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| **Safety Task Card** | | | | |
| **CAT 19** | **Use of Slicing Machines**  **Including Bagel Slicers / Tomato Witches / Mandolins** | | | |
| **Workplace Safety Hazards** | | | | |
| What are the hazards? | | | How might they be harmed? | |
| Exposed cutting blade  Incorrect use of slicing machine  Entanglement  Electrical hazards  Manual handling | | | Cuts and lacerations  Amputation  Bruising  Electric shock  Back and muscle strain | |
| **Safe System of Work** | | | | |
| * Slicing machines only to be used by trained employees, all users must complete the Preventing Cut Injuries Safety Conversation 2 * Slicing machines only to be dismantled and cleaned by trained employees of 18 years of age or over. * Slicing machines to be maintained by competent persons and in accordance with manufacturer's guidance where available * Cutting blade (or the Mandolin) to be replaced before the edge becomes blunt. * Slicing machines to be securely sited to ensure stability, with adequate workspace. * A sign to be displayed adjacent to the machine and in view of the operator stating “Unauthorised persons not to use this machine”. * All operating and isolating switches to be conveniently accessible to the user. * Slicing machines to be fitted with all necessary guards and safety interlocks, which must be in good working order. * Employees to ensure that clothing cannot become entangled in slicing machines. * Slicing machines must not be used to slice slippery, small or unevenly shaped food such as tomatoes or cucumbers that cannot be securely clamped to the carriage. * A tomato witch must be used if slicing tomatoes * A blade carrier must always be used where the blade has to be removed for cleaning. * Mandolins, bagel slicers and tomato witches must be cleaned through a mechanical dish wash machine and not via hand dishwashing * Bagel slicers must be used on a flat stable surface and not hand held * Please review your sector specific guidance to determine if additional PPE is required for the use of slicing equipment and document * Implement the Safe System of Work/Control Measures in Electrical Safety Risk Assessment, Ref. MAN 05, including an annual PAT test * Implement the manual handling safety precautions where slicing machines need to be moved to and from their place of use. | | | | |
| **Site Specific Actions**  List any actions required in addition to the above safe system of work | | | | |
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| The above control measures are implemented within my unit. All relevant staff are aware of these control measures and this is recorded in the training record for this safety task card. | | | | |
| Unit Manager Name | | Signed | | Date |
| **Safety Card Training Record** | | | | |
| **CAT 19** | **Use of Slicing Machines**  **Including Bagel Slicers / Tomato Witches / Mandolins** | | | |
| I confirm that I fully understand the risks and control measures associated with the task  and that I will follow the Safe System of Work at all times. | | | | |
| Operative Name | | Signature | | Date |
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