

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	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	
	CW= Contact with Food Items	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	

