



# Safety Talk



February 2020

## Machine Guarding Awareness

### Safe Work Guidelines for Meat Slicers

#### At All Times

- Make sure the slicer is level and attached to a steady surface
- Follow the manufacturer's instructions on cleaning, maintenance and safety
- Make sure that the slicer has a guard (O. Reg 851, s.24)

#### Before You Start

- Make sure that you have been trained to use and clean the slicer and the guard
- Take off any jewelry and loose clothing
- Test that the slicer works properly before use (make sure that the guard allows the food to be cut without exposing the slicer blade)
- Prepare your ingredients

#### While You Are Working

- Use the guard
- Do not use your hand to push food
- Always keep your thumb positioned behind the thumb guard
- Attach a last-slice device or pusher to keep from being injured at the end of a section
- Turn the thickness setting to zero after each use
- Never reach across the blade for any reason
- Concentrate on what you are doing – do not talk with anyone

#### While Cleaning the Slicer

- Unplug the machine and use a lockout device while you are cleaning the slicer

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**Northern Safety Solutions offers online based Machine and Equipment Guarding Awareness Training. This training module allows participants to increase their knowledge about machine guarding and helps reduce the number of accidents and injuries in the workplace.**



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