

International Hazard Datasheet on Occupation

Dishwasher

What is a Hazard Datasheet on Occupation?

This datasheet is one of the international Datasheets on Occupations. It is intended for those professionally concerned with health and safety at work: occupational physicians and nurses, safety engineers, hygienists, education and information specialists, inspectors, employers' representatives, workers' representatives, safety officers and other competent persons.

This datasheet lists, in a standard format, different hazards to which Dishwasher may be exposed in the course of their normal work. This datasheet is a source of information rather than advice. With the knowledge of what causes injuries and diseases, is easier to design and implement suitable measures towards prevention.






Who is dishwasher?

A worker who performs cleaning duties with chemicals, by removing food and other waste products from dishes in a restaurant setting.

What is dangerous about this job?

- Dishwashers are often exposed chemicals such as ammonia solutions that are used to degrease plates and silverware that may be harmful and toxic to the skin and eyes.
- Dishwashers may get burned from handling hot dishes when the dishwashing cycle is finished.
- Dishwashers work with other cleaning chemicals such as chlorine bleach, soaps, and other detergents.
- Because of constant arm and back exertion, dishwashers may be prone to musculoskeletal injuries while working for long periods of time.

Hazards related to this job

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| <p>Accident Hazards</p>  | Slips and falls may occur from wet floors or falling over boxes, carts, or garbage containers that are left in the kitchen area. | 1 8 |
| | Fire hazard may be associated with certain chemicals, gas stoves used in the kitchen. | 2 |
| | Possible burns or scalding from hot dishes if not properly protected upon removal from dishwasher. | 3 |
| | Cuts and pricks may occur when handling with sharp objects such as knives and forks in the dishwashing area. | 3 |
| | Trash compactors may be harmful if hands or hair are caught inside. | 1 4 |
| <p>Physical Hazards</p>  | Elevated heat temperatures from cooking areas in the kitchen may cause discomfort or serious heat related illnesses and stress. High blood pressure, headaches, fatigue, and exhaustion may be experienced by dishwashers | 3 10 |
| | Cold temperatures from the walk in freezers may lead to hypothermia, skin irritation, and other cold related illnesses. | 3 |
| <p>Chemical Hazards</p>  | Exposure to ammonia solutions used to clean grease from stove and oven plates may lead to irritation of the skin and eyes. | 5 11 |
| | Other exposures to drain cleaners may cause skin burns and damage to eyes. | 6 11 |
| | Soap and detergents for floor cleaning products may cause dermatitis or throat irritation. | 6 11 |
| | Pesticides are often used in restaurants to prevent insects. This exposure to humans are minimal for health risks, but may pose a threat to sensitivity of the skin, lungs, and other vital organs. | 7 11 |
| <p>Biological Hazards</p>  | Exposure to certain types of fungi and yeast may cause hypersensitivity reactions to the skin from contaminated foods. | 3 11 |
| | Exposure to mold from washing utensils may lead to certain allergic skin conditions. | 3 11 |
| | Bites or biological infections that include insects, rodents, and other critters may be hazardous to human health depending on severity. | 7 |
| <p>Ergonomic, Psychosocial and Organizational Factors</p>  | Repetitive continuous manual labor (washing dishes, awkward positioning, lifting and moving dishes). | 8 |
| | Long duration work shifts without many breaks especially during nighttime may cause psychosocial stress. | 9 |
| | Ergonomic hazards from constant leaning over and bending down to place and remove dishes from the sink to the dishwasher. | 10 |

Preventive measures

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| 1 | Move boxes and heavy objects out of the way to prevent any blocking hazards. Keep a tidy, clean, and dry surface from slips. |
| 2 | Keep fire emergency training manuals and fire escape plans available. Fire extinguishers should be within reach. Proper ventilation techniques for chemical fumes should be applied. |
| 3 | Wear proper clothing, gloves, and eye protection suitable for working with hot dishes, extreme changes in workplace temperatures, and to prevent injuries from cuts and scrapes. |
| 4 | Warning label signs of trash compactor hazard and safe guarding should be used in all instances. |
| 5 | Safety Data Sheets (SDS) for ammonia should be available to the dishwasher and training should be done when handling these chemicals. |
| 6 | If SDS are available for these chemicals, please review them and use the recommended use directions on the back of the chemical bottles. |
| 7 | Call an exterminator to apply pest control and keep a clean environment to minimize growth and reproduction of these critters. |
| 8 | Safe moving and lifting techniques for heavy overloads should be taught to the dishwasher. |
| 9 | Rotation of shift hours, days off per week. |
| 10 | Rotate job tasks and minimize fixed position standing or sitting. |
| 11 | Wear respiratory protection when working with toxic chemicals and pesticides. |

Specialized Information

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| Synonyms | Kitchen personnel, cleaner, janitor, scrubber, sweeper |
| Definitions and/or description | Cleaning and drying of dishes and silverware for restaurant usage. Dishwashers handle dishes and kitchen utensils through scrubbing and pouring of cleaning agents that remove food particles and oils from dishes. Placement in the dishwasher and dryer may be used for faster results. May be in contact with multiple cleaning agents and water. |
| Related and specific occupations | Barista, barmaid, barman, bartender, bouncer, busboy, chefs, cooks, cleaner head waiter, hostess, kitchen maid, landlady, landlord, maître d', manager, publican, restaurateur, server, steward, trash collector, vacuum cleaner, waiter, waiting staff, waitress, waste collector |
| Tasks | Cleaning, drying, handling, mopping, moving, placing, pouring, rinsing, scrubbing, sweeping, washing, wiping, dishes and silverware |
| Primary equipment used | Dishwasher, soap, sponge, bowls, plates, knives, forks, spoons, spatulas, mixers, pots, pans, trays, cups, wine glasses, cutting boards, oven racks, stove tops, thermometer, whisk, mixing bowls |
| Workplaces where the occupation is common | All industries; mainly found in restaurant, hotels, hospitals, and other service related industry. |
| References | <ul style="list-style-type: none"> • Dalhouse, N. (1998). Encyclopaedia of Occupational Health and Safety 4th Ed., ILO. Part XVII. Services and Trade. Restaurants. [Internet]. Retrieved from ILO: http://www.ilo.org/oshenc/part-xvii/hotels-and-restaurants/item/792-restaurants • Lee, PT. (1998) Encyclopaedia of Occupational Health and Safety 4th Ed., ILO. Part XVII. Services and Trade. Hotels. [Internet]. Retrieved from ILO: http://www.ilo.org/oshenc/part-xvii/hotels-and-restaurants/item/792-restaurants • Young Worker Safety in Restaurants. United States Department of Labor, OSHA. [Internet]. Retrieved from OSHA: https://www.osha.gov/SLTC/youth/restaurant/index.html |