

Manual Dishwashing Worker Safety - JSA - A

en-US · Basic task controls · 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. Sort returned dishes	1. Hidden-shard cuts 2. Knife puncture 3. Dropped-load injury	1. Items submerged unsorted 2. Sharp tools mixed in 3. Return bin overloaded	1. Inspect and sort returns 2. Divert excluded sharps 3. Use manageable batches	1. Dish and sharp-item check 2. Return container load 3. Rejected item location				
2. Set product and water	1. Chemical burns 2. Hot-water scald 3. Toxic mixture exposure	1. Cleaner unidentified 2. Temperature tested by hand 3. Products mixed	1. Check label and SDS 2. Measure water as specified 3. Keep chemicals separate	1. Product and dilution method 2. Measured water condition 3. No incompatible products				
3. Prepare station and PPE	1. Slip and fall 2. Chemical splash 3. Glove exposure	1. Drainage blocked 2. Eye protection unsuitable 3. Gloves damaged or wet	1. Maintain drainage and footing 2. Use assessed splash protection 3. Inspect suitable gloves	1. Floor and standing surface 2. Eye hand and body protection 3. Glove fit and condition				
4. Scrape and wash	1. Hidden-edge cuts 2. Repeated-grip strain 3. Splash exposure	1. Blind hand search 2. Large batch held long 3. Aggressive splashing	1. Keep hands clear of sharps 2. Use manageable work cycles 3. Use controlled washing motion	1. Clear item visibility 2. Batch weight and posture 3. Splash and skin condition				
5. Hold breakage or exposure	1. Deep cuts 2. Thermal injury 3. Chemical injury	1. Fragments searched by hand 2. Hot sink reused immediately 3. Symptoms ignored	1. Stop incoming returns 2. Control drain and cooling 3. Remove shards with tools	1. Breakage and affected area 2. Safe sink recovery method 3. Exposure response				
6. Close and transfer	1. Slip from residual water 2. Chemical storage exposure 3. Hidden-fragment injury	1. Floor left wet 2. Containers unlabelled 3. Sink not inspected	1. Drain and clean station safely 2. Close labelled products 3. Inspect sink and collection tools	1. Floor drainage and footing 2. Product closure and storage 3. No retained sharp debris				

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

4. Pre-work checklist

☐ Dish and sharp-item check	☐ Product and dilution method	☐ Floor and standing surface
☐ Clear item visibility	☐ Breakage and affected area	☐ Floor drainage and footing
☐ Rejected item location	☐ Splash and skin condition	☐ No retained sharp debris