

HAZARD MAPPING OR RISK MAPPING

You could also identify hazards by getting together with your co-workers to do a **hazard map**. A hazard map is a simple floor plan of your workplace where you show problems you experience daily on the job that may be affecting your safety and health.

You can map the entire workplace like a grocery store, a restaurant, an area or building, a particular job or process in the workplace. The point of hazard mapping is to gather information from you and your co-workers about objects, tasks, and poor working conditions that can create problems. **Two easy steps to map out hazards in the workplace:**

1. In groups, using a big sheet of paper or cardboard (a flattened box), draw a floor plan of the workplace or a particular area noting different sections, major pieces of equipment, and major steps of the work process.
2. Then, indicate the different hazards that could cause injuries to workers in the workplace. You will need 4 makers: black, red, green, and blue.

Black to draw the floor plan of the restaurant and big pieces of equipment

Red to draw Stressors/work design hazards (understaffing, line speed, problem with work load or work pace, overtime, shift work, production quotas, threat of or actual harassment or violence, lack of access to the bathroom)

Green to draw Ergonomic hazards (hazards that result in back or repetitive strain injuries)

Blue to draw Safety hazards (unguarded or unsafe machines or equipment, confined spaces, electrical hazards, fall hazards, slippery floors, lack of training)

