

JOB HAZARD ANALYSIS (JHA): Ice Age National Scenic Trail

Food Handling: IATR-07

Analysis By: Daniel W. Watson, VIP Coordinator

Approved By: Eric Gabriel, Superintendent

Required Personal Protective Equipment (PPE): Recommend use of Apron, Oven Mitts, Disposable Gloves, Hair Net or other appropriate cover

Sequence of Job Steps	Potential Hazards/ Injury Sources	Safe Action or Procedure
Preparation Before Food Handling	Exposure to/Transfer of Germs	Stay home and do not volunteer if you have a cold, nausea, fever, diarrhea, open sores/infected cuts on hands, or other infectious medical conditions. Wash hands prior to handling food. Wear disposable gloves when appropriate.
	Contact with Food Items	Wear clean clothing and cover it with clean apron. Remove apron when leaving food prep/serving area.
Precautions While Handling Food	Exposure to/Transfer of Germs	Rewash hands frequently, and always after using restroom facilities. Change gloves whenever changing food handling tasks. Restrain hair by using hairnets or other appropriate covers. No tasting, eating, drinking or smoking in the food preparation/serving area. Use tested recipes to avoid need for tasting. Do not participate in other tasks (handling paperwork, unloading supplies, etc.) while working with food.
	Contact with Food Items	Avoid wearing jewelry: rings, watches, and bracelets can trap dirt and bacteria; earrings and other jewelry can fall into food. Keep fingernails clean, unpolished, and trimmed short. Nail polish can chip; long or artificial nails can break into food. Minimize bare hand contact by using tongs, ladles, and other utensils, and use single service disposable gloves whenever possible.
	Contacted By Hot Dishes, Surfaces, etc	Wear oven mitts and aprons when handling hot dishes, working with hot surfaces, preparing or dispensing hot liquids/sauces, etc.