MEAT BAND SAW

Meat band saws are commonly used in the meat industry for portioning meat and other products.

Hazards Involved/Arise
- Lacerations and amputation of fingers
- Eye injuries
- Hearing loss
- Musculoskeletal injuries

People Affected
- Workers performing meat cutting tasks
- Other workers working near a band saw
- Maintenance workers
- Cleaning/sanitation workers

Existing Controls
- Training – Ensure workers performing meat cutting are properly trained on the safe use of the machine
- Functional safety switches, devices and emergency stop buttons
- Blade guards lowered to the correct height when cutting product
- Push plate is used when feeding meat into the saw blade
- Proper maintenance ensuring that blade guard and table slide move smoothly (blade is sharp)
- No gloves, loose hair/clothing/jewelry
- Lockout procedure for cleaning equipment and changing blade
- Maintain a clear work area and a slip-free floor

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