

INTRODUCTION

Food grinders are definitely one of the most hazardous pieces of equipment in food preparation. Not only because they can carry diseases and have sharp parts to them, but the sharp parts are usually kept out of sight and it's easy to forget they are still there. Use common sense when around food grinders and remember the following tips.

HAZARDS

Food grinders present many problems, including:

- Cuts and amputations from processing machinery.
- Slips, trips and falls from slippery, wet, or cluttered floors.
- Loose clothing, jewelry, or hair becoming caught.
- Disease from contaminated food or machine parts.
- Metal shards from the food (such as buckshot in meat) or from the machine itself.
- Harsh chemicals from cleaning the food grinder.

PREPARATION

- Be sure the grinder is secured/mounted on a stable surface.
 - Rock it back and forth to be sure it won't fall.
- Be sure you are properly trained on a certain grinder before you use it.
 - A new grinder may bring new hazards.
- Be sure the food is clear of metal or anything else that may damage the grinder.
- Be sure you are sober before operating a food grinder.



GENERAL TIPS

- Do not remove guards or devices that prevent your fingers from reaching the points of operation while the machine is moving.
- Never reach into the meat grinder bowl while the machine is still in motion.
 - Try to avoid direct contact as much as possible.
 - Use a pusher to put the food in the grinder; do not push it in with your fingers.
 - Let the grinder pull the food into the machine and gently feed it; do not cram it in, even with a pusher.

FOOD GRINDER SAFETY

- Always pay attention to what you're doing.
- It is easy to go on autopilot when you have done the same task many times, but never let your guard down when using a food grinder
- Do not distract others while they are using the food grinder

CLEANING

Food can carry a lot of diseases and handling the food to put in the grinder can make you vulnerable to the disease. Therefore, it is important to keep your equipment clean so you do not create a place for the diseases to form:

- Always follow proper lockout/tagout procedures before cleaning
- Clean the grinder regularly
 - Set up your own schedule or follow your workplace's schedule, and stick to it.
- Take apart the machine to clean each separate part. Be especially sure to clean:
 - The pan
 - The auger
 - Auger housing
 - Plates and knives
- Follow your company's cleaning procedures and don't take shortcuts
- Properly use all cleaning chemicals
 - Read the warning labels or the SDS if the chemicals have one
- Clean the processing area as well, including cleaning up all spills
- Wash your hands with soap and water, even if you were wearing gloves



CONCLUSION

Although it is an everyday task, using a food grinder is dangerous. It is important to use common sense and always remain alert while around these machines, to protect your safety and the safety of others.

