

13.09.01

DESCRIPTION:

JOB SAFE PRACTICES
Deli - Meat slicer (manual and automatic)

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>Ensure all guards are in position and tightened.</p> <p>Turn the slicer through one complete turn by hand to ensure all guards are positioned correctly.</p> <p>Do not hold meat when slicing.</p> <p>Never hold the last slice device while the slicer is operating.</p> <p>Do not touch moving blades or moving parts during operation.</p>	Sharp objects	Lacerations	<p>Store and Department Management – To inspect and maintain equipment and to inform, instruct, train and supervise staff.</p> <p>Store staff – To work safely, to report unsafe conditions and not operate faulty or unsafe equipment.</p> <p>All staff – To identify and report unsafe conditions and implement the Out of Service tag procedure.</p> <p>Note –Before using the meat slicer staff must be trained and familiar with the Automatic and Manual Meat Slicer operating instructions.</p>
<p>Disconnect the slicer before cleaning or clearing blockages.</p> <p>Ensure you wear slash proof gloves when cleaning the slicer.</p> <p>'Cleaning and maintenance' in the <i>Delicatessen Operating Manual</i></p>	Cleaning and clearing blockages	Lacerations, electric shock	

Revision N°	Issued	Approved By	Document N°	Page
1	23/08/12	Director/s	OHS/F –13.09.01	1