

# Preventing Cuts from Meat Slicers – Kitchen Safety – Infographic



# Safety Procedures for Slicers

Expert Advice from Cove Risk Safety Services



Safety  
Awareness  
For  
Everyone



## Safety Procedures When Using Meat Slicers

- Always use the push guard for pushing food toward the blade.
- Always keep your hand and fingers on the push guard and never on the food.
- Return the blade setting to "zero" when finished using the slicer.
- If a customer or co-worker interrupts you when using the slicer, stop slicing and respond to the person. Return to slicing only when your full attention is focused on the meat slicer.

## Practice Safe Slicer Cleaning Procedures

- Put on cut-resistant gloves (both hands).
- Turn the blade to zero.
- Turn off and unplug slicer.
- Wipe away larger pieces of meat and cheese from the top and bottom of the slicer.
- Always wipe the blade from the center outward. Never wipe the outer edge inward.

**WARNING:** NEVER turn on the slicer and try to wipe a spinning blade.

**WARNING:** Bypassing or tampering with the safety switch on the slicer is an OSHA violation and poses a severe cut and laceration risk to the operator.

Source: <https://www.coverisk.com>