

# JOB HAZARD ANALYSIS - Task Specific

NEW

REVISED

**WORKPLACE TASK TO BE ANALYSED**

Unloading steamer

**DEPARTMENT**

Hospitality Services

**WESTERN JOB CLASSIFICATION\***

Culinary Support, Culinary Production, Supervisor, Chef, Assistant Chef

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

**WESTERN HAZARD CATEGORY\***

Energy hazards

**HAZARD TYPE\***

Heat

**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**

Put on elbow length PPE - (source hot water/steam protection)	Burn	Always wear hand and arm protection
Check surroundings when opening the door		
Stop, wait and let the steam escape while opening the door	Burn	Open door slowly to allow steam to escape
Carefully remove the pan from the steamer		
Securely close the door tight		
CAUTION - Hot water can accumulate on covered pans so removed covered pans with caution	Hot water burn	Hold pan level or tip pan carefully into the steamer to remove hot water from pan cover prior to removal from steamer