

JOB HAZARD ANALYSIS - Task Specific



NEW

REVISED

WORKPLACE TASK TO BE ANALYSED

Slicing pizza - 7" and 16" crust

DEPARTMENT

Hospitality Services

WESTERN JOB CLASSIFICATION*

Culinary Support, Culinary Production, Supervisor, Chef,

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

WESTERN HAZARD CATEGORY*

Ergonomic hazards

HAZARD TYPE*

Repetitive strain

LOSS POTENTIAL RATING*

Moderate

*refer to Stantec Specific Job Report

DATE:

12-May-21

WRITTEN BY:

Committee

REVIEWED BY:

Brian Fliss

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 it is on a level, non-slip surface		
Select a clean, sharp pizza cutter		
Put cut glove on non-cutting hand, ensuring proper fit		
Place non-cutting hand around the pizza to hold in place	Slip / Cut	Hold correctly to prevent slips and cuts
Place pizza cutter on edge of pizza and cut the pizza in half		
For 7" pizza, rotate pizza 1/4 turn to create four slices		
For 16" pizza, rotate pizza 1/4 turn after each cut to create six slices		
Move non-cutting hand away from cutter as product is cut	Cuts	Maintain proper hand position
Sanitize pizza cutter with scrub brush from knife cleaning bucket		
Sanitize cutting surface and work area after cutting is complete		
When complete, return clean cutter to designated storage area or for next use		