

## **SWP**SAFE WORK PROCEDURE



FS-SWP-210.1		GARBORATOR	
Department / Area: Nutrition & Food Services		Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: Regional Manager Nutrition and Food Services			

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
H M L risk for injury  □ □ Sharp points/edges: slicing blade is sharp □ □ Moving Machinery/Cutting blade	<ul> <li>Appropriate close fitting clothing: nothing dangling</li> <li>Caution: do not use chemical solvents or other drain cleaning compounds through the garborator.</li> </ul>
	Training / Reference information
	Department Orientation / Checklist
	WHMIS / training annually
	MSDS / binder location
	<ul> <li>First Aid procedures in the event of injury</li> </ul>
	Job Hazard Analysis
	Operator's manual

**Note:** Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

## Employers must ensure that workers are trained and follow this safe work procedure Steps to perform this task safely:

## Operating

- 1. Visually confirm there are no foreign objects in the garborator before using it.
- 2. Ensure food wastes feed into machine at a uniform rate that does not over work the machine.
- 3. Ensure sink guard/collar is in place before using garborator.
- 4. Never put fingers, utensils or any other hard materials that is not food waste into the garborator.
- 5. If item becomes lodged or garborator suddenly stops or makes unusual noises, turn power off, wait for a few minutes until blades stop rotating. DO NOT PUT YOUR HAND OR UTENSILS IN THE GARBORATOR OR TRY TO TURN IT BACK ON.
- 6. Call Supervisor or Maintenance immediately. Before proceeding Supervisor/Maintenance shall shut off electrical power to the panel.
- 7. Do not allow plastic, waxed cardboard, glass, metal, cutlery, cloth, string, tin foil, bones or other foreign material into the garborator.
- 8. Make sure there is a good water flow to the garborator. If not, stop feeding for a few minutes until the return water resumes its normal flow.
- 9. When not operating the garborator leave the stopper in place to reduce the risk of objects falling into the garborator.

## Cleaning

- 1. Daily cleaning will reduce unpleasant odors and the possibility for any growth from food remains.
- 2. Spraying water on or in the direction of the electrical panel or motor (underneath) may result in serious injury.