



**SAFE WORK PROCEDURE**  
**CLEANING A SLICER (Job Title)**

*This task may only be performed by trained personnel*

<b>Department:</b> Main Kitchen	<b>Written By:</b> Jane Doe	<b>Approved By:</b> John Doe	<b>Date Created:</b> Jan 01/08	<b>Date of Last Revision:</b> Jan01/09
<b>Hazards Present:</b>  Cuts, sharp edges, lacerations, electrical shock, amputation, bruising, abrasions, serious injuries.		<b>Personal Protective Equipment (PPE) or Devices Required:</b>  Cut resistant gloves Slicer pick Spray bottle Clean cloth towels		<b>Additional Training Requirements:</b>  Safe work procedures Machine guarding safety Lockout Procedures WHMIS
<b>Safe Work Procedure:</b>				
<ol style="list-style-type: none"> <li>1. Wear cut resistant gloves while cleaning or wiping</li> <li>2. Turn off slicer and unplug. (follow lockout procedures)</li> <li>3. Turn the thickness control knob all the way to “zero”</li> <li>4. Loosen the slicing table or vegetable chute locking knob. Do not remove knob</li> <li>5. Lift off the slicing table or vegetable chute.</li> <li>6. Push the slice deflector release button down.</li> <li>7. Push the deflector down to release the top pin, then lift the deflector free.</li> <li>8. Using both hands, lift off the centre plate knife guard</li> <li>9. Remove the sharpening assembly guard and lift out the sharpening assembly. Do not allow the sharpening assembly to get wet.</li> <li>10. Clean and sanitize the removed parts and accessories by putting them through the dishwasher. Allow the parts to air dry. Wipe food away with from sharpener with dry cloth. Parts will remain hot for some time after removal from dishwasher. Let parts cool before handling.</li> <li>11. Before cleaning the blade, put on the cut-resistant gloves. Use cleaning solution to clean the front and back of the blade, working from the centre outward.</li> <li>12. Wipe the slicer base.</li> <li>13. Sanitize by misting with sanitizing solutions. Do not rinse after sanitizing. Allow to air dry.</li> </ol> <p><b>After cleaning</b></p> <ol style="list-style-type: none"> <li>1. <i>Replace the sharpening assembly and guard</i></li> <li>2. <i>Position the centre plate knife guard with both hands. Line up the locking knob. Tighten the locking knob.</i></li> <li>3. <i>Replace the slice deflector by positioning the bottom pin first. Push down slightly and hook the top locking pin. Snap closed</i></li> <li>4. <i>Replace required parts and accessories.</i></li> <li>5. <i>Check visually one last time to ensure that no foreign objects or tools have been left on the equipment.</i></li> <li>6. <i>Plug in slicer and test.</i></li> </ol>				
<b>Guidance Documents/ Standards / Applicable Legislation / Other:</b> Part 2 Mb Regulation –Safe Work Procedures Part 6 Mb Regulation- Personal Protective Equipment Part 16 Mb Regulation- Machines and Robots Part 16.14(1) Mb Regulation –Lockout Procedures			<b><i>This Safe Work Procedure will be reviewed any time the task, equipment, or materials change and at a minimum every three years.</i></b>	

***All procedures obtained from operator manuals or other samples must be thoroughly reviewed to ensure they are accurate for your workplace and your jobs!***