



MEAT DEPARTMENT SAFETY POLICY

SAVER GROUP, INC. WANTS TO PROVIDE A SAFE WORKING ENVIRONMENT FOR ALL EMPLOYEES. THEY WILL PROVIDE ALL SAFETY EQUIPMENT NECESSARY. IT IS THE RESPONSIBILITY OF THE STORE MANAGERS, MEAT MANAGERS, AND SUPERVISORS TO SEE THAT OUR SAFETY POLICIES AND PROCEDURES ARE FOLLOWED. FAILURE TO COMPLY WITH THESE RULES WILL LEAD TO DISCIPLINARY ACTION UP TO AND/OR INCLUDING TERMINATION OF EMPLOYMENT.

Policies

- Only Authorized Personnel are allowed in the Meat Department.
- Meat Department Employees must be 18 years of age.
- No horseplay, loud music or disturbing noises are allowed.
- All new or inexperienced meat employees must be trained and fully educated on the proper use of equipment and protective devices.
- All meat personnel will use all safety equipment/materials provided by Saver Group, Inc.
- All defective equipment must be reported to the Meat Supervisor immediately.

Body Mechanics and Housekeeping

- LIFT WITH YOUR LEGS not your back—if necessary wear a back brace or support belt.
- USE a cart to move heavy boxes from the cooler or truck to the cutting room.
- Floors should be free of holes, tripping hazards, boxes, etc.
- Cooler and cutting room floors should be free of trash, water and meat trimmings.
- If there is an injury, proper procedures must be used to clean the area of any blood.

Protection

- **A CUT RESISTANT MESH GLOVE WILL BE WORN ON THE NON-CUTTING HAND WHILE CUTTING MEAT.**

• ALWAYS

- 1) Use the Protective Push Guard when using the meat saw.
- 2) Use the Protective Cover when using the meat tenderizer.
- 3) Use the Protective Guard- NEVER push meat on the meat slicer with your hand.
- 4) Keep your knives sharpened. Dull knives cut more people than sharp knives.
- 5) If you drop a knife, let it fall.
- 6) Put unused knives back into the rack.
- 7) Carry knives with the blade pointing down to avoid cutting someone else.
- 8) Make sure when you are using the saw that the floor is dry to ensure good footing.
- 9) Wear clothes that are not loose fitting.
- 10) WHEN CLEANING equipment and knives- UNPLUG all equipment and WEAR protective gloves on BOTH hands.

• NEVER

- 1) SPLIT TURKEYS, TURKEY BREASTS, OR HAM HOCKS ON THE MEAT SAW. *This is extremely dangerous and is against the Health Laws.*
- 2) Take a knife onto the Sales Floor.
- 3) Store boxed meat more than FIVE boxes high. Keep storage at eye level—Maximum weight 40 lbs.

**MAKE SAFETY A PRIORITY!
NO PIECE OF MEAT IS WORTH YOUR HAND!**

I acknowledge I have read and understand I am to abide by these procedures and any other rule and procedures my supervisor may instruct me of during my training.

Employee _____

Date _____

Supervisor _____

Date _____

January 2005