THE K3 GROUP

JOB SAFETY ANALYSIS

	Job/Operation Title: Cleaning Flat Top Grill	**JSA No.:** 025	**Date:** 11/25/2014
Department/Division/Section: Kitchen	**Location(s):** Camp Kitchens	**Job Start Date:**	**Analysis Developed By:** Heather Becker- HSE Manager
Person(s) Performing This Job: Kitchen Staff	**Supervisor:** Camp Manager, Head Cook	**Duration:**	**Analysis Reviewed By:** Heather Becker *Heather Becker – HSE Manager 12/4/2014*

Task/Step	Potential Hazards	Recommended Safe Job Procedures
1. Prep for Cleaning	1. Hot or cold surfaces	Place all appropriate PPE on, gloves, safety glasses, non slip shoes, apron, pants, and long sleeve shirt. Turn on Flat Grill to a temp of roughly 350 degrees F.
2. Cleaning the Flat Grill	1. Slippery surfaces (water, ice, snow) 2. Hot or cold surfaces 3. Repetitive motion or other ergonomic concerns 4. Hot Liquids 5. LAURAMIDOPROPYL DIMETHYLAMINE OXIDE 6. MYRISTAMIDOPROPYLAMINE OXIDE	A small amount of soapy ice water is poured onto the grill surface. Scrub grill surface with griddle screen to release debris. Scrape grill surface with spatula to remove remaining debris. Turn grill off. Put griddle - oil on grill, scrub with griddle screens again until surface is clean. Clean edges as well. Clean residue with paper towels. Remove trough and clean inside and outside. Replace grill foot pad covers with tin aluminum foil. Wipe down the rest of the griddle walls. Clean up any spills on the floor in front of the grill.
3. Once A Week	1. Slippery surfaces (water, ice, snow) 2. Hot or cold surfaces 3. Rolling or pinching objects 4. Heavy manual lifting/moving 5. Repetitive motion or other ergonomic concerns	Once a week get another person to help pull the grill out, and sweep and mop behind the unit.

POTENTIAL PHYSICAL HAZARDS OF THIS JOB

Physical Hazards	Prob.	Sev.	Consequences
Airborne dust	3	3	Awkward or static position
Heavy manual lifting/moving	2	2	Caught in or between a stationary/moving object

POTENTIAL PHYSICAL HAZARDS OF THIS JOB			
Hot Liquids	2	2	Contact dermatitis
Hot or cold surfaces	1	1	Cuts and abrasions
Poor Housekeeping	3	3	Excessive lifting, twisting, pushing, pulling, reaching, or bending
Repetitive motion or other ergonomic concerns	1	2	Exposure to cold or heat
Rolling or pinching objects	2	2	Falling (< 6 feet), tripping, or slipping
Sharp objects	3	3	Overexertion
Slippery surfaces (water, ice, snow)	3	3	Penetration by sharp object
			Splashed by
			Thermal burns

POTENTIAL CHEMICAL HAZARDS OF THIS JOB	
Chemical Hazards	**Description/Health Hazards**
SODIUM HYDROXIDE (1310-73-2)	A white solid. Corrosive to metals and tissue. Used in chemical manufacturing, petroleum refining, cleaning compounds, drain cleaners. (REACTIVITY, 2003) Strong corrosive action on contacted tissues. INHALATION: dust may cause damage to upper respiratory tract and lung itself, producing from mild nose irritation to pneumonitis. INGESTION: severe damage to mucous membranes; severe scar formation or perforation may occur. EYE CONTACT: produces severe damage. (USCG, 1999)
ETHANOL (64-17-5)	May cause eye irritation. May cause moderate skin irritation. May cause cyanosis of the extremities. May cause gastrointestinal irritation. May affect respiratory tract.
LAURAMIDOPROPYL DIMETHYLAMINE OXIDE (61792-31-2)	May cause eye and skin irritation.
MYRISTAMIDOPROPYLAMINE OXIDE (67806-10-4)	May cause severe irritation to eyes. May cause skin irritation. May cause irritation of respiratory tract. Harmful if swallowed.

HAZARD CONTROL MEASURES USED FOR THIS JOB		
Administrative Controls:	**Engineering Controls:**	**Required PPE:**
Competent person	Ventilation and exhausting	Clothing - long pants
Equipment maintenance and servicing manual	Work process change (e.g., use different methods to perform work)	Clothing - long sleeve shirt
		Goggles

HAZARD CONTROL MEASURES USED FOR THIS JOB		
Ergonomic procedure Federal, state, and local regulations Housekeeping practices Inspections (ongoing) work areas, equipment, tools, etc. Inspections (pre-job) - work areas, equipment, tools, etc. Lifting techniques (safe lifting) Notification and communication procedures Procedures and/or guidelines (job or activity) Rest breaks Safety and health plan (site specific) Safety and health program Safety Data Sheets Safety meeting (pre-job) Trained personnel Work practices		Latex/Nitrile Gloves N-99 Face Mask Non-slip Shoes Personal protective equipment Safety glasses
Required Training: Ergonomics General Safety Hazard Communication (HAZCOM) Orientation (site or job) Personal protective equipment (PPE) Safety In Motion	**Required Permit(s):**	**Other Information:** Not all flat top grills will be the same from camp to camp. Please follow manufacturer guidelines for specific operations.

Chemical Description/Health Hazards is from the CAMEO database maintained by the U.S. EPA, NOAA, and the U.S. Coast Guard (www.cameochemicals.noaa.gov). The creator of this JSA is responsible for any edits to this information.

Severity	Probability
S-1 = High	P-1 = High
S-2 = Medium	P-2 = Medium
S-3 = Low	P-3 = Low