

## Cut Prevention...



### Did You Know...

Two of the most intricately designed instruments we work with are our hands. And, like most things of marvel, we often take our hands for granted – until they are injured. Most cuts, thankfully, are not severe, and can be treated with first aid or minor medical attention. However, history tells us that occasionally, a grocery store employee will suffer a serious cut involving permanent consequences - even disfigurement.

### The First Step...

All employees should be provided with (and required to use) appropriate equipment.

**Box Cutters** – Get rid of flat, razor –style box knives and replace with safety knives. Nearly all box-cutter injuries could have been avoided had the injured employee been using any one of the many types of safety knives on the market.

### Standard Knives –

- Knives should be returned to their scabbards when not in use.
- Make sure knives are sharp
- Keep handles clean and make sure all knives have an appropriate grip.
- Always cut away from the body.

### Machine Guarding and Procedures...

Although cuts related to unguarded or improperly guarded machines are rare, they are almost always serious. Employees become complacent or simply careless just once – and cause severe, permanent damage to their hand. Make sure the appropriate guards are available and used at all times for the following equipment:

- Meat tenderizers or cubers
- Band saws
- Hamburger grinders
- Meat slicers

By providing the right equipment *and* following the guidelines below, cuts and the damage they cause can be reduced or eliminated in your store.

- Do not operate a piece of equipment until you have been properly trained in the safe operation, storage, cleaning, and maintenance of the equipment.
- ALWAYS wear cut-resistant gloves when cleaning the meat slicer.