

# JOB HAZARD ANALYSIS - Task Specific



NEW

REVISED

**WORKPLACE TASK TO BE ANALYSED**

Use of Meat Slicer

**WESTERN HAZARD CATEGORY\***

Work Site Hazards

**DATE:**

May-21

**DEPARTMENT**

Hospitality Services

**HAZARD TYPE\***

Protruding / Sharp Objects

**WRITTEN BY:**

Committee

**WESTERN JOB CLASSIFICATION\***

Culinary Production / Chef

**LOSS POTENTIAL RATING\***

Moderate

**REVIEWED BY:**

Jim Ross

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

Meat Slicer w/Guard

\*refer to Stantec Specific Job Report

**MGMT APPROVAL:**

**SEQUENCE OF TASK**

**POTENTIAL HAZARDS**

**ACTION OR PROCEDURE**

Make sure machine is off and the guard is in position before you plug in machine	Machine could start	Make sure machine is unplugged
Plug in the machine and make sure all parts are in place		
Set gauge to zero		
Place food flat side down and apply weighted arm guard on the far end		
Turn on slicer and select desired thickness		
Never put hands anywhere but on the designated handle		
Slice product by sliding guard handle forward and backward slowly		
Pay attention to what you are doing. Do not allow yourself to be distracted.	Cuts	Concentrate on what you are doing
Never try to dislodge food items while machine is on and working	Cuts	
Never try to catch sliced product or put hand underneath blade		
Never hold the product with your hands... ALWAYS use guard		
When finished slicing, turn off power and unplug entire unit		