*Safe Work Practices* Cleaning Meat Slicers

**Hazards:** Sharp blades can result in cuts and amputations

**Equipment:** Meat slicer

**Personal protective equipment:** Rubber gloves

**Training required:** On-the-job training

**Legal requirements:** N/A

# Safe work practices

1. Read the meat slicer manual for specific instructions on the assembly and disassembly of the machine.
2. Turn off the machine and disconnect the plug from the power source to lock out the machine. (For more information, see the *Lockout* SWP.)
3. Rinse the blade and put it in the dishwashing machine.
4. Ensure the slicer is set to “0” before you re-install the slicer blade.