

JOB HAZARD ANALYSIS - Task Specific

	<u>-</u> Г	NEW	X REVISED
WORKPLACE TASK TO BE ANALYSED	WESTERN HAZARD C	ATEGORY*	DATE:
Cutting pizza dough	Ergonomic hazards, work site hazards		May-21
DEPARTMENT	HAZARD TYPE*		WRITTEN BY:
Hospitality Services	Weight, protruding/sharp objects		Committee
WESTERN JOB CLASSIFICATION*	LOSS POTENTIAL RATING*		REVIEWED BY:
Culinary Support, Culinary Production, Supervisor, Chef,	High, moderate		Brian Fliss
REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT	*refer to Stantec Specif	ic Job Report	MGMT APPROVAL:
Serrated knife			
SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCEDURE	
With assistance, pick up the 60lb dough with a person on each end	Back strains	Two people must lift the dough	
Place on counter using proper lifting and bending techniques			
With assistance, tip dough bag towards back of table and release	Back strains	Two people must lift the dough	
Position body opposite to cutting hand	Cuts	Use proper knife and cutting techniques	
Use proper cut glove	Cuts	Proper PPE required	
Place serrated knife on top of dough and pull slowly towards body keeping knife flush with table in a dragging motion			
Clean knife with knife cleaning bucket and return knife to proper storage			