

JOB HAZARD ANALYSIS - Task Specific

WORKPLACE TASK TO BE ANALYSED

Use and Operation of Cappuccino Machine

DEPARTMENT

Hospitality Services

WESTERN JOB CLASSIFICATION*

Culinary Support / Supervisor / Lead

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

NEW

WESTERN HAZARD CATEGORY*

Energy Hazards

HAZARD TYPE*

Steam

LOSS POTENTIAL RATING*

Moderate

*refer to Stantec Specific Job Report

REVISED

DATE:

May-21

WRITTEN BY:

Committee

REVIEWED BY:

Jim Ross

Carefully move espresso from machine and place cup in designated area	Burns from contact	Ensure that there is adequate space to work
Holding handle carefully, pour steamed milk using a spoon to hold back the foam.		
When filled to proper level (¾ full) use spoon to add the milk foam to the cup. Be careful not to overfill the cup. Add cinnamon or cocoa and then top with proper sized plastic lid.		
Replace milk back into fridge, warning people in area, you are carrying hot liquid.	Burns from contact	Ensure walkway is clear of obstacles
Empty grinds from espresso machine and replace handles		
Clean steaming spout by carefully giving a blast of air to remove condensation and then using a thick dedicated cloth to clean more		Follow proper cleaning procedures