

| JOB HAZARD ANALYSIS (JHA) | | Date: September 23, 2008 | |
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| Park Unit: North Country National Scenic Trail | | | |
| JOB TITLE: Food Handling | | JHA Number: NOCO-07 | Page _____ of _____ |
| Job Performed By: Various VIPs | Analysis By: Daniel W. Watson | Work Supervisor: Various | Approved By: |
| Required Standards and General Notes: | | | |
| Required Personal Protective Equipment: | Recommend use of Apron, Oven Mitts, Disposable Gloves, Hair Net or other appropriate cover | | |
| Tools and Equipment: | | | |
| Sequence of Job Steps | Potential Hazards/ Injury sources | Safe Action or Procedure | |
| 1. Preparation Before Food Handling | E= Exposure to/Transfer of Germs CW= Contact with Food Items | 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 Wear clean clothing and cover it with clean apron. Remove apron when leaving food prep/serving area | |

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| <p>2. Precautions While Handling Food</p> | <p>E = Exposure to/Transfer of Germs</p> <p>CW= Contact with Food Items</p> <p>CBY= Contacted By Hot Dishes, Surfaces, etc.</p> | <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> <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, other utensils as much as possible, and use single service disposable gloves whenever possible</p> <p>Wear oven mitts and aprons when handling hot dishes, working with hot surfaces, preparing or dispensing hot liquids/sauces, etc.</p> |
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Injury Source for the middle column: SB= Struck By, SA = Struck Against, CBY = Contacted By, CI = Caught in, CB = Caught Between, CO = Caught On, FB = Fall to Below, CW = Contacted With, O = Overexertion or Repetitive Motion, FS = Fall at the Same Level, BR = Bodily reaction E = Exposure to Chemical, Noise etc.