



Slicer Safety Guide



Beacon Mutual is pleased to provide you with this Slicer Safety Guide with tips for properly using meat and cheese slicers in the hospitality industry to ensure your safety in the workplace.

Thanks to Dave's Marketplace for partnering with us to provide these slicer safety tips!

Slicer Overview & Setup

Avoid serious personal injury and follow these tips as well as the slicer manufacturer instructions and specifications.

- Never touch this machine without training and authorization by your supervisor.
- Visually inspect for cleanliness prior to operating the slicer each day. Slicers must be washed, rinsed, and sanitized before the first use, and every 4 hours throughout the day when in continuous use.
- Machine must be on solid level support, and always use three-pronged plug provided.
- Guards must be in place before plugging in and turning on the machine.
- If the machine jams, turn it off and unplug before removing the obstruction.
- Use only the attachments provided by the manufacturer.
- If any warning labels on the machine come off or become unreadable, contact the manufacturer or your designated service location for a free replacement.
- Safety goggles are not required for use in the Food Code.
- Turn off and unplug the machine from the power source before cleaning, sanitizing, or servicing.

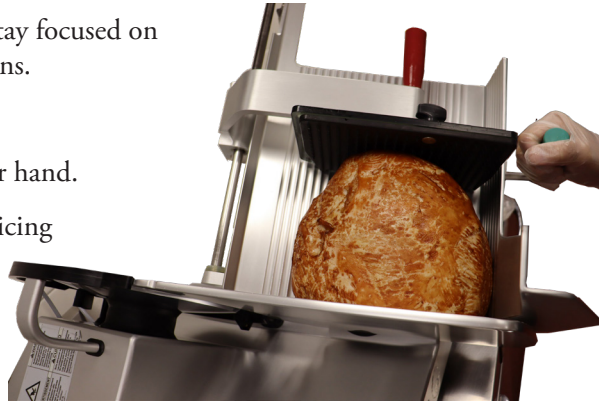


Beacon has over 30 years experience providing workers' compensation solutions to the hospitality industry. We are committed to helping you stay safe.

Proper Slicer Usage

Follow These Steps to Ensure Safety

- Place the produce on the slicer before turning the slicer on.
- Secure the product with the slicer guard before you begin slicing.
- Pay attention when slicing. Stay focused on the slicer and avoid distractions.
- Stop the slicer if interrupted.
- Use the food pusher, not your hand.
- Wear safety goggles when slicing large quantities of product that might be thrown from the slicer.
- Never touch or brush against a rotating blade.
- Keep hands, arms, hair, and loose fitting clothing clear of all moving parts.
- Close and lock the blade when finished using the slicer.



Slicer Cleaning & Storage

Properly Dismantle the Slicer and Set Up the Wash Sink

- Lock the slicer blade.
- Unplug the slicer before dismantling it.
- Always wear protective gloves when dismantling and cleaning the slicer, and ensure the cutting gloves properly fit.
- Empty the sink to accommodate the size of the slicer parts.
- Before cleaning the slicer, properly wash, rinse, and air dry the 3-bay sink.
- Use proper ergonomics to turn on and fill the wash sink.



Properly Clean and Store the Slicer

- Place the disassembled slicer parts into the sink. Be careful not to brush across the blade.
- Clean and sanitize all surfaces including the hand-contact surfaces and all the crevices including the interior of the arm and between the blade and the product plate.
- After the slicer and parts are properly cleaned and rinsed, spray down the slicer and the parts with properly diluted sanitizer.
- Clean the immovable surfaces of the slicer using the three-bucket system to wash, rinse, and sanitize.
- Reassemble the slicer. Follow the manufacturers specifications for assembly as well as servicing and sharpening the blade. Thoroughly re-clean the slicer after servicing.
- Store the slicer out of the way from other kitchen splatter.



Beacon Mutual partners with the Rhode Island Hospitality Association.

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