

Planetary Mixer Bowl and Agitator Cleaning - JSA - C

en-US · Supervision, records, handover · v1.0 · 2026-10-14 · Sources: article section 9

Site: | Item ID: | Work area:

Approval	Work supervisor	Technical reviewer	Release / handover authority

1. Job details and team signatures

Date / time		Location / area		Assessor		Supervisor	
Team signatures							

2. Conditions and hold points

Stage	Time	Location / area	Environment / readings	Item / condition	Controls	Plant / tools	Approval / signature
HP-0 Start							
HP-1 Stop and isolate							
HP-2 Remove supported parts							
HP-3 Reassemble and check							
HP-4 Release and transfer							

Complete after actual checks. Recheck after changes, defects or shift handover.

3. JSA risk assessment

Job stage	Hazards and effects	Failure factors	Technical and procedural controls	Site verification	P	S	R	A
1. Cleaning boundary	1. Unreviewed disassembly 2. Wrong-part assembly 3. Heavy-bowl injury	1. Model not identified 2. Parts stored together 3. Handling plan absent	1. Confirm permitted cleaning scope 2. Maintain component traceability 3. Plan supported handling	1. Mixer bowl and agitator IDs 2. Removal instructions 3. Weight support and assistance				
2. Energy custody	1. Unexpected start 2. Residual-motion contact 3. Uncontrolled plug access	1. Interlock treated as isolation 2. Stop time assumed 3. Cord exception generalized	1. Apply actual energy procedure 2. Verify complete stop 3. Maintain source custody	1. Isolation and verification 2. Residual motion and lift state 3. Authorized worker control				
3. Wash process	1. Chemical injury 2. Machine water entry 3. Dirty-clean crossover	1. Dilution improvised 2. Hose used on body 3. Route not separated	1. Follow actual product method 2. Protect electrical components 3. Define clean storage	1. Product and protection basis 2. Permitted cleaning method 3. Sanitation and drying route				
4. Reassembly acceptance	1. Agitator collision 2. Retainer release 3. Missing cage protection	1. Appearance proves match 2. Latch not checked 3. Guard restoration skipped	1. Verify matched components 2. Check retainers and clearance 3. Confirm protective functions	1. Component identity 2. Latches and interference 3. Guard and interlock record				
5. Defect escalation	1. Repeated impact 2. Unsafe clearance adjustment 3. Contamination retained	1. Noise dismissed 2. Cleaner changes settings 3. Damaged parts reused	1. Stop and reisolate 2. Assign qualified maintenance 3. Review affected food surfaces	1. Defect and isolation status 2. Repair and controlled test 3. Hygiene disposition				
6. Production release	1. Unsafe machine restart 2. Unsanitized food contact 3. Open defect forgotten	1. Cleaning signoff is sole check 2. Test equals hygiene approval 3. Receiving shift unbriefed	1. Separate mechanical and hygiene gates 2. Account for tools and parts 3. Transfer operating restrictions	1. Mechanical acceptance 2. Sanitation and part count 3. Operator and retained holds				

P/S/R/A: Complete only after actual site assessment using the site risk method.

4. Pre-work checklist

☐ Mixer bowl and agitator IDs	☐ Isolation and verification	☐ Product and protection basis
☐ Component identity	☐ Defect and isolation status	☐ Mechanical acceptance
☐ Weight support and assistance	☐ Guard and interlock record	☐ Operator and retained holds