|  |
| --- |
| **Job Hazard Analysis (JHA)/Operational Risk Management (ORM) Form** |
| Job Title | JHA/ORM Number (From Safety Office) | Date | [x]  New [ ]  Revised (double click box) |
| **FOOD PREPARATION/CUTTING FOOD PRODUCTS** |  | **13 AUG 2018** |  |
|  |  |  |  |
| Job Location (Building (s), Site(s) | Prepared/Completed By | Phone Number | Reviewed & Approved By (Supervisor) |
| **ADM NIMITZ HALL GALLEY, BLDG 382** |  |  |  |
|  |  |  |  |
| Command Activity  | Code | Shop (If Applicable) | Final Reviewed By (Director/Division Officer) |
| **NASWI** | **N925** |  |  |
|  |  |  |  |
| Required/Recommended PPE | Approved By (Safety Office) |
| **CUT RESISTANT GLOVES, DISPOSABLE GLOVES, STEEL TOE BOOTS**  |  |
|  |  |
| **Task** (add/delete rows as needed) | **Hazards** | **Severity** | **Probability** | **RAC** | **Controls** | **New****RAC** |
| **Food Preparation/Cutting Food Products** | **Ergonomics** | **III** | **C** | **C** | **Safety (Steel Toe) Boots and disposable gloves are required at all times while handling food.****Avoid excessive unnatural motions such as twisting the arm or wrist and overexertion.****Periodic stretch and flex should be conducted.****Always employ proper lifting techniques and get help with loads that cannot be safely lifted by one person.** **Training as determined by supervisor: Back Injury (Annual), Ergonomics Training (Annual), Situational Awareness, Proper Handling Techniques, Food Handling Certification.** | **3** |
| **Food Preparation/Cutting Food Products** | **Cuts/Laceration/Punctures** | **III** | **C** | **4** | **Always ensure knives are properly sharpened to limit resistance when cutting.****Never use the same knife and/or cutting board to cut different proteins or mix between proteins, fruits, and/or vegetables.** **Use Cutting Board (place a towel under board to prevent board from slipping while in use). Place product to be cut on board.** **Don Cut Resistant Glove on non-dominant hand, then place a disposable glove over on both hands.** **Curve fingers away from knife, using the “claw” method.****Use a non-serrated blade and slice at a 45° angle. NOTE: Serrated blades will tear as they cut and are only used for specific operations, such as cutting bread. Always cut away from body.** **Once cutting is complete, clean and store blade/knife in a safe manner to avoid accidental injury.**  | **4** |
| **Knife Cleaning and Storing**  | **Cuts/laceration/Punctures** | **III** | **C** | **4** | **Don Cut Resistant Gloves when cleaning knives. Wear disposable gloves over cutting gloves.** **Always clean knife and cutting gloves immediately after use to prevent cross contamination.****Do not place knife in sink and leave without washing.****Always carry knife with blade pointed down and sharp edge to the back.** **Do not place knives with other utensils. Store in provided rack with other knives.** **Never leave knife on edge of counter, table, or other surface.**  | **4** |
| **TOTAL RAC ASSESSMENT OF ACTIVITY NO RISK=5 LOW=4 MODERATE=3 HIGH=2 EXTREMELY=1** |  |
| **Severity** | **Probability** | **Risk Assessment Code (RAC)** |
| IIIIIIIV | - Catastrophic, may cause Death- Critical, may cause serious injury or illness- Moderate, may cause minor injury or illness- Negligible, unlikely to cause injury or illness | ABCD | - Likely to occur very soon- Probably will occur in time- May occur in time - Unlikely to occur in time |  | **Probability** |
|  |  |  |  |  | **Likely** | **Probably** | **May** | **Unlikely** |
|  |  |  |  | **Severity** | **A** | **B** | **C** | **D** |
|  |  |  |  | **Catastrophic** | **I** | **1** | **1** | **2** | **3** |
|  |  |  |  | **Critical** | **II** | **1** | **2** | **3** | **4** |
|  |  |  |  | **Moderate** | **III** | **2** | **3** | **4** | **5** |
|  |  |  |  | **Negligible** | **IV** | **3** | **4** | **5** | **5** |