

CANADIAN BIRKEBEINER SOCIETY	SEM PROGRAM Formal Hazard Assessment	FHA #017	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: Cooking smokies		FHA#017		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		Materials Required: Boiling water			Date approved: 01/17/20	
Tools/Equipment Required: Stove, 40-quart pot, slotted pot insert, tongs, chaffing dishes, gloves, apron								
#	Sequence of Steps	Potential Incidents or Hazards	HR	Controls in Place			RHR	Control Description
				Engineering	Administrative	PPE		Notes
1	Place smokies in slotted inserts and lower into boiling water	Scalds, cuts	2C		SPIP	Gloves	3C	Use thermal gloves
2	Remove heated smokies when ready and dump onto grill surface	Burns, scalds	2C		SPIP	Gloves, tongs	3C	Use thermal gloves and tongs provided
3	Remove smokies into chaffing dishes once cooked	Burns	2C		SPIP	Gloves, tongs	3C	Use thermal gloves and tongs provided
4	Move filled dish to serving area	Burns	2C		SPIP	Gloves	3C	Be sure that floor area is clear of obstructions and tripping hazards
		Tripping hazards	3C				3C	
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.