



<b>FS-SWP-203.1</b>		<b>MEAT SLICER- Operation &amp; Cleaning</b>	
Department / Area: <b>Nutrition &amp; Food Services</b>		Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: <b>Regional Manager Nutrition and Food Services</b>			

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
<b>H M L risk for injury</b> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Cuts- potential for amputation <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Burn- slicing hot product <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Electric Shock <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Repetitive motion	<ul style="list-style-type: none"> <li>• Kevlar / Cutting Gloves</li> <li>• Blade Guard for machine</li> </ul>
	<b>Training / Reference information</b> <ul style="list-style-type: none"> <li>• Department Orientation / Checklist</li> <li>• WHMIS / training annually</li> <li>• MSDS Binder Location</li> <li>• First Aid procedures in the event of injury</li> <li>• Job Hazard Analysis</li> <li>• Operator's manual</li> </ul>

**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. Slicer should be at 0.
2. Assemble (top knife cover secured) and set on a flat, level, stable surface before use.
3. Wear Kevlar mesh safety glove on the receiving hand.
4. Place wax paper or catching pan under carriage tray.
5. Pull the carriage towards you until it stops. Place the product to be sliced on the carriage tray and secure with meat grip.
6. Adjust the fence guide by loosening the thumb screw and sliding it close to the product but not pushing against it. Tighten the thumb screw.
7. Adjust index knob to set thickness. Plug in slicer and turn it on by pulling the switch knob.
8. Use the carriage tray handle and/or meat grip to push the carriage back/forth or set to automatic. Take micro breaks when long duration of task.
9. To turn off, push in the switch knob and unplug the machine. Turn the index knob to 0.

### Cleaning

1. Ensure the meat slicer is unplugged and set at 0 (zero). Do not plug in during or after cleaning.
2. This machine must be thoroughly cleaned and sanitized upon completion or anytime it is not to be used for an extended period of time.
3. Always wear Kevlar mesh safety glove when cleaning the meat slicer.
4. Unscrew the thumb screw to loosen the carriage tray, and take tray to pot wash sink.
5. Carefully disassemble the top knife cover and sharpener.
6. Carefully wash and rinse both sides of the circular knife by wiping outward from the centre.
7. Wash all surfaces of the machine. Rinse with fresh hot water and another clean cloth.
8. Sanitize with sanitizing solution.
9. Return to three compartment sink to wash and rinse both sides of the top knife cover and deflector.
10. Before reassembling the machine ensure index knob is set at 0 (turned fully clockwise).
11. Use extreme caution during reassembly and wear Kevlar gloves.
12. When not in use machine remains unplugged and set at 0 and with the dial set back to "Manual".