

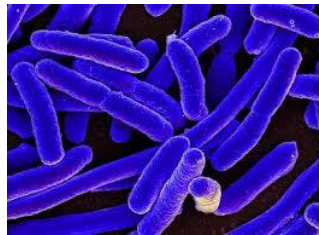
INTRODUCTION

There are many different types of meat injectors that are used in the industry today. They can range from a single needle injector used with your hands up to a hundred needles that are powered automatically by a machine. Following the safe work practices presented in this lesson will help ensure employee safety.

HAZARDS

When working with any type of meat injector employees could potentially be exposed to the following hazards:

- Sticking yourself with the needle
- Cross contamination with dirty needles, especially when changing meats
- Chance of foodborne disease outbreaks such as listeria, salmonella and E. coli
- Spreading pathogens during injection process



PERSONAL PROTECTIVE EQUIPMENT (PPE)

Employees should wear the appropriate personal protective equipment, which may include:

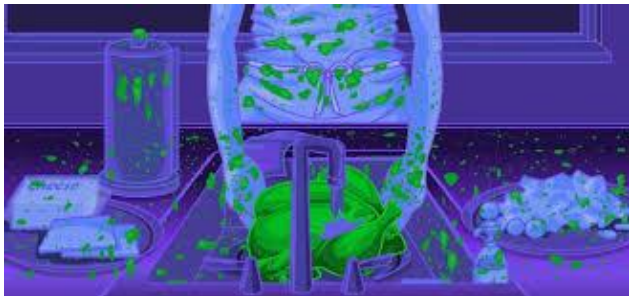
- Gloves
- Safety Glasses
- Hairnet



SAFE WORK PRACTICES

When injecting meat, employees should do the following:

- Keep your work area clean and organized.
- Wash and dry the meat you are injecting.
- Do NOT use damaged equipment. Report damaged equipment to your supervisor.
- Ensure that needles are changed prior to injecting different meats. (i.e. injecting beef and then chicken).
- When possible, disassemble injectors for cleaning.
- Use cleaning solutions in accordance with the manufacturer's instructions.
- Clean injectors in accordance with the manufacturer's instructions.
- Periodically change out marinades from tanks, regularly taking apart and cleaning all injection components.
- Regularly flush out needles according to manufacturer's instructions.
- Ensure all sanitizing procedures are followed.
- When switching between meats, ensure gloves are changed.
- Wash hands prior to eating, drinking, smoking or applying cosmetics (including lip balm).
- Do NOT participate in any horseplay. Horseplay could potentially lead to sticking or other injuries. Report incidents of horseplay to your supervisor.



CONCLUSION

Recognize the risk factors involved when injecting meats in the industry. Follow the safe work practices and know what sanitization processes to use to help prevent spreading of cross contamination and foodborne pathogens.