

# HAZARD ALERT

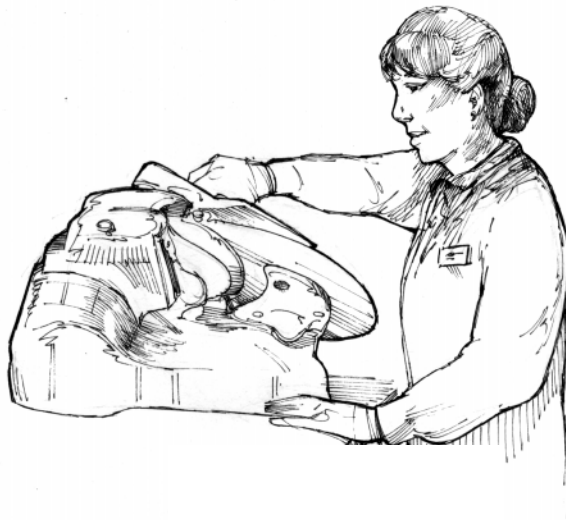
## Use extreme caution when using meat slicers

If not used safely, meat slicers can inflict serious cut injuries. A number of workers have suffered mild to serious cuts while operating meat slicers. During one year, a supermarket chain in the province had 36 workers off work at various times as the result of cuts they received while operating meat slicers.

Lack of training, poor work procedures, improper use of guards, and cleaning the blades without protective gloves are a few of the contributing factors.

### Safe work practices:

- Provide written safe work procedures and training for each worker who uses a meat slicer.
- Use guards and glides at all time.
- Secure meat properly in the slicer, and ensure that the slicer is in the proper setting before cutting.
- Never reach across the blade.
- Turn the slicer off after use, setting the calibration back to zero.
- Unplug the slicer before cleaning it.
- Use cut-resistant gloves on both hands while cleaning the blade.



# Language shouldn't be a barrier to safety

This poster was prepared for you and your workers. It is important that your workers receive the safety message that is contained in this poster. If your workers are unable to read English, we would appreciate it if you would translate, or have translated, this important message into a language they can understand. Thank you.