

Slicing machines are designed to slice foods such as bread, meat, cheese and salad vegetables quickly and uniformly. The cutting blade may be rotated by hand or power-driven, and the food carrier operated either manually or automatically. Council's Health Project Officers have identified food slicers as being one of the pieces of equipment in food shops most likely to be a source of food contamination.

Food (General) Regulation 1997, clause 22 states "A person who handles food must not use an appliance unless it is clean and is able to be easily cleaned and kept clean".

The following details have been prepared to assist food-shop proprietors and attendants and to reduce the potential for contamination of food:

### 1 GENERAL

- Always use the "last slice" device to hold small or end-pieces of food against the slicing blade. Never hold them in the hand or injury may result.
- Always allow slices of food to drop, preferably onto a piece of clean paper located on the slice tray, and switch the machine off before picking it up. Never catch slices by hand as this is contrary to food regulations.
- Report promptly any fault in the operation of the slicer.

### 2 HYGIENIC CARE OF FOOD SLICERS

#### 2.1 After each period of use during the day

- Ensure that the slicer is isolated from the power source before handling a power-driven slicer.
- Set blade control at zero to reduce possibility of accidental cuts.
- Brush crumbs and scraps from the machine. Remove blade-guard, food carrier, slice tray, crumb tray and check plate from machine and wash in a hot detergent solution. Rinse to remove all traces of detergent. Sanitise and allow to air dry.
- Clean blade, wiping surface carefully with a cloth and a hot detergent solution (wringing out the cloth to avoid surplus liquid), then hot water and finally an approved sanitising agent. Bunch the cloth to protect fingers and clean from centre to edge taking care that no water enters the motor or electrical connections. Rinse again if necessary and wipe dry using paper towel. Replace blade-guard then all other removable parts. Ensure they are firmly in position.
- Remove powdered steel and abrasive immediately after sharpening the blade by adopting a similar process to that used for cleansing. NB: Never sharpen the blade while food is being sliced.

#### 2.2 At the end of the day

In addition to the procedure set out in section 2.1 of this Sheet, the following steps should be taken:

- Sharpen blade, if necessary, according to manufacturer's instructions. Check that power is turned off and lug withdrawn from power outlet before attaching a sharpening device. To avoid undue wear of the blade through sharpening, do not grind any longer than 10 seconds before testing for sharpness. Clean powdered steel and abrasive from blade.
- Clean bench top and ensure machine is firmly in position for next use.

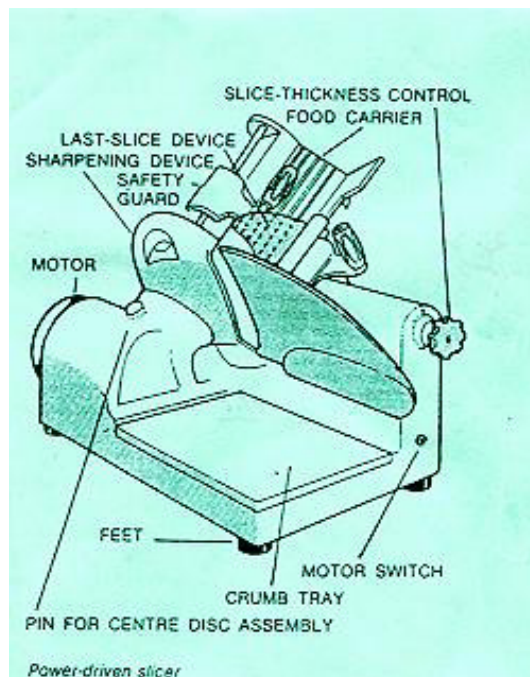
### 2.3 Weekly

- Check that all screws, nuts and knobs remain tight.
- Check all visible electrical connections and flexible wiring for signs of wear and fraying, and have faults repaired immediately.
- Check that flexible cord (if fitted) is clean, and when necessary wipe with a clean dry cloth. Never use water on the cord. To remove food stains, the cloth may be dampened with a few drops of liquid detergent.
- Lightly oil the machine by placing a few drops of oil in any oil holes as described in the manufacturer's instruction sheet (except those relating to the motor).

### 2.4 Monthly

- Service slicers as indicated by the manufacturer.

**NB:** If the slicer is to stand unused for more than a month, it should be stored in a dry place and all exposed metal parts, unless made of stainless steel, should be lightly smeared with cooking oil to prevent rust and covered with greaseproof paper. The oil should be removed before next use.



### Disclaimers

This Fact Sheet was believed to be correct at the date of its approval.

This Fact Sheet is for general information purposes only.