

13.12.01

DESCRIPTION:

JOB SAFE PRACTICES
Fresh Produce - Cutting fresh produce

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>If a guillotine is available, only use it on tough – skinned vegetable, for example pumpkin and melons.</p> <p>Ensure you cut on a stable surface.</p>	Incorrect or unsafe use	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 – Full concentration is needed when using knives or the guillotine to cut Fresh Produce.</p>
<p>Ensure you always wear a slash – proof glove on the hand holding the fresh produce at times when using knives or the guillotine.</p> <p>Ensure you wear slash – proof gloves when cleaning knives and the guillotine.</p> <p>Do not ‘hack’ or ‘slash’ the produce.</p> <p>Do not force the knife through produce. Use the guillotine. Let the knife do the cutting.</p> <p>Replace knives or the guillotine blade downwards when the task is complete.</p> <p>“Cleaning and maintenance” in the <i>Fresh Produce Operating Manual</i>.</p>	Sharp objects	lacerations	
<p>Avoid using knives or the guillotine for long periods.</p> <p>Report blunt knives to your manager.</p>	Manual handling - repetitive movements	Strains, sprains	

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