

13.10.04

DESCRIPTION:

JOB SAFE PRACTICES

Meat - Mincer

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>Observe the manual handling techniques when lifting meat.</p> <p>Where possible, place the collection tub waist level.</p> <p>Manual handling JSP</p>	Manual handling – repetitive bending	Sprains, 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>Use the mince plunger to feed meat into the mincer.</p> <p>Do not attempt to clear or unblock the mincer while operating it.</p> <p>Do not wear a metal mesh glove or name badge when operating the mincer.</p> <p>'Maintenance and cleaning' in the <i>Meat Operating Manual</i>.</p>	Moving parts	Entrapment, lacerations	<p>All staff – To identify and report unsafe conditions and implement the Out of Service tag procedure</p> <p>Note –Before using the mincer, staff members must be trained and familiar with the mincer operating instructions.</p>
<p>Ensure the power is off and the plug is removed before opening the door to:</p> <p>Clear blockages</p> <p>Clean or dismantling the meat mincer</p> <p>'Maintenance and cleaning' in the <i>Meat Operating Manual</i>.</p>	Inadvertent operation when cleaning	Electric shock, lacerations, crush injury	<p>Disconnect the mincer before cleaning.</p> <p>Do not leave mincer parts soaking in the sink.</p>

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