

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 (signature on file)

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	<p>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.</p> <p>Wash hands prior to handling food. Wear disposable gloves when appropriate.</p>
	Contact with Food Items	<p>Wear clean clothing and cover it with clean apron. Remove apron when leaving food prep/serving area.</p>
Precautions While Handling Food	Exposure to/Transfer of Germs	<p>Rewash hands frequently, and always after using restroom facilities. Change gloves whenever changing food handling tasks.</p> <p>Restrain hair by using hairnets or other appropriate covers.</p> <p>No tasting, eating, drinking or smoking in the food preparation/serving area. Use tested recipes to avoid need for tasting.</p> <p>Do not participate in other tasks (handling paperwork, unloading supplies, etc.) while working with food.</p>
	Contact with Food Items	<p>Avoid wearing jewelry: rings, watches, and bracelets can trap dirt and bacteria; earrings and other jewelry can fall into food.</p> <p>Keep fingernails clean, unpolished, and trimmed short. Nail polish can chip; long or artificial nails can break into food.</p> <p>Minimize bare hand contact by using tongs, ladles, and other utensils, and use single service disposable gloves whenever possible.</p>
	Contacted By Hot Dishes, Surfaces, etc	<p>Wear oven mitts and aprons when handling hot dishes, working with hot surfaces, preparing or dispensing hot liquids/sauces, etc.</p>