



# JOB TASK ANALYSIS

<b>Employer:</b>	<b>Stanislaus County</b>
<b>Occupation:</b>	Food Service Worker Lead Food Service Worker
<b>Company Contact:</b>	CEO-Recruitment Unit
<b>Date:</b>	May 2002

**Analysis Provided By:** Lyle Andersen, PT, CWCE  
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## INTRODUCTION:

The job description for this document was provided by Stanislaus County. The environmental factors, physical and functional demands for this Job Task Analysis were documented by Andersen & Baim Physical Therapy, Inc. The methodology for documentation consisted of on-site visits, using various measuring devices such as dynamometers and scales, as well as observation and interviews with employees and managers. A detailed record was made of the physical and functional demands of the job in terms of force pounds, weight, frequency, height, distance, anthropometric measurements, stamina, and degrees of range of motion. The determination of the frequencies of functional activities are based on standards provided by the National Institute for Occupational Safety and Health (NIOSH) and the Work Practice Guide for Manual Lifting (U.S. Department of Commerce, National Technical Information Service).

The Job Task Analysis is organized as follows: General work description and specific duties; safety requirements; uniform/equipment; required job-related knowledge, education, ability, and experience; union; environmental factors; and physical/functional demands.

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**GENERAL WORK DESCRIPTION:**

The frequency of the following activities may vary according to the physical requirements of the specific job tasks that the employee may be required to perform at random intervals.

Under the general supervision of the department manager, the Food Service Worker and Lead Food Service Worker, has the overall supervisory responsibility of a food service operation. Basic responsibility includes the supervision of inmate staff in the implementation and coordination of food service that ensures high standards of nutrition, food production and food service.

**ESSENTIAL FUNCIONS – SPECIFIC DUTIES**

***Food Service Worker:***

<b>The Following Reflects the Essential Job Task Functions:</b>	<b>Essential/Marginal Task(s)</b>
<b>Task 1:</b> Cleans and prepares vegetables and fruit.	Essential
<b>Task 2:</b> Operates kitchen equipment.	Essential
<b>Task 3:</b> Prepares sandwiches, coffee, custards, and jellos, bakes pies and cakes, slices meat.	Essential
<b>Task 4:</b> Serves food on cafeteria line and works inmate tray line, placing food, drinks and condiments on each tray.	Essential
<b>Task 5:</b> Follows special diets in preparing inmate trays properly arranges and apportions food servings on trays and attractively garnishes as required.	Essential
<b>Task 6:</b> Loads meal trays on tray carts, delivers carts, serve trays to inmate, and returns used trays and carts to kitchen.	Essential
<b>Task 7:</b> Performs a variety of cleaning and custodial work, (i.e. washes and sanitizes dishes, pots, pans and kitchen utensils, mops floors, cleans kitchen and refrigerator, walls and floors, and disposes of garbage in compactor or dumpster.	Essential
<b>Task 8:</b> Stores, rotates and distributes food supplies.	Essential
<b>Task 9:</b> Loads and unloads dishes from dishwasher and operates and cleans dishwasher.	Essential
<b>Task 10:</b> Delivers food to various locations in the County.	Essential

***Lead Food Service Worker:***

<b>The Following Reflects the Essential Job Task Functions:</b>	<b>Essential/Marginal Task(s)</b>
<b>Task 1:</b> Confers with Food Service Supervisor regarding duties, standards, procedures and other matters relating to Food Service.	Essential
<b>Task 2:</b> Checks menus for all meals according to diet sheet, updates cardex, explains special diets to cooks.	Essential
<b>Task 3:</b> Prepares daily tallies of food orders and records on productions sheet.	Essential
<b>Task 4:</b> Checks trays that have been filled on tray line for attractiveness and accurate compliance with instructions on diet cards.	Essential
<b>Task 5:</b> Loads trays on carts to be taken to destination.	Essential
<b>Task 6:</b> Assists in staff scheduling and instruction, i.e. proper methods of performing duties, proper operation of kitchen equipment, arrangement and appointment of food on trays and sanitation and safety standards, designated in	Essential

charge of all Food Service Operations in the absence of the Food Service Manager and Custodial Cooks.

**Task 7:** May provide Food Services Manager with input for worker's evaluations.

Essential

**Task 8:** May fill in for Food Service Workers when necessary.

Essential

**Safety Requirements:** All employees are required to observe company safety procedures and standards to insure individual and collective safety, in addition to avoiding unnecessary risk to oneself, co-workers, customers, and property.

UNIFORM:

1. Black slacks, shirt with patches on sleeve
2. Hair net
3. Apron
4. Black shoes
5. Protective freezer wear
6. Protective eyewear
7. Black belt
8. Latex gloves

EQUIPMENT:

- |  |                           |
|--|---------------------------|
| 1. Ameripak tray sealing machine       | 1. Forklift               |
| 2. Baking racks                        | 2. Hobart slicer          |
| 3. Blast chill freezer                 | 3. Hobart Mixer           |
| 4. Traulsen refrigerator-reach in type | 4. Hobart dishwasher      |
| 5. Cleveland combi oven                | 5. Ice maker              |
| 6. Carter-Hoffman retherm ovens        | 6. Juice dispenser        |
| 7. Cleveland tumble chill equipment    | 7. Tilgin fry pan/skillet |
| 8. Conveyor                            | 8. Scales                 |
| 9. Cold food tables                    | 9. Pot washer             |
| 10. Coffee urn/maker                   | 10. Spiral dough mixer    |
| 11. Can openers                        | 11. Rack oven             |
| 12. Cookie machine                     | 12. Ranges                |
| 13. 200-gallon cook chill kettle       | 13. Toaster               |
| 14. 100-gallon tilting kettle          | 14. Dish drying racks     |
| 15. Dough divider                      | 15. Walk-in refrigerators |
| 16. Dollies                            | 16. Steam tables          |
| 17. Food warmer                        | 17. Refrigerated truck    |
| 18. Floor jack – manual and motorized  | 18. Ladders               |
| 19. Food carts                         | 19. Tray carts            |
| 20. Sponges/brushes                    | 20. Pump fill stations    |
| 21. Broom/mops/mop buckets             | 21. Hobart food cutter    |

**Required Job-Related Experience:**

**EXPERIENCE/QUALIFICATIONS:**

- 1.) Maintain confidential information according to legal standards and/or County regulations as required.
- 2.) Successful completion of a post-offer, pre-placement physical abilities test.

*All employees within the Food Service Worker and Lead Food Service Worker Position are required to provide physical assistance for all weight and frequency requirement needs of all job tasks in order to maintain a safe work environment. Employees must be physically capable of working in any of the job tasks within the Food Service Worker and Lead Food Service Worker Position.*

**WORK HOURS:**

40 hour work week  
Variable schedules as needed

**UNION:**

American Federation of State, County, and Municipal Employees, Optional

## ENVIRONMENTAL FACTORS

The following percentages are given in terms of an eight-hour workday:

**Seldom** = 1% - 2%  
**Occasional** = 3% - 33%

**Frequent** = 34% - 66%  
**Continuous** = 67% - 100%

ENVIRONMENTAL FACTORS		FREQUENCY
1.	Unprotected heights: loading dock up to 46 inches in height.	Seldom
2.	Being around moving machinery: Grinder, slicer, food processor, chopper	Occasional
3.	Exposure to marked changes in temperature and humidity: walk-in 5-degree freezer, 35-degree refrigerator, 32-degree cooler, 34-degree cooler.	Occasional
4.	Exposure to dust, fumes, smoke, gases, or other irritating substances (specify):	Not Applicable
5.	Driving material handling and cleaning equipment: van	Seldom
6.	Exposure to excessive noise:	Not Applicable
7.	Exposure to radiant or electrical energy:	Not Applicable
8.	Exposure to solvents or chemicals: cleaning agents	Seldom
9.	Exposure to slippery or uneven walking surfaces: water, ice, spills	Occasional
10.	Working below ground: basement (jail)	Seldom
11.	Unusual fatigue factors:	Not Applicable
12.	Working with explosives:	Not Applicable
13.	Excessive vibration:	Not Applicable
14.	Working with hands in water or other substance: hand washing protection is available.	Occasional
15.	Working proximity: Alone - Closely with others -	Occasional Continuous
16.	Working inside:	Continuous
17.	Working outside:	Seldom

## FUNCTIONAL ACTIVITIES

The frequency of the following activities may vary according to the physical requirements of the specific job tasks the employee may be required to perform at random intervals.

The following percentages are given in terms of an eight-hour workday:

<b>Seldom</b> = 1% - 2%	<b>Frequent</b> = 34% - 66%
<b>Occasional</b> = 3% - 33%	<b>Continuous</b> = 67% - 100%

**1) PUSH: Pushing activities may require use of the back flexors and extensors in conjunction with bicep/tricep musculature.**

	MAXIMUM REQUIREMENT
<b>0-10 Pounds:</b>	Occasional
<b>11-25 Pounds:</b>	Occasional
<b>26-35 Pounds:</b>	Occasional
<b>36-50 Pounds:</b>	Occasional
<b>51-75 Pounds:</b>	Not Required
<b>76-100 Pounds:</b>	Not Required

**MAXIMUM FORCE: 40 Pounds**

**Assistive Devices:** 4-Wheeled Cart, Hand Truck. Additionally, one or more person(s) assistance is available with forces greater than 40 pounds.

**Comments:** Pushing is utilized with activities such as retrieving, returning, storing, and/or transporting product, equipment, merchandise, and supplies (e.g. trash cans, carts, baking carts, portable salad bar cart, dining room tables; walk in cooler doors). The employee exerts up to 40 pounds of force in a horizontal plane from waist to shoulder height of a distance up to 200 feet when performing job tasks (e.g. pushing trash carts to/from disposer sites; moving carts of prepared food and ingredients; open/close doors; 4-wheeled food transportation carts up to 300 pound loads on carts at the PSC jail).

**2) PULL: Pulling activities may require use of the back flexors and extensors in conjunction with bicep/tricep musculature.**

	MAXIMUM REQUIREMENT
<b>0-10 Pounds:</b>	Occasional
<b>11-25 Pounds:</b>	Occasional
<b>26-35 Pounds:</b>	Occasional
<b>36-50 Pounds:</b>	Occasional
<b>51-75 Pounds:</b>	Not Required
<b>76-100 Pounds:</b>	Not Required

**MAXIMUM FORCE: 40 Pounds**

**Assistive Devices:** 4-Wheeled Cart, Hand Truck. Additionally, one or more person(s) assistance is available with forces greater than 40 pounds.

**Comments:** Pulling is utilized with activities such as retrieving, returning, storing, and/or transporting product, equipment, merchandise, and supplies (e.g. trash cans, carts, baking carts, portable salad bar cart, dining room tables; walk in cooler doors). The employee exerts up to 40 pounds of force in a horizontal plane from waist to shoulder height of a distance up to 200 feet when performing job tasks (e.g. pulling trash carts to/from disposer sites; moving carts of prepared food and ingredients; open/close doors; 4-wheeled food transportation carts up to 300 pound loads on carts at the PSC jail).

the PSC jail). *Pushing is the preferred method of moving carts.*

**3) STAND-UP LIFT: *Lifting from/to floor and waist height level.***

	MAXIMUM REQUIREMENT
<b>0-10 Pounds:</b>	Occasional
<b>11-25 Pounds:</b>	Occasional
<b>26-35 Pounds:</b>	Seldom
<b>36-50 Pounds:</b>	Seldom
<b>51-75 Pounds:</b>	Not Required

**MAXIMUM FORCE:** 40 Pounds

**Assistive Devices:** One or more person(s) assistance is available with weights greater than 40 pounds. **Comments:** A stand-up lift is utilized with activities such as retrieving, returning, storing, adjusting, and/or transporting product, equipment, merchandise, and supplies (e.g. food ingredients, prepared food, utensils, miscellaneous cleaning tools, dish racks). The employee lifts items weighing between <1 pounds and 40 pounds from/to 36 inches off the floor when performing job tasks (e.g. lift up to 40-pound box of fruit/vegetable; up to 10-pound individual box wrapped, canned, miscellaneous product; up to 50- bags of sugar, flour, hamburger, rice and powdered milk; 35-pound cased and caned fruit and vegetables).

**4) LEVEL LIFT: *Lifting weight from waist height level to waist height level for a maximum of four feet.***

	MAXIMUM REQUIREMENT
<b>0-10 Pounds:</b>	Frequent
<b>11-25 Pounds:</b>	Occasional
<b>26-35 Pounds:</b>	Seldom
<b>36-50 Pounds:</b>	Seldom
<b>51-75 Pounds:</b>	Not Required

**MAXIMUM FORCE:** 40 Pounds

**Assistive Devices:** Forklift, 4-Wheeled Cart, Hand Truck. Additionally, one or more person(s) assistance is available with weights greater than 40 pounds.

**Comments:** A level lift is utilized with activities such as retrieving, returning, storing, adjusting, and/or transporting product, equipment, merchandise, and supplies (e.g. food ingredients, prepared food, utensils, miscellaneous cleaning tools, dish racks). The employee lifts items weighing between <1 pounds and 40 pounds from/to 36 inches off the floor when performing job tasks (e.g. lift up to 40-pound box of fruit/vegetable; up to 10-pound individual box wrapped, canned, miscellaneous product; up to 50- bags of sugar, flour, hamburger, rice and powdered milk; 35-pound caned fruit and vegetables).

**5) WEIGHT CARRY: Carrying weight at waist height level beyond a distance of four feet.**

	MAXIMUM REQUIREMENT
<b>0-10 Pounds:</b>	Occasional
<b>11-25 Pounds:</b>	Seldom
<b>26-35 Pounds:</b>	Not Required
<b>36-50 Pounds:</b>	Not Required
<b>51-75 Pounds:</b>	Not Required

**MAXIMUM FORCE:** 25 Pounds

**Assistive Devices:** Forklift, 4-Wheeled Cart, Hand Truck. Additionally, one or more person(s) assistance is available with weights greater than 25 pounds.

**Comments:** Weight carry is utilized with activities such as retrieving, returning, storing, adjusting, and/or transporting product, equipment, merchandise, and supplies (e.g. food ingredients, prepared food, utensils, miscellaneous cleaning tools, dish racks). The employee carries items weighing between <1 pounds and 25 pounds between 5 feet and 20 feet when performing job tasks (e.g. carry up to 25-pound trays of ingredients and/or prepared food; housekeeping).

**6) OVERHEAD LIFT/PULL DOWN:**

	MAXIMUM REQUIREMENT
<b>0-10 Pounds:</b>	Seldom
<b>11-25 Pounds:</b>	Not Required
<b>26-35 Pounds:</b>	Not Required
<b>36-50 Pounds:</b>	Not Required
<b>51-75 Pounds:</b>	Not Required
<b>76-100 Pounds:</b>	Not Required

**MAXIMUM FORCE:** 10 Pounds

**Assistive Devices:** A vertical ladder, step ladder or step stool is available to bring items to eye or shoulder level. Additionally, one person assistance is available with weights greater than 10 pounds.

**Comments:** Overhead lift/pull down is utilized with activities such as retrieving, returning, storing, adjusting, and/or transporting product, equipment, merchandise, and supplies (e.g. food ingredients, prepared food, utensils, miscellaneous cleaning tools, dish racks). The employee carries items weighing between <1 pounds and 25 pounds between 5 feet and 20 feet when performing job tasks (e.g. lift up to 25-pound trays of ingredients and/or prepared food; housekeeping). *Variables to overhead reaching will be the employee's height and anthropometric reach.*

**7) OVERHEAD REACH:**

	MAXIMUM REQUIREMENT
<b>MAXIMUM FREQUENCY:</b>	Occasional

**Comments:** Overhead reach is performed to a maximum height of 84 inches when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. reach to overhead shelves, cabinets; equipment rack/shelf). *A ladder (appropriate height) or step stool may be utilized to bring items to eye or shoulder level. Variables to overhead reaching will be the employee's height and anthropometric reach.*

## 8) FORWARD REACH:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Continuous

**Comments:** Forward reach is performed to a distance of 32 inches when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. reach to wash, clean, cook, slice, dice, serve; operate dials, switches, levers; storage room, walk-in cooler; disinfecting, housekeeping; operate food preparation and production line; food serving; clean floors, walk-ins, storage area docks, food lines, hoods, ovens, up to 100 and 200-gallon kettle). *The degree of elbow extension required for reaching will vary according to the employee's anthropometric reach.*

## 9) STOOPING:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Occasional

**Comments:** Stooping is performed when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. stoop to reach below waist height to clean, cook, bake; to/from storeroom and walk-in cooler shelves; housekeeping; reaching for supplies stored under counters and on lower shelves). *Variable to stooping will be the employee's height. Stooping of the head, trunk and knees can be minimized or avoided by substituting alternate positions of squatting, kneeling or bending when performing job tasks.*

## 10) SQUATTING: (Unloaded)

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Occasional

**Comments:** Squatting is performed when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. squat to clean, cook, bake; to/from storeroom and walk-in cooler shelves; housekeeping; reaching for supplies stored under counters and on lower shelves). *Squatting may be minimized or avoided by substituting alternate positions of bending or kneeling. Partial squatting is a preferred lifting posture.*

## 11) REPETITIVE BENDING:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Occasional

**Comments:** Bending forward at the waist is performed when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. bend to clean, cook, bake; to/from storeroom and walk-in cooler shelves; housekeeping; reaching for supplies stored under counters and on lower shelves). Maximum forward trunk flexion required is 60 degrees. *Employee may avoid excessive forward bending of the trunk up to 80 degrees by using alternate positions of bending at the hips, kneeling, half kneeling, stooping, sitting or squatting.*

## 12) TWISTING:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Occasional

*Comments:* Twisting at the waist is performed when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. cook, bake; reach storeroom and walk-in cooler shelves; housekeeping; reach for supplies stored on counters and racks). *Twisting at the waist may be minimized by turning the whole body, including the feet and working from a swivel chair.*

## 13) TURNING:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Occasional

*Comments:* Turning is performed when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. cook, bake; reach storeroom and walk-in cooler shelves; housekeeping; reach for supplies stored on counters and racks).

## 14) KNEELING:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Seldom

*Comments:* Kneeling is performed when retrieving, returning, and/or cleaning equipment and controls (e.g. kneeling under counters, racks; cleaning floor drains). *Kneeling may be minimized or avoided by substituting alternate positions of bending, squatting, or half kneeling.*

## 15) CRAWL:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Not Required

*Comments:* Crawling is not required when performing job tasks.

## 16) STAIR CLIMB:

### MAXIMUM REQUIREMENT

MAXIMUM FREQUENCY: Seldom

*Comments:* Stair climb is required in order to go to/from the back loading dock; delivering catering to off-site locations; 4-wheeled six and eleven step portable stair case. Maximum number of 22 steps is climbed.

**17) LADDER CLIMB:****MAXIMUM REQUIREMENT****MAXIMUM FREQUENCY:** Seldom

*Comments:* Ladder climbing is performed onto/off of safety ladders or steps to access equipment and supplies (e.g. 3 and 7-step safety ladder) located 84 inches above floor level (e.g. climb to reach overhead food, cleaning aids; cleaning exhaust hoods, walls, ceiling, fixtures, windows). *Variables to overhead climbing will vary according to the employee's height and anthropometric reach.*

**18) WALKING:****MAXIMUM REQUIREMENT****MAXIMUM FREQUENCY:** Frequent

*Comments:* Walking is performed when retrieving, returning, storing, adjusting, moving, and/or transporting product, equipment, controls, merchandise, and supplies (e.g. walking to/from task sites; refrigerator, cooler; dock, serving line, basement, off-site locations). Walking length varies between 3 feet and 400 feet depending on job task.

**19) SITTING:****MAXIMUM REQUIREMENT****MAXIMUM FREQUENCY:** Seldom

*Comments:* Sitting is required for Lead Food Service Worker when performing job tasks (e.g. desk top work).

**20) STANDING: (Static)****MAXIMUM REQUIREMENT****MAXIMUM FREQUENCY:** Frequent

*Comments:* Static standing is performed for a maximum of 30-minute intervals when performing job tasks (e.g. washing, preparing food; serving prepared food; cashier duty).

**21) BALANCE:****MAXIMUM FREQUENCY:** Continuous

*Comments:* Good balance is required for safe walking, standing, climbing and lifting.

## 22) OPERATING HAND/FOOT CONTROLS:

	MAXIMUM REQUIREMENT
<b>HAND:</b>	
<b>Right:</b>	Occasional
<b>Left:</b>	Seldom
<b>Both:</b>	Seldom
<b>Either:</b>	Occasional
<b>FOOT:</b>	
<b>Right:</b>	Occasional
<b>Left:</b>	Seldom
<b>Both:</b>	Seldom
<b>Either:</b>	Seldom

*Comments:* Hand controls are utilized to operate equipment (e.g. ovens, slicer, can opener, food processor, toaster, coffee maker, drink dispenser, broiler, steam kettle, steamer, dish/pot washer, vehicle) when utilizing equipment and controls (e.g. preparing food, washing, pots/dishes; driving van). Foot controls are utilized to operate equipment (e.g. driving van; 21-foot delivery truck with lift gate).

## 23) UPPER AND LOWER EXTREMITY COORDINATION:

	MAXIMUM REQUIREMENT
<b>Simple Grasping:</b>	Continuous
<b>Firm Grasping:</b>	Occasional
<b>Fine Manipulation:</b>	Occasional
<b>Eye/Hand Coordination:</b>	Occasional
<b>Hand/Foot Coordination:</b>	Seldom

*Comments:* Grasping and coordination activities are performed when adjusting, and/or moving product, equipment, controls and supplies (e.g. dials, switches, food; utensils, money).

**Simple grasping** is utilized to perform job tasks (e.g. lifting objects weighing less than 5 pounds; lightweight lifting, food serving, cleaning, food preparation).

**Firm grasping** is utilized to perform job tasks (e.g. heavyweight lifting, slicing, cutting; open/close door; cleaning, push/pull carts; food preparation, machine operation).

**Fine manipulation** is utilized to perform job tasks (e.g. knife work, control push button pads, garnishing, food preparation).

**Eye/hand coordination** is utilized to perform job tasks (e.g. knife work, slicing, cutting, pouring, measuring, machine operation).

**Hand/foot coordination** is utilized to perform job tasks (e.g. driving van).

*Depending on individual hand dominance, one hand may be used more frequently than the other when performing job tasks.*

## 24) NECK RANGE OF MOTION:

	MAXIMUM REQUIREMENT
<b>Static neutral position:</b>	Frequent
<b>Flexing:</b>	Frequent
<b>Rotating:</b>	Frequent
<b>Extending:</b>	Seldom

*Comments:* Neck movement is required when performing job tasks (e.g. food preparation, cleaning, washing, stocking). Participating in observation of work environment allowing for safe working conditions. Full cervical range of motion is required to safely perform the job tasks.

**END OF REPORT**

## STANISLAUS COUNTY JOB TASK ANALYSIS

Enclosed are the results of the Essential Functions Job Task Analysis that were obtained for the position of **Food Service Worker and Lead Food Service Worker**.

Please note the specific summary of maximum weight and frequency requirements:

<b>Stanislaus County</b>	
<i>Job Task Analysis Summary</i>	
<b>Lead Food Service Worker</b>	
<i>Functional Activities</i>	<i>Maximum Requirements</i>
<i>Push (Force)<sup>1</sup></i>	40 pounds
<i>Pull (Force)<sup>1</sup></i>	40 pounds
<i>Stand Up Lift<sup>1</sup></i>	40 pounds
<i>Level Lift<sup>1</sup></i>	40 pounds
<i>Weight Carry<sup>1</sup></i>	25 pounds
<i>Overhead Lift/Pull Down<sup>1</sup></i>	10 pounds
<i>Overhead Reach<sup>1</sup></i>	Occasional
<i>Forward Reach<sup>1</sup></i>	Continuous
<i>Stooping<sup>1</sup></i>	Occasional
<i>Squatting (Unloaded)<sup>1</sup></i>	Occasional
<i>Repetitive Bending<sup>1</sup></i>	Occasional
<i>Twisting<sup>1</sup></i>	Occasional
<i>Turning<sup>1</sup></i>	Occasional
<i>Kneeling<sup>1</sup></i>	Seldom
<i>Crawl</i>	Not Required
<i>Stair Climb<sup>1</sup></i>	Seldom

<sup>1</sup> The critical demands of the job.

<i>Job Task Analysis Summary (Continued)</i>	
<b>Lead Food Service Worker</b>	
<i>Functional Activities</i>	<i>Maximum Requirements</i>
<i>Ladder Climb</i> <sup>1</sup>	Seldom
<i>Walking</i> <sup>1</sup>	Frequent
<i>Sitting</i>	Seldom
<i>Standing (Static)</i> <sup>1</sup>	Frequent
<i>Balance</i> <sup>1</sup>	Continuous
<i>Operation of Hand Controls</i> <sup>1</sup>	Occasional
<i>Operation of Foot Controls</i> <sup>1</sup>	Seldom
<i>Simple Grasping</i> <sup>1</sup>	Continuous
<i>Firm Grasping</i> <sup>1</sup>	Occasional
<i>Fine Manipulation</i> <sup>1</sup>	Occasional
<i>Eye/Hand Coordination</i> <sup>1</sup>	Occasional
<i>Neck Range of Motion</i> <sup>1</sup>	Seldom

\_\_\_\_\_ Date:  
 Lyle Andersen, PT, CWCE  
 Preparer Signature

\_\_\_\_\_ Date:  
 Contact Person  
 Title

\_\_\_\_\_ Date:  
 Contact Person  
 Title

\_\_\_\_\_ Date:  
 Contact Person  
 Title

<sup>1</sup> The critical demands of the job.  
 LA/cm