Safety 101

- Use the right tool for the job
- Keep tools in good condition
- Keep tools in safe place
- Always wear proper personal protection

Knife Handling

When Cutting:
- Always wear cut-resistant glove (Kevlar)
- Always watch where the edge and point of knife is pointing
- Make sure knife is sharp
- Do not cut with the edge toward you or your fingers
- Do not multitask

Knife Safety
- Always keep knife sharp
- Do not leave sharp knives loose in drawer
- Do not toss a dirty knife in dishwasher.
- Knives must be washed separately
- If you drop your knife—stand back and let it fall, do not try to catch it

Meat Slicer

Prerequisite:
- Every worker must go through the written safe work procedures and training before using a meat slicer

Operating the Meat Slicer
- Protective gloves, guards, and glides must be worn at all time
- Before cutting, secure meat properly in the slicer and ensure that the slicer is in proper setting before cutting
- Never reach across the blade
- Turn the slicer off after use and set the calibration back to zero
- Slicer must be unplugged before any cleaning is done
- Use cut-resistant gloves on both hands when cleaning the blade

Safety matters

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