

Food Slicers and Meat Grinders

Safety Meeting Packet

Protect Your Workforce



Food slicers and meat grinders are common pieces of equipment in the food service industry; however, they contain sharp moving parts, such as rotary blades and augers, that put employees at risk of serious cuts and amputations. According to the Occupational Safety and Health Administration (OSHA), meat slicers, alone, were responsible for at least 4,000 workplace accidents in 2013. To reduce the risk of workplace injuries associated with food slicers and

meat grinders, it is important that employers comply with OSHA standards and employees follow basic precautions.

Employer Responsibilities

Employers are responsible for providing safety measures for employees that operate this type of equipment. OSHA has established the following standards that apply to the use of food slicers and meat grinders:

- Provide proper and adequate guards to shield the operator from hazards such as rotating parts and blades
- Evaluate hazards associated with the equipment in use and select appropriate hand protection for employees
- Develop and implement lockout/tagout procedures for use when employees must remove the equipment's protective guards for cleaning and maintenance

Preventing Injuries

Even with the appropriate employer-enforced safeguards in place, there is still a possibility of injury. Following a few general safety rules can help lower the risk of injury.

When operating a food slicer or meat grinder, a worker should:

- Never place his/her hands near or below the rotary blade of the slicer where the food exits.
- Never place his/her hands behind the guards.

- Only operate a grinder that has a feeding tray and throat installed.
- Use a pushing device for chute-fed slicers.
- Use the proper plunger when feeding meat into a grinder.
- Turn the slicer off to change foods.
- Turn off and unplug the machine when it is not in use or left unattended.
- Only use grinders for their intended purposes.



Employees are required to follow lockout/tagout procedures when cleaning and maintaining food slicers and meat grinders. According to OSHA Control of Hazardous Energy Standard 1910.147, workers must follow lockout/tagout procedures when guards are removed to perform cleaning or maintenance, unless the worker has unplugged the machine and has control over the plug. Always perform cleaning and maintenance duties in accordance with the manufacturer's recommendations.

Training

Employers should ensure that all staff working with food slicers and meat grinders are properly trained on the equipment by someone experienced and they should not be allowed to work with the equipment unsupervised until they are deemed skilled enough to operate the equipment safely and in compliance with all employer and OSHA standards.

Training updates should be provided when new or altered safeguards are implemented or when an employee is assigned to a new machine.

For additional information, please review OSHA Machine Guarding Standard 29 CFR 1910.212, OSHA Hand Protection Standard 29 CFR 1910.138, and OSHA Control of Hazardous Energy Standard 29 CFR 1910.147.



Food Slicers and Meat Grinders Safety Meeting Attendance Acknowledgement

Company Name _____
 Department / Division _____
 Meeting Date & Time _____ AM PM
 Meeting Location _____
 Name & Title of Individual Conducting Meeting _____

Key Meeting Discussion Points / Important Reminders:

- _____
- _____
- _____
- _____

Internal Procedures Reviewed:

- _____
- _____
- _____
- _____

By signing this document, you confirm your attendance at the meeting and acknowledge the issues addressed above!

Employees in Attendance		
(Print): _____	(Print): _____	(Print): _____
(Sign): _____	(Sign): _____	(Sign): _____
(Print): _____	(Print): _____	(Print): _____
(Sign): _____	(Sign): _____	(Sign): _____
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(Sign): _____	(Sign): _____	(Sign): _____
(Print): _____	(Print): _____	(Print): _____
(Sign): _____	(Sign): _____	(Sign): _____

Employees not present: _____

Suggestions/Recommendations to improve workplace safety and health: _____

Actions Taken: _____

Manager/Supervisor: _____ Date: _____

Disclaimer:

The information provided above was assembled using multiple resources. However, these materials do not contain ALL the information available regarding the required safety standards under local, provincial, state, or federal law for your industry.
