## JOB HAZARD ANALYSIS - Task Specific



		NEW	X REVISE	:D
WORKPLACE TASK TO BE ANALYSED	WESTERN HAZARD	CATEGORY*	DATE:	
Use and Operation of Cappuccino Machine	Energy Hazards	Energy Hazards		May-21
DEPARTMENT	HAZARD TYPE*		WRITTEN	BY:
Hospitality Services	Steam		Committe	е
WESTERN JOB CLASSIFICATION*	LOSS POTENTIAL RATING* REVIEWS		D BY:	
Culinary Support / Supervisor / Lead	Moderate		Jim Ross	
REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT	*refer to Stantec Spec	fic Job Report	MGMT AP	PROVAL:
SEQUENCE OF TASK	POTENTIAL HAZARDS	ACTION OR PROCED	URE	
Remove espresso handle from machine, keep hand on insulated handle	Burns from contact	Follow processes accurately		
Empty used espresso grinds into designated garbage				
Fit handle from espresso dispenser and carefully return to slotted area in machine	Burns from steam  If handle does not lock in place, it can be knocked out of place			
Make sure that it is fully locked into position				
Place proper cup under dispensing nozzle on the catch tray				
Select desired brew				
Remove milk from fridge in metal steaming container				
Using the guard, aim steam away from person(s) in the area	Burns from steam			
Give one blast of hot air to flush out condensation.				
Place wand into surface of milk and steam				
Make sure that the temperature has reached the optimum degree by using a thermometer.				
Carefully move container up and down to ensure the milk does not overflow or overheat.	Burns from contact			

Carefully move espresso from machine and place cup in designated area	Burns from contact	Ensure that there is adequate space to work
Holding handle carefully, pour steamed milk using a spoon to hold back the foam.		
When filled to proper level (¾ full) use spoon to add the milk foam to the cup. Be careful not to overfill the cup. Add cinnamon or cocoa and then top with proper sized plastic lid.		
Replace milk back into fridge, warning people in area, you are carrying hot liquid.	Burns from contact	Ensure walkway is clear of obstacles
Empty grinds from espresso machine and replace handles		
Clean steaming spout by carefully giving a blast of air to remove condensation and then using a thick dedicated cloth to clean more		Follow proper cleaning procedures