

13.10.02

DESCRIPTION:

JOB SAFE PRACTICES

Meat - Tenderiser

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>Ensure the guard is in position and in working order</p> <p>Do not wear a metal mesh glove or name badge when operating the tenderiser.</p> <p>Concentrate - do not hold conversation when using the tenderiser.</p> <p>Keep your fingers clear of the rollers at all times when operating.</p>	Moving parts	Lacerations, entrapment, strains	<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 tenderiser, staff must be trained and familiar with the meat tenderiser operating instructions.</p> <p>Inspect roller knives after each use to ensure there is no product contamination.</p>
<p>Observe manual handling techniques when handling meat.</p> <p>Manual handling JSP</p>	Manual handling – repetitive lifting		
<p>Ensure the power is off and the plug is removed before you clear blockages, clean or dismantle the tenderiser.</p> <p>'Maintenance and cleaning' in the <i>Meat Operating Manual</i>.</p>	Clearing blockages and cleaning	Electric shock, entrapment	

Revision N°	Issued	Approved By	Document N°	Page
0	23/08/12	Director/s	OHS/F-13.10.02	1