



Safe Work Procedure Job Title		SOAKING DISHES USING DIVERSOL BX/A	
Department / Area: Nutrition & Food Services	Approved By: Regional Manager Nutrition and Food Services	Date Created: May 14, 2009	Review / Revised date: March 1, 2018

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
H M L risk for injury <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Chemical Irritation – eyes, skin exposure <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Other _____	<ul style="list-style-type: none"> • Chemical-Resistant Rubber Gloves (free from holes or punctures) • Goggles • Facemask
	Training / Reference information
	<ul style="list-style-type: none"> • Department Orientation / Checklist • WHMIS / training annually • MSDS Binder Location • First Aid procedures in the event of injury • Job Hazard Analysis

Note: Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

Employers must ensure that workers are trained and follow this safe work procedure
Steps to perform this task safely:

1. Don required Person Protective Equipment (PPE) before beginning this task.
2. Rinse dishes with cold potable water.
3. Add Diversol BX/A to buckets following manufacturers outlined concentration for soaking (2.5 oz per gallon of water).
4. Allow dishes to soak for 5-10 minutes.
5. Brush and Rinse dishes with clean potable water and send through dishwasher.
6. Air-dry dishes.

If an emergency situation occurs while conducting this task, or if there is an equipment malfunction, engage emergency stop and follow the lock out procedure.

REPORT ANY HAZARDOUS SITUATIONS TO YOUR SUPERVISOR

This Safe Work Procedure will be reviewed any time the task, equipment, or materials change and at a minimum of every 3 years.