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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Job Hazard Analysis (JHA)/Operational Risk Management (ORM) Form** | | | | | | | | | | | | | | | | | | | |
| Job Title | | | | | JHA/ORM Number (From Safety Office) | | | | Date | | | | | | | 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)** | | | | | | | | | | | | |
| I  II  III  IV | - 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 | | A  B  C  D | - 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** | |