



SAFETY TIPS

Cuts, Lacerations and Burns

1. Train all food-service employees on the proper use, care and cleaning of knives.
2. Knives should never be left in sinks.
3. Use food-grade scissors for opening food packaging, not knives.
4. Slicer should be used only if the blade is properly guarded. Cut-resistant gloves should be used when wiping, sanitizing and breaking down deli slicers. Slicers should be turned off when wiping down between products and de-energized for sanitizing and cleaning. When control dial is on zero, blade should fully close so that no blade is exposed when wiping it down.
5. Only automatically retractable safety box cutters should be used to open boxes.
6. If a band saw is used in the meat department, it must be properly guarded and its operator trained on proper use and cleaning.
7. Use proper hot mitts and hot pads when working around ovens and grills. If the grocery store has deep fryers and rotisserie ovens, only trained employees can use, filter and clean out these units. Cleaning chemicals are available that easily clean fryers and rotisserie oven parts without harsh side effects for employees.

Zenith provides workplace safety resources at: **TheZenith.com**[®]

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