

HAZARD EVALUATION FORM FOR GENERAL WORK AREAS AND SPECIFIC JOB SAFETY CLASSIFICATIONS

General Area or Specific Job Classification: Food Service Staff

Date Prepared: _____

Prepared By: _____

Description of Job/Task	Potential Occupational Safety/ Health Hazard	Preventive Work Conditions, Safe Work Practices or Personal Protective Equipment
Cutting	Cuts	Use only sharp knives
		Use accepted food handlers' cutting techniques.
Cooking	Falls	Wipe up spills immediately.
		Work at a comfortable pace and avoid rushing.
	Burns	Use dry pot holders to protect hands.
		Cook at moderate temperatures to avoid splashes.
Storing supplies	Strains/sprains	Avoid lifting overhead.
		Store items where they can easily be reached.
		Use the dolly or cart for items weighing more than 25 lbs. or which are bulky.
Driving	Accidents	Drive defensively and carry flares.
	Breakdowns	Keep maintenance up-to-date.
		Wear seat belt at all times.