JOB HAZARD ANALYSIS - Task Specific

Western

☐ NEW ☒ REVISED

WORKPLACE TASK TO BE ANALYSED	WESTERN HAZARD CATEGORY*	DATE:
Sub Bun Cutting	Work Site Hazards	May-21
DEPARTMENT	**HAZARD TYPE***	**WRITTEN BY:**
Hospitality Services	Protruding / Sharp Objects	Committee
WESTERN JOB CLASSIFICATION*	**LOSS POTENTIAL RATING***	**REVIEWED BY:**
Culinary Production / Culinary Support / Chef / Supervisor / Lead	Moderate	Jim Ross
REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT	***refer to Stantec Specific Job Report**	**MGMT APPROVAL:**
Serrated Knife / Cutting Board / Cut Glove		

SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCEDURE
Place sub bun on cutting board		
Place non-cutting hand over the sub bun, keeping hand flat, do not wrap thumb or fingers around bun, thumb tucked under hand	Cuts	Thumb tucked under
Apply enough pressure with non-cutting hand on top of bun to stop bun from moving	Cuts	Stop bun from shifting
Using serrated knife cut in half lengthwise (end to end)		
Keep non-cutting hand flat on top of sandwich with thumb tucked under		
When complete, return clean knife to designated storage location		