

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 7
Risk Assessment	Slicer	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Moving parts, Sharp blades, Electricity, Unsafe/Untrained Operations	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with Slicer use are: cuts, entanglement, lacerations, amputations and other serious injuries.

We will consider the following risk factors and hazards and identify all persons who may be at risk.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Unsafe Operations	<p>Staff</p> <p>Pushing meat with bare hands</p> <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputations</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Train staff in safe operation procedures • A push guard is always used • Never push meat with bare hands • Use guards and guides at all times • Secure the meat properly and ensure proper settings before slicing • Do not reach across the blade • Loose clothing, dangling jewellery and unsecured long hair are not allowed when using the slicer 				

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Poorly mounted machine	Staff, Not checking before commencing operations, and using machine that is not stable/secure <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputations</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Slicer installed in accordance with manufacturer's instructions • Slicer is mounted securely and sufficient work space is provided • Staff trained in Slicer pre-use checks 				
Tampering with Safety Switch	Staff, Not following procedures and tampering with safety switch <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputations</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Never tamper with the safety switch it is a vital component of the slicer 				

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Unsupervised, Unauthorised or Unsafe use	<p>Staff</p> <p>Untrained staff operating equipment, staff not following SOP</p> <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputations</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Only trained staff allowed to operate slicer • Never put hands on or around the food chute when slicer is on • Follow SOP 				
Lack of PPE	<p>Staff</p> <p>If hand slips during slicing or cleaning without correct PPE:</p> <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputations</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Wear cut resistant gloves • Follow SOP 				
Electricity	<p>Staff</p> <p>No pre-use checks, risk of electrical fault, Slicer not isolated for cleaning operations</p> <ul style="list-style-type: none"> • <i>Electric shock</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Staff trained in pre-use checks • Check cables and plug before use • Keep work area dry and free from liquids spills • Isolate equipment before cleaning • Slicer installed and used in accordance with manufacturer's instructions 				

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Manual Handling: Removing components for cleaning	Staff Injury from twisting, overexertion, incorrect posture/lifting technique <ul style="list-style-type: none"> • <i>Back injury</i> • <i>Disc damage</i> • <i>MSD</i> 	<ul style="list-style-type: none"> • Use of safe manual handling techniques 				
Distraction/lack of focus during Slicer Use	Staff Distracted or not concentrating on the task <ul style="list-style-type: none"> • <i>Cuts</i> • <i>Lacerations</i> • <i>Amputations</i> • <i>Serious injury</i> 	<ul style="list-style-type: none"> • Remain focussed on the task when using slicer • If a 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. 				

Further Control Measures**Information, Instruction & Training**

- Fire Safety Awareness Training
- Manual Handling Training
- Train staff in safe procedures for slicer use
- Train staff to report maintenance issues or any problems they experience when using Slicer
- Staff trained in safe cleaning procedure of Slicer
- Employers should instruct employees to use a pushing/guarding device with gravity fed slicers.

Personal Safety

- PPE is supplied and worn, tie long hair back or wear PPE cap
- Spillages are managed immediately
- You must undergo specific instruction and training in the proper use and cleaning of mincer
- Report any faults on slicer immediately, stop use, isolate power and inform maintenance staff/supervisors
- Loose clothing, dangling jewellery and unsecured long hair are not allowed when using the slicer
- Remain focussed on the task when using slicer

Managerial Controls

- Food slicers must be used with guards that cover the unused portions of the slicer blade on both the top and bottom of the slicer.
- Slicers should be equipped with a feeding attachment on the sliding mechanism of the food holder.
- Slicer is used and maintained in accordance with the manufacturer's manual

Further Controls

- Edge of the blade must be guarded except for cutting section
- Thumb guard provided at the operators side of the carriage
- The carriage should have last slice device or meat pusher
- Keep the blade sharp
- Suitable carriage guard fitted at the operators side of the carriage

Standard Operating Procedure

Slicer SOP

Operate With Caution

- Keep the work area free of clutter.
- Prior to operating the blade guard must be secure and blade fully shielded
- Always use the push guard for pushing food toward the blade.
- Close the slicer deflector whenever the slicer is in operation
- Never put hands on or around the food chute when slicer is on
- Always keep your hand and fingers on the push guard and never on the food.
- Never reach across the slicer, turn it off and walk around it to access the other side.
- Focus on the task, eyes should be on the slicer at all times
- If a 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.
- Return the blade setting to “zero” when finished using the slicer.
- Turn off the slicer, move blade to zero or locked position

Slicer Cleaning Procedures

Clean With Caution

- Isolate equipment before cleaning
- Do not spray or use liberal amounts of water to clean machine
- Put on cut-resistant gloves (both hands).
- Turn the blade to zero.
- Wipe away larger pieces of product from the top and bottom of the slicer.
- Always wipe the blade from the centre outward.
- Never wipe the outer edge inward.
- Never turn on the slicer and try to wipe a spinning blade
- Clean the slicer after every daily use

General Cleaning Procedure Controls

- Spillages are managed immediately
- Wear PPE to protect yourself from injury.
- Tie long hair back or wear PPE such as a hat or cap.
- Use rubber gloves used when working with very hot water.
- Wear protective gloves when handling chemicals
- Do not mix chemicals for cleaning

Action List

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed