

CANADIAN BIRKEBEINER SOCIETY	SEM PROGRAM Formal Hazard Assessment	FHA #014	PAGE 1 of 2
Used for commonly performed tasks and linked to approved SPIPs			PRINT DATE: January 31, 2020

CBS Formal Hazard Assessment Form

Identified Task or Activity: Mixing hot beverages		FHA#014		HR (Hazard Ranking): Severity: 1. Catastrophic Danger; 2. Serious; 3. Minor 4. Not Applicable Probability: A. Probable B. Reasonably Probable C. Remote D. Extremely Remote Severity (S) + Probability (P) = Hazard Ranking (HR) If 1A = WORK DOES NOT PROCEED			Focus on the 1) PEOPLE, 2) ENVIRONMENT, 3) MATERIALS, 4) EQUIPMENT/TOOLS	
CBS Workers Involved: Mike Berezan				Approved with pending SPIP's by: SEM Committee				
Tools/Equipment Required: Hot drink containers/dispensers				Materials Required: Boiling water			Date approved: 01/17/20	
#	Sequence of Steps	Potential Incidents or Hazards	HR	Controls in Place			RHR	Control Description
				Engineering	Administrative	PPE		
1	Pour flavour/food mix into empty container	Dust Spillage Muscle strain	3C				3C	Use gloves as needed and clean up spilled materials with towels and cloths
2	Transfer hot water from heating vessel to drink/soup container	Scalds or burns	2C		SPIP	Thermal glove	3C	Use thermal gloves. Take time when transferring water
		Spillage				Thermal glove	3C	
3	Once water at desired level, use "stick" to stir the drink/soup container	Scalds & spillage	2C		SPIP	Thermal glove		Stir until well mixed be use caution to prevent spillage from container
4	Moving hot drink/soup container to food dispensing area	Spillage & scalding	3C			Thermal gloves	3C	Place lids on containers before moving Grasp both sides of the containers Use boots with good grips
		Tripping				Boots		
Annual Reviewers: SEM Committee Date: 01/17/20								

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HAZARD RANKING: SEVERITY	PROBABILITY			
	A. Probable	B. Reasonably Probable	C. Remote	D. Extremely Remote
1. Catastrophic Danger	work isn't done			
2. Serious				
3. Minor				
4. Negligible / OK				

	Immediate corrective action required
	Corrective action required urgently
	Corrective action required at next review
	No corrective action required

Note 1: Administrative controls sections should be used to list the need for creation of *Safe Practice Implementation Protocols* (SPIPs). When draft SPIPs have been approved by the CBS Safety & Engagement Committee, the number of the approved SPIP should be included in the FHA information. *SPIPs should initially be developed for any tasks with an initial Hazard Rating that falls in the red and orange zones of the chart above.*

Note 2: Hazard Ratings. The first hazard rating (HR) included should reflect the risk rating before control measures are implemented. A Revised Hazard Rating (RHR) should then be presented to the right of the “Controls in place” columns that estimates the reduced level of risk after suggested control measures have been applied.

Note 3: After applying control measures, tasks should not be undertaken if the Revised Hazard Rating still falls within the red zone in the chart above. Tasks with ratings that still fall within the orange zone need ongoing review.