



MEAT MIXER SAFETY



INTRODUCTION

Meat mixers are an important piece of equipment in the meat processing industry. Meat mixers allow for a regular and even mixing of meat with water, spices, and other additives. Employees who operate a meat mixer could potentially be exposed to harm. Following the safe work practices presented in this lesson will help ensure employee safety.

HAZARDS

When operating a meat mixer, employees could potentially be exposed to the following hazards:

- Exposure to foodborne illness including E. Coli, Salmonella, and the Norovirus
- Exposure to cleaning solutions
- Pinch points (areas where long hair, jewelry, loose clothing, and extremities can get caught)
- Slipping and falling
- Electrocution
- Cuts and lacerations
- Burns



PERSONAL PROTECTIVE EQUIPMENT (PPE)

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

- Hair and beard nets
- Gloves
- Safety glasses
- Slip-resistant shoes





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SAFE WORK PRACTICES

Before operating a meat mixer, employees should observe the following:

- Tie back hair and remove any jewelry and watches.
- Inspect all provided PPE for damage. Report any damaged PPE to your supervisor. Do NOT wear damaged PPE.
- Inspect the mixer for damage and loose parts. Report any damage to your supervisor. Do NOT operate a damaged mixer.
- Ensure the mixer is mounted or placed on a level and sturdy surface.
- Ensure that any cover or lid is closed.

When operating a meat mixer, employees should observe the following:

- Do NOT mix bones, deep frozen foods, hard items, or non-foods.
- Do NOT place your hand, or any other body part, into the mixer.
- Do NOT eat, drink, smoke, or apply cosmetics (including lip balm).
- Always unplug the mixer while loading or unloading meat.
- Do NOT use accessories that are not approved by the manufacturer.
- Only load meat when the machine is turned off. Spices, water, and other light mixtures may be added while the machine is mixing.
- Do NOT fill the mixer over the weight capacity as defined by the manufacturer.
- If any foreign object enters the machine or becomes stuck, stop the machine immediately and notify your supervisor. Do NOT reactivate the machine until approved to do so.
- Do NOT allow the machine to operate unattended.
- Practice good housekeeping.
- Do NOT spray water or other liquids directly onto motor, power switch, or other electrical
- Practice good hygiene.

When maintaining a meat mixer, employees should observe the following:

- Follow proper lockout/tagout procedures.
- Allow the machine to sufficiently cool down before performing maintenance.
- Only trained and authorized employees may perform maintenance on the machine.
- Only a licensed electrician may perform maintenance on the electrical components of the machine.
- Do NOT alter the machine beyond manufacturer instructions.
- Only use replacement parts that are approved by the manufacturer. Do NOT use makeshift parts.
- Clean the mixer thoroughly between batches of meat.

CONCLUSION

It can be dangerous to operate a meat mixer. Employees could potentially be exposed to both physical and health hazards. By following the safe work practices presented in this lesson, employees can help minimize their chances of an accident occurring while operating a meat mixer.

