



_Store Operations Meat Dept Basic Safety Training (

Employee Name: CONNIE L QUEEN
Employee ID: BBX-9703
Action ID: 61185
Submitter Name: CONNIE L QUEEN

LOCATION : Tennessee
DEPARTMENT : Store Supervisory

Effective Date: *

Initiated Date:

Submitter Comments:

* = Required, + = Not Blankable

CURRENT VALUE NEW VALUE
Training Item

(All training items must be completed before a manager or associate can begin working in the meat depart

Check electrical cords for cracks, fraying, broken plugs, and loose connections before use.

1. Date Completed:

All cords must be kept away from damp rags or any other damp areas while in use

2. Date Completed:

Proper use of all safety guards, covers, guides, and switches.

3. Date Covered:

Proper use of the Steel Mesh Glove and the Cut Resistant Glove.

4. Date Covered:

Proper concentration and alertness.

5. Date Covered:

Proper usage of meat saw, safety guard, and saw guide.

6. Date Covered:

Proper usage of grinder and safety switch

7. Date Covered:

Proper handling of knives.

8. Date Covered:

Proper usage of meat cuber and safety cover.

9. Date Covered:

Proper usage of meat slicer and safety guards.

10. Date Covered:

Proper usage of a Box Cutter including how and when to change the box cutter blade

11. Date Covered: 

Proper lifting of heavy equipment or products and understanding how to use a hand cart as your aide.

12. Date Covered: 

Importance of using sharp blades in equipment and maintaining sharp knife blades.

13. Date Covered: 

All equipment should be unplugged before clean up begins.

14. Date Coverd: 

Heavy boxes belong on mid-level shelves to minimize injuries.

True/False: 

You have to wear a steel mesh glove during non-cutting activities.

True/False: 

If you have turned off the power switch, you do not have to unplug the meat slicer when you are cleaning it

True/False: 

To save time, you should avoid getting a hand cart and carry heavy product by yourself.

True/False: 

You should wear the steel mesh glove when sharpening a knife and use the cut resistant glove when you are

True/False: 

To reduce risks of injury, the meat room floor should be kept clean and clutter free.

True/False: 

When moving heavy product, you should use a hand cart to assist you.

True/False: 

You should always wear a steel mesh safety glove when operating the band saw.

True/False: 

Only experienced meat personnel can run the meat tenderizer without the cover.

True/False: 

A steel mesh glove should be worn while cutting with a knife, but should be taken off to operate the grinder

True/False: 

* I acknowledge the above: 

Approval Instructions:

ROUTING

WHITTED, DONALD

Timestamp:

Comments:

Return to:

Timestamp:

Employee
(QUEEN, CONNIE L)

Comments:

Return to:

Submit Instructions:

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