, keeping hand flat		
Keep thumb under the palm of hand	Cuts	Thumb tucked under
Apply enough pressure with your non-cutting hand so the sandwich does not shift from side to side		
Cut sandwich in half using back and forth cutting motion		
Keep non-cutting hand flat on top of sandwich with thumb tucked under		
When complete, return clean knife to designated storage location		