

13.10.01

DESCRIPTION:

JOB SAFE PRACTICES Meat - Using knives

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>Ensure you always wear the Personal Protective Equipment (metal mesh glove) on the hand holding the meat.</p> <p>Ensure the knife is sharp to reduce the force needed to cut.</p> <p>Where possible, cut away from your body.</p> <p>Where possible, work in the least crowded area: that is, a free workbench, to reduce the chance of getting knocked.</p> <p>Replace knives on the magnetic strip or cover after use.</p> <p>Ensure you wear the Personal Protective Equipment (metal mesh glove) on the hand holding the sharpening steel. Do not wear the glove when using a sharpening stone.</p> <p>Wear protective gloves when cleaning knives.</p> <p>Do not leave knives soaking in buckets or in the sink.</p> <p>'Maintenance and cleaning' in the <i>Meat Operating Manual</i>.</p>	Sharp objects	Lacerations, amputation	<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 Lockout tag procedure.</p> <p>Note – This Standard Operation Procedure highlights the critical safety hazards when using, sharpening and cleaning knives.</p>

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