BAGEL SLICER

Bagel slicers are used both in commercial kitchens and in the home. The purpose of the machine is to quickly and cleanly cut a bagel into two equal halves.

Safety features on bagel slicer machines include non-slip bottoms and a protective guard over the blade. Bagel slicers are designed with these safeguards to prevent injury. Even though these safeguards are in place, workers need to be aware that there are risks associated with use of these machines. Serious injuries can happen; however, there are steps that workers and employers can take to ensure the work is safe.

Hazards Involved/Arise
- Serious cuts/lacerations
- Bruises/contusions
- Repetitive strain injury from using the machine while constantly standing with awkward posture

People Affected
- Chefs
- Restaurant and food service employees

Existing Controls
- Use of pre-cut products
- Ensure bagel slicer is on a flat surface
- Use with proper posture
- Rotate tasks to prevent repetitive strain injuries from standing in a static position for a long time
- Training on proper use, storage and cleaning
- Personal Protective Equipment (PPE) such as cut-resistant gloves

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