

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.