Preventing Cuts from Meat Slicers – Kitchen Safety – Infographic



Safety Procedures for Slicers

Expert Advice from Cove Risk Safety Services



Safety
Awareness
For
Everyone



Safety Procedures When Using Meat Slicers

- Always use the push guard for pushing food toward the blade.
- Always keep your hand and fingers on the push guard and never on the food.
- Return the blade setting to "zero" when finished using the slicer.
- If a customer or co-worker interrupts you when using the slicer, stop slicing and respond to the person. Return to slicing only when your full attention is focused on the meat slicer.

Practice Safe Slicer Cleaning Procedures

- Put on cut-resistant gloves (both hands).
- Turn the blade to zero.
- Turn off and unplug slicer.
- Wipe away larger pieces of meat and cheese from the top and bottom of the slicer.
- Always wipe the blade from the center outward. Never wipe the outer edge inward.

WARNING: NEVER turn on the slicer and try to wipe a spinning blade.

WARNING: Bypassing or tampering with the safety switch on the slicer is an OSHA violation and poses a severe cut and laceration risk to the operator.

Source: https://www.coverisk.com