



## MEAT SLICER SAFETY TIPS



Be Prepared	Work Safe	Finish Right
<ul style="list-style-type: none"> <li>✓ Ensure you have been trained in the use of the slicer and have reviewed the hazard alerting signs</li> <li>✓ Remove rings, bracelets, watches, necklaces before work</li> <li>✓ Contain long hair</li> <li>✓ Wear tight fitting clothing and/or roll up sleeves to prevent snagging</li> <li>✓ Inspect the equipment to ensure no obvious defects: damaged blade, blade shield, plug or cord</li> <li>✓ Use appropriate personal protective equipment (PPE):                             <ul style="list-style-type: none"> <li>– Cut-resistant gloves covered by disposable food handling gloves</li> <li>– Non-slip safety shoes</li> </ul> </li> <li>✓ Ensure that you will not be cutting bones, frozen meat or other rigid food</li> </ul>	<ul style="list-style-type: none"> <li>✓ Ensure blade guard is in place and secure</li> <li>✓ Push meat only with the handles</li> <li>✓ Do not touch or grasp rotating parts with hands</li> <li>✓ Do not defeat any safeguarding system</li> <li>✓ Do not leave running slicer unattended</li> <li>✓ Stop, unplug power cord, and enclose plug in lockout device. Lockout and tagout prior to performing any maintenance, cleaning, lubricating, adjusting, etc.</li> <li>✓ Clean the blade only with the blade removal tool attached using cut-resistant gloves</li> <li>✓ Wipe the blade from the middle outwards</li> <li>✓ Do not clean with metal scouring pads</li> </ul>	<ul style="list-style-type: none"> <li>✓ Clean the floor and work area around the machine</li> <li>✓ Ensure all warning signs are readable</li> <li>✓ Unplug the machine; apply a plug-box and lockout and tagout before beginning maintenance and cleaning</li> <li>✓ Defective equipment must be tagged and removed from service</li> <li>✓ Clean and put away PPE</li> <li>✓ Let your supervisor know of any safety concerns and damage to the slicer</li> </ul>



**Speak up!**

If you see a hazard, let a supervisor know. Everyone plays a role in your safety and health.

## HOW TO USE SAFETY CHECKS FOR WORKERS

Safety checks provide information for workers on how to work safely with specific hazards. Safety Check information can be used in orientation training, tailgate talks or even in one-one coaching. Use the following tips to help you communicate this information in your workplace:

- Use language that is consistent with the workplace
- Consider the work you do and specific examples of how these hazards can result in injury or illness
- Explain how the safe work practices will help prevent injury and illness
- Wherever possible, use the actual tools, equipment, materials and PPE to demonstrate proper use
- Ask specific questions during your talk to check understanding
- Keep a record of each talk that you deliver (see the form below)
- Post a copy of the Safety Check for workers to reference



### OWNERS AND SUPERVISORS

Have you taken reasonable measures to control this hazard using the hierarchy of controls?

- **Providing** well-engineered machines with appropriate safeguarding
- **Policies and procedures** for proper use, maintenance and lockout as specified by manufacturer's instructions
- **Inspecting and repairing** equipment regularly
- **Training** staff on how to recognize, assess and control slicer hazards
- **Implementing and enforcing** PPE program

Date: \_\_\_\_\_ Topic: \_\_\_\_\_

Safety Check Session Leader: \_\_\_\_\_

Learner Name (Please print)	Signature

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