$\label{eq:continuous} \mbox{Job Hazard Analysis - Form 1 - page 1}$

| JOB HAZARD ANALYSIS (JHA) | | | | Date: September 23, 2008 | | |
|--|--|----------------------------------|-----------------------------------|---|----------------------------------|--|
| Park Unit: | North Co | ountry | National Scenic Tra | il | | |
| JOB TITLE: Food Handling | | | | JHA Number: NOCO-07 | | Pageof |
| Job Performed By: Analysis Various VIPs Daniel V | | By: /. 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 | |
| Preparation Before Food Handling | | E= Exposure to/Transfer of Germs | | 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 gloves when app | or to handling food. Wear disposable propriate |
| | | | CW= Contact with Foo | od Items | | ning and cover it with clean apron. Remove |

| 2. Precautions While Handling Food | E = Exposure to/Transfer of Germs CW= Contact with Food Items | Rewash hands frequently, and always after using restroom facilities. Change gloves whenever changing food handling tasks Restrain hair by using hairnets or other appropriate covers No tasting, eating, drinking or smoking in the food preparation/serving area. Use tested recipes to avoid need for tasting Do not participate in other tasks (handling paperwork, unloading supplies, etc.) while working with food Avoid wearing jewelry: rings, watches, and bracelets can trap dirt and bacteria; earrings and other jewelry can fall into food Keep fingernails clean, unpolished, and trimmed short. Nail polish can chip; long or artificial nails can break into food Minimize bare hand contact by using tongs, ladles, other utensils as much as possible, and use single service disposable gloves whenever possible |
|------------------------------------|--|--|
| | CBY= Contacted By Hot Dishes, Surfaces, etc. | Wear oven mitts and aprons when handling hot dishes, working with hot surfaces, preparing or dispensing hot liquids/sauces, etc. |
| | | |

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.