



JOB AID HAZARD AWARENESS INFO

TOMATO TAMER

Tomato tamers are used to cut tomatoes to a specified thickness dependant on operational needs.

Hazards Involved/Arise

- Sharp blades that could result in serious cuts/lacerations
- Bruises/contusions if equipment is dropped and lands on a body part
- Burns if removed too quickly from a hot dishwasher

People Affected

- Chefs
- Restaurant employees

Existing Controls

- Use of pre-cut tomatoes
- Proper cleaning
- Proper preventative maintenance to ensure slip resistance feet are intact
- Ensure tomato tamer is on a flat surface and secured
- Ergonomic assessment – right posture
- Work organization – rest/recovery/rotation of duties
- Personal Protective Equipment (PPE) – cut resistant glove
- Training on safe operating procedures and hazards related to using this piece of equipment

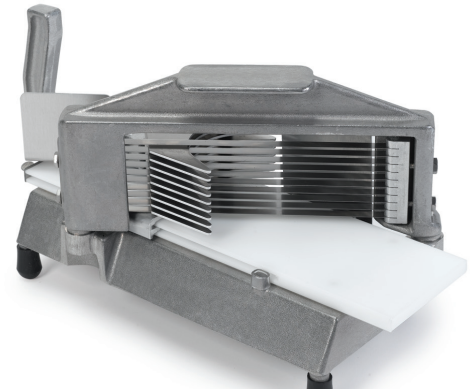


Image Courtesy of Nemco Food Equipment

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For more information, contact
Workplace Safety & Prevention Services

WSPS.CA 1 877 494 WSPS (9777)

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