*Safe Work Practices* Using Meat Slicers

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

**Equipment:** Meat slicer

**Personal protective equipment:** N/A

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

**Legal requirements:** N/A

# Safe work practices

1. Be sure that all guards are in place and secure before using the machine.
2. Adjust the thickness dial before starting the machine.
3. Use the sliding-food holding carriage at all times to pass product through the blade, and use the food guard to secure the food against the blade. Never feed food through the slicer without using the food guard.
4. Keep your fingers and hands well away from the blade while it is running.
5. To readjust the thickness dial, switch the power off and wait until the blade comes to a complete stop. Set the thickness, and then turn the power back on.
6. In an emergency, press the emergency stop switch and unplug the machine.
7. When finished, turn the power off and wait until the blade comes to a complete stop. Turn the depth dial to “0.” Remove any remaining product.
8. Put the guard back in place.