SLICER

Automatic and manual slicers are commonly used in commercial kitchens to cut a variety of products like meat, cheese, produce, raw products and ready to eat products, to name just a few. Most slicers are provided with guards - some have thickness guides.

Hazards Involved/Arise
- Cuts to fingers and hands
- Electrocution from frayed cords
- Slips and falls caused by dropping meat juice, fat or product pieces in front of the slicer
- Repetitive motion resulting in Musculoskeletal injuries (MSDs)
- Awkward posture resulting in Musculoskeletal injuries (MSDs)
- Struck by
- Pinch points

People Affected
- Cooks
- Kitchen staff
- Cleaning staff
- Maintenance staff
- Managers

Existing Controls
- Use pre-cut products
- Guards
- Follow manufacturer’s instructions for assembly and disassembly
- Maintain blades and store them in a safe, designated area
- Inspect machine monthly
- Rest breaks and rotation to reduce fatigue and repetitive strain injury
- Training – orientation and ongoing refresher training through regular safety talks
- Keep a record of training for each worker
- Test the machine in running mode for five seconds before use

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