



## Using a Meat Slicer

## Safe Work Practices

Meat slicers can be very dangerous. Do not operate a meat slicer unless you have been properly trained and feel comfortable with its operation. Typically, the person using the meat slicer is responsible for cleaning it also.

**Direct Hazards:** Sharp Blades

**Potential Injuries:** Cuts, Lacerations

**Equipment:** Meat Slicer

**Personal Protective Equipment:** Kevlar Gloves (ideally) or Rubber Gloves

**Training Required:** Machine Overview, On-the-job Training

**Legal Requirements:** N/A

### **Safe Work Practices**

#### **Before Use:**

- Read the meat slicer manual for specific instructions on the assembly and disassembly of the machine.
- Make sure the blade and food guards are in their secured positions before turning the machine on.
- Set the slicer blade adjustment before starting the machine.
- Always maintain a sharp blade on the slicer.

#### **During Use:**

- Use the food guard to keep your hands away from the blade.
- Never feed food through the slicer without using the food guard.
- Always give the task your full attention.
- Keep the blade guard in place during use.
- Keep your hands away from the blade at all times.
- Leave the meat in place until the cutting wheel comes to a complete stop.
- In an emergency, activate the emergency stop switch and unplug the machine right away.

#### **After Use:**

- Turn off the machine and unplug from the power source to lock out the machine.
- Ensure the slicer's blade adjustment is set to "0" any time it is not in use.
- If available, wear Kevlar gloves when cleaning the meat slicer.
- Wash the front side of the blade by wiping outward from the center of the blade.
- Rotate the blade to clean the backside of the blade.
- If removing the blade, use a safe blade removal tool.
- Before plugging the slicer back into the outlet, ensure the power switch is in the off position and the blade adjustment is set to "0".

Date Issued:

Date Reviewed:

Reviewed By:

Document prepared by

