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| **Purpose:** | To ensure team members participate in good safety practices whilst using the Stretch Wrapper. |
| **Responsibilities:** | Butchery Personnel  |
| Personal Protective Equipment  |
| [ ] **Safety Glasses** | [ ] **Gloves** | **🗹****Safety Footwear** | [ ] **Ear plugs/Muffs** | [ ] **Face shields** | [ ] **High Visibility Vest/Clothing** | [ ] **Safety Hat** | [ ] **Safety Harness** | [ ]  **Protective Clothing** | [ ] **Safety Mask** | [ ] **OTHER** **Cold and Weather protection as required** | [ ] **NO PPE REQUIRED** |
| **Pre Start Checks** |  | **Potential Hazards** |
| * Dressed appropriately for work with correct PPE
* Closed toed nonslip shoes
* Work area clear to operate safely
* No blockages
* Floor clean and free of spillages
* Fit for work
* First aid kit on hand
 |  | * Contact with moving parts
* Infeed and outfeed conveyors
* Electrical hazards
* Manual handing (repetitive tasks)
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| Procedure |
| Steps | Instructions |
|  |
| **1****Plan the work** | * DO NOT operate the machinery without training
* Ensure you are wearing any required PPE (apron, closed shoes), roll up sleeves, all loose clothing and tie back loose hair and clothing.
* Check the wrapper is clean and operational with no blockages.
* Ensure any electrical leads are in good condition and not in a position to be cut or damaged.
* Ensure you have enough room for trays or containers
* Ensure easy access to stop button
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| **2****Conduct the work**  | * Feed the trays onto the conveyor. Always keep your hands out of the opening. NEVER REACH INTO the wrapper.
* Once work is complete turn off wrapper
* Wash conveyor parts by hand and dry thoroughly.
* Protective/cut-resistant gloves must be used whenever handling the Tenderiser Blades.
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| **3****Cleaning**  | * Power is turned off
* Remove blades
* Wipe down machine
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| **4****Safety Tips** | * KEEP FINGERS CLEAR OF THE BLADES AT ALL TIMES. Failure to do so may result in personal injury.
* DO NOT press or push meat into the Chute with your fingers or any other object. Doing so may cause personal injury and/or damage to the unit.
* DO NOT immerse the Blades in sudsy water where they cannot be seen
* NEVER use fingers to scrape food away from the Tenderizer while in operation. SEVERE INJURY MAY RESULT.
* DO NOT push the Tongs or other utensils into the Blades.
* NEVER LEAVE THE Tenderizer UNATTENDED.
* NEVER use any accessories or parts from other manufacturers.
* DO NOT attempt to tenderize or slice meat with bones or other hard items. Damage to the machine will occur.
* REMOVE ties, rings, watches, bracelets, or other jewellery before operating.
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| Training | trainee I acknowledge and understand the SWP and the training I have received.Trainer: The trainee has been told and **shown** what a compliant standard looks like when conducting this task safely, the key risks have been emphasised, and the requirements of the process have been clearly communicated. |
| Trainee Name: | Trainee Signature: Payroll Number: Date: |
| Trainer Name: | Trainer Signature: Payroll Number: Date: |
|  |  |
| Competency | trainee: I have the knowledge and skills to undertake this task confidently and safely.Trainer: The trainee has demonstrated confidence, understanding and competency in conducting this task safely. |
| Trainee Name: | Trainee Signature: | Date: |
| Competent Person: | Competent Person Signature: | Date: |