

## LABORATORY TECHNICIAN CULINARY ARTS JOB HAZARD ASSESSMENT

Job Hazard	Hazard Control
Trip or fall hazards	Walking/working surfaces training for working around uneven, wet and slippery
	surfaces (includes warning to others of
	slippery surfaces); use cord cover and out
	of traffic areas
Office work after hours security	Inform campus police when working
	before/after work hours; lock doors and
Periodic lifting/climbing/bending/stooping	windows; avoid dimly lit areas Use proper lifting techniques; Ergonomic
Teriodic inting/emmonig/ochding/stooping	training; use dolly/cart
Potential electrical shock	Avoid working around electrical equipment
	or outlets; ensure insulation on electrical
	cord is unbroken
Physical harm from hostile persons	Contact campus police for assistance and
	protection if situation gets out of control; use non-aggressive communication
Fire and Emergency response	Training would include: fire extinguisher
Start Start	use, phone communication, first aid
Cuts/stabbed from use of knives/food	Keep eyes focused on job; always point
preparation equipment	blades down and hold close to body; keep
Homeful avecasing to alconing and least	safety guards in place
Harmful exposure to cleaning products	Use MSDS; wear eye and hand protection Keep fryers covered and surrounding area
Burns from use of stoves, fryers, hot plates, etc.	clear; exercise caution when dropping food
cic.	into fryers; wear gloves when

Recommended Training	Recommended PPE
• IIPP	Gloves
Fire/Emergency Response	Safety glasses
Food Safety/Sanitation	
Hazard Communication	
Workplace Violence	
Emergency Preparedness	
Back Safety	



## LABORATORY TECHNICIAN CULINARY ARTS JOB HAZARD ASSESSMENT

Safety Equipments @ work area (s)		
Emergency Eyewash/Shower	☐ Fire extinguishers	
First Aid kits	Spill kit	
☐ AED accessible	Lab Fume Hood	
	Lockout tagout station	