

JOB HAZARD ANALYSIS - Task Specific



NEW

REVISED

WORKPLACE TASK TO BE ANALYSED

Wok Cooking

WESTERN HAZARD CATEGORY*

Energy Hazards

DATE:

May-21

DEPARTMENT

Hospitality Services

HAZARD TYPE*

Heat

WRITTEN BY:

Committee

WESTERN JOB CLASSIFICATION*

Culinary Production / Chef

LOSS POTENTIAL RATING*

Moderate

REVIEWED BY:

Jim Ross

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

Wok / Long Handled Utensils / Oven Mitts

*refer to Stantec Specific Job Report

MGMT APPROVAL:

SEQUENCE OF TASK

POTENTIAL HAZARDS

ACTION OR PROCEDURE

SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCEDURE
Remove wok from base and ensure pilot light is on		
Replace wok if pilot light is lit, if not, call Physical Plant to re-light	Explosive	Call for licensed technician
Place oil or water in wok and turn on heat	Burn / Splatter	
Add food product (Do Not Leave Unattended)	Over Heating	Over heating can cause fire or boil dry
Using proper long-handled utensils, constantly toss and stir food		
When product has reached desired cooking level, turn off heat		
Remove product with designated utensils, do not touch wok	Burns	Wear oven mitts and avoid contact with wok
Clean wok between use		