

### What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades

### What PPE should the individual wear?



Chainmail gloves must be worn when using a mandolin without a hand guard

### What other precautions should be taken?



Never place used equipment in sinks, but wash up separately

## Manual slicers (bagel slicers, tomato slicers and mandolins)

### Safety Task Card STCCS 12

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

### Safe System of Work

1. Before and after each use, check equipment to ensure screws etc are not loose, or likely to become loose during use, which may lead to a foreign body incident.
2. Make sure equipment is positioned on a flat stable worksurface with adequate workspace.
3. Always keep hands and fingers away from the cutting blades during use, when cleaning and when moving slicers.
4. Bagel slicers must only be used for bagels and not for other food items.
  - The bagel must always be pushed towards the cutting blade with the sliding pushing plate and not with the fingers.
  - Should a bagel become stuck inside the machine, it must be removed by pushing it from the outlet end towards the front using a suitable blunt push stick and always keeping fingers clear of the cutting edge.
5. Tomato slicers must only to be used to slice tomatoes and no other foods.
  - Always use a tomato slicer when slicing tomatoes if one is available.
  - The blade carrier must be fully retracted before placing a tomato (stalk side down) into the cutting recess.
  - Hold the bridge handle on top of the tomato slicer firmly while pushing the slicing carriage with the other hand.
  - Keep the slicing carriage fully pushed in while removing the sliced tomato.
6. Always use a hand guard or a chainmail glove when using a mandolin. You must wear a chainmail glove when slicing small/thin foods, such as radishes and asparagus.
7. Report blunt blades to your manager so that these can be replaced.
8. Slicers should be washed in a dishwasher and left to air dry in a safe place.
9. Where disassembly is required, follow the manufacturer's instructions and prevent contact with the blade(s).
10. Clean slicers that are not dishwasher safe by agitation is hot water. If you have to wipe the blade use a thick cloth and wipe from the base or the center towards the cutting edge and prevent contact with the sharp edge.
11. Never put slicers in sinks.

If you have any concerns, stop and speak with your line manager before proceeding.

## Manual slicers continued

(bagel slicers, tomato slicers and mandolins)

Safety Task Card  
**STCCS 12**

List any additional hazards or risks you have identified and control measures required to manage these.