HAWAII HEALTH SYSTEMS CORPORATION STATE OF HAWAII

PHYSICAL, SENSORY & MENTAL REQUIREMENTS for the Class:

HOSPITAL ROOM SERVICE ATTENDANT

All employees must be physically able to perform the essential duties of the position. The following physical, sensory and mental requirements are generally stated and are not necessarily descriptive of any one position in this class.

Physical						
Requirement		Occasional	Frequent	Comments/Related Job Duty		
Sit						
Stand				Prepares and serves food trays, tasks in kitchen.		
Walk			\boxtimes	Walk throughout hospital to deliver meals & retrieve trays, & to provide patients with info regarding food items.		
Bend				Bend to clean up spills. Bend to wash dishes/food in low sink, lift pots & cans, clean food carts, load meal trays onto food carts.		
Squat				Stocking shelves with canned goods.		
Crawl				In case of fire.		
Climb				Climb and place supplies on shelves.		
Reach Above Head				Retrieving and restocking supplies/food on shelves.		
Can Lift Unassisted:						
	up to 10 lbs.			Lift trays, canned goods and supplies ordinarily worked with.		
	11 – 20 lbs.			Lift trays, canned goods, equipment/supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.		
	21 – 50 lbs.			Lift equipment/supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.		
51 lbs. &		never- should get				
over		assistance				
Can Carry Unassisted:						
	up to 10 lbs.			Place trays in carts, load/unload supplies, equipment and supplies ordinarily worked with.		
	11 – 20 lbs.			Place trays in carts, load/unload supplies, equipment and supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.		
	21 – 50 lbs.			Place trays in carts, load/unload supplies, equipment and supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.		

	51 lbs. &	never- sh	nould get				
	over	assist	tance				
Grasping:	Right Hand			Using cooking, serving utensils, washing dishes, pots & pans, writing, computer input.			
	Left Hand			Using cooking, serving utensils, washing dishes, pots & pans, writing, computer input.			
	Both Hands			,Serve food trays, stacking dishes, placing trays on carts. Prepare meals, use meat slicer, walk with hot pan, stir sauces, using cooking, serving utensils, washing dishes, pots & pans.			
Physical (continued)							
Requirement		Occasional	Frequent	Comments/Related Job Duty			
Push/Pulling				Push/pull loaded meal carts, putting pans in and out of oven.			
Fine Manipulating:	Right Hand			Write and/or input meal orders/changes in computer, prepare food items, chop fruits/vegetables, wash dishes			
	Left Hand			. Write and/or input meal orders/changes in computer, prepare food items, chop fruits/vegetables, wash dishes			
	Both Hands			. Write and/or input meal orders/changes in computer, prepare food items, chop fruits/vegetables, wash dishes			
Exposure to Heights				Climb and place supplies from high shelves.			
Around Moving Machinery				Working with & around ovens, steamer, dishmachine, kitchen equipment.			
Exposure to Dust, Fumes				Dust, chemical fumes from exterminating insecticides, etc.			
Operate Foot	Right Foot			Hand washing sink pedals, moving wagons, carts, walking in freezers.			
Pedals:	Left Foot			Hand washing sink pedals, moving wagons, carts, walking in freezers.			
	Both Feet			Hand washing sink pedals, moving wagons, carts, walking in freezers.			
Exposure to Marked Changes in Temperature & Humidity				Work in temperature above 80 degrees, sudden changes of temperatures. Work in kitchen/freezer, dishroom, near steamers & stoves/ovens.			
Drive a Vehicle				Drive food delivery cart.			
Exposure to Sharp Instruments				Use knife/meat slicer, mixers.			
Write				Write/record meal order/changes, , records patient feedback regarding food, service, & quality of meals served.			
Sensory							
Req	uirement	Comments/Related Job Duty					
Can Distinguish Smells		Frequent-Need to be able to smell for quality.					
	Can Distinguish Tastes Frequent-Need to be						
_	Normal Tones	Frequent-telephone conversations, direction and instructions to/from other staff above equipment sounds.					
Soft Tones		Frequent-telephone conversations, direction and instructions to/ from other staff above equipment sounds.					

Can Distinguish Temperatures By Touch/Proximity		Frequent-distinguish temperatures for food quality & environmental safety.			
Eyesight:	Normal/Corrected	Frequent-to check meal trays, view entire kitchen, reading recipes, patients' dietary orders, production sheets, etc.			
	Close Eye Work (reading small figures)	Frequent- to read charts/menus/production sheets, distinguish between color-coded tickets, temperature gauges.			
Mental					
Re	equirement	Comments/Related Job Duty			
Can Read, Speak and Write (What language/s)		English-in order to read production sheets, menus & communicate with patients and hospital staff.			
Is Oriented with Reality		Necessary			
Can control Emotions (temper, etc.)		Necessary			
Has Positive Attitude toward the ill, the Handicapped and the Elderly		Necessary			
Can Remember/Recall		Helpful			
Able to Work with Controlled		N/A			
Substances (drugs)					
Can Handle	Stress	Necessary-as it relates to both physical and mental.			
This is the first physical requirement specifications for the class, HOSPITAL ROOM SERVICE ATTENDANT, effective August 7, 2017.					
APPROVEL	APPROVED: August 7, 2017 JUANITA LAUTI				
JUANITA LAUTI					

Director of Human Resources