



for Food Service

Kitchen Machines Can Bite

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Before operating kitchen machinery you should:

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- Get properly trained in its use.
- Wear any personal protective equipment provided by your employer.
- Keep machine guards in place.
- Ask for help if you are not sure how to do something.
- Turn off and unplug machinery before cleaning or removing a blockage.
- Wear proper work clothing, avoiding loose clothing or jewelry that could become caught in machinery.
- Follow the manufacturer's instructions for machine use and cleaning.

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Follow the general recommendations below to identify and avoid potential hazards associated with kitchen machinery.

Mincers, choppers, dicers, slicers:

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- Always use push sticks or tamps to feed or remove food from these types of machines.
- Do not use your hands to feed smaller pieces of meat through slicers.
- Make sure you are using any machine guarding that is provided to prevent access to cutter blades. Do not bypass safety guards.
- Do not open up or put your hands into an operating machine to stir contents or guide food.
- Turn off and unplug the machine before disassembling and cleaning.
- When wiping blade, wipe from the center hub to the edge to prevent injury from edge of blade. Close the blade immediately after use.

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Steamers/Pressure Cookers:

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- Clear the area around the steamer before opening.
- Do not open the door while the steamer is on. Shut off the steam and wait a couple of minutes before releasing the pressure and opening the steamer.
- Open the steamer door by standing to the side, keeping the door between you and the open steamer.
- Use oven mitts to remove hot trays from the steamer.
- Place hot, dripping steamer trays on a cart to transport. If trays are carried by hand, they could drip on floors and create a slip hazard.

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Mixers:

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- Make certain beaters are properly fastened, and the bowl elevator is locked in position before starting the unit.
- Always stop the machine before attempting to remove anything from the mixing bowl.
- Do not attempt to lift heavy mixing bowls without help.

Make safety a priority and help make your kitchen a safe place to work.

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