

Manual Dishwashing Worker Safety - JSA - C

en-US · Supervision, records, handover · 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. Return-flow design	1. Hidden-sharp injury 2. Overloaded handling 3. Dirty-clean crossover	1. Knife route undefined 2. Bins filled excessively 3. Station flow congested	1. Separate sharp-item handling 2. Define manageable loads 3. Lay out distinct flows	1. Return and rejection route 2. Bin and rack load plan 3. Station layout				
2. Chemical and water setup	1. Scald injury 2. Chemical burn 3. Toxic mixture exposure	1. Measurement method absent 2. Dilution improvised 3. Products stored together	1. Define measured conditions 2. Use labelled dosing method 3. Separate incompatible products	1. Product SDS and dilution 2. Water measurement record 3. Storage and dispenser checks				
3. Wet-work protection	1. Skin damage 2. Eye splash 3. Slip injury	1. Glove material unsuitable 2. Splash assessment absent 3. Drainage not maintained	1. Review exposure and duration 2. Provide suitable protection 3. Maintain dry standing options	1. Glove and protection basis 2. Replacement and skin reporting 3. Floor and drain condition				
4. Workload arrangement	1. Repetitive strain 2. Dropped-dish cuts 3. Unsafe high stacking	1. Sink reach excessive 2. Heavy batches retained 3. Storage height unsuitable	1. Adjust work and rack position 2. Manage batch and task cycles 3. Provide stable reachable storage	1. Reach and handling review 2. Batch and rotation arrangement 3. Rack and shelf inspection				
5. Breakage response	1. Blind-search cuts 2. Hot-water exposure 3. Contaminated dishes released	1. Gloves trusted as barrier 2. Recovery method absent 3. Affected batch untracked	1. Stop and divert returns 2. Use controlled sink recovery 3. Hold affected items	1. Tools and recovery method 2. Water and sink recheck 3. Held-dish disposition				
6. Shift and hygiene transfer	1. Unsafe station restart 2. Missed sanitizing stage 3. Unreported equipment defect	1. Wash equals hygiene release 2. Open work left verbal 3. Drain or dispenser fault hidden	1. Separate safety and hygiene checks 2. Transfer unfinished stages 3. Assign defect correction	1. Station acceptance 2. Required hygiene completion 3. Open defects and owner				

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

4. Pre-work checklist

☐ Return and rejection route	☐ Product SDS and dilution	☐ Glove and protection basis
☐ Reach and handling review	☐ Tools and recovery method	☐ Station acceptance
☐ Station layout	☐ Rack and shelf inspection	☐ Open defects and owner