

Manual Dishwashing Worker Safety - JSA - B

en-US · Technical failure review · v1.0 · 2026-10-13 · 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 Set product and water							
HP-2 Prepare station and PPE							
HP-3 Hold breakage or exposure							
HP-4 Close 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. Set product and water	1. Hot-water scald 2. Toxic mixture exposure 3. Skin irritation	1. Temperature tested by hand 2. Products mixed 3. Dilution guessed from foam	1. Measure water as specified 2. Keep chemicals separate 3. Use approved dispensing	1. Measured water condition 2. No incompatible products 3. Dispenser condition				
2. Prepare station and PPE	1. Chemical splash 2. Glove exposure 3. Awkward-reach strain	1. Eye protection unsuitable 2. Gloves damaged or wet 3. Sink layout overcrowded	1. Use assessed splash protection 2. Inspect suitable gloves 3. Arrange close stable access	1. Eye hand and body protection 2. Glove fit and condition 3. Reach and rack arrangement				
3. Scrape and wash	1. Repeated-grip strain 2. Splash exposure 3. Dropped slippery dishes	1. Large batch held long 2. Aggressive splashing 3. Poor grip or unstable load	1. Use manageable work cycles 2. Use controlled washing motion 3. Support dishes and racks	1. Batch weight and posture 2. Splash and skin condition 3. Stable grip and support				
4. Rinse and separate	1. Chemical residue exposure 2. Cross-contamination 3. Rack overload	1. Rinse method unclear 2. Clean items mixed back 3. Rack filled beyond safe load	1. Follow specified sequence 2. Maintain separate flow 3. Limit rack loading	1. Remaining hygiene stages 2. Dirty-clean separation 3. Rack stability and load				
5. Dry and stack	1. Shoulder strain 2. Unstable stack collapse 3. Food-hygiene failure	1. High reach required 2. Mixed shapes stack poorly 3. Wash mistaken for release	1. Keep handling within safe reach 2. Stack compatible items safely 3. Apply hygiene release procedure	1. Handling height and load 2. Stack stability 3. Required sanitizing status				
6. Hold breakage or exposure	1. Thermal injury 2. Chemical injury 3. Repeated contamination	1. Hot sink reused immediately 2. Symptoms ignored 3. Affected items not held	1. Control drain and cooling 2. Remove shards with tools 3. Hold affected dishes	1. Safe sink recovery method 2. Exposure response 3. Inspection before restart				

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

4. Pre-work checklist

☐ Measured water condition	☐ Eye hand and body protection	☐ Batch weight and posture
☐ Remaining hygiene stages	☐ Handling height and load	☐ Safe sink recovery method
☐ Dispenser condition	☐ Rack stability and load	☐ Inspection before restart