

| JOB HAZARD ANALYSIS (JHA) | | Date: September 23, 2008 | |
|--|--|--|---------------------|
| 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 | |

