

**WAC 296-806-42560 Safeguard meat-processing equipment (circular meat-cutting saws).**

**EXEMPTION:** These requirements do not apply to table-top slicers such as those used in delis and restaurants.

**Reference:** When bandsaws are used to cut meat, follow the requirements in, Make sure bandsaws meet these requirements, WAC 296-806-48042.

(1) Make sure all circular meat-cutting saws have both:

(a) Constant pressure controls; and

(b) A brake that automatically begins to stop the blade when the switch is released.

(2) You must make sure each circular meat-cutting saw has a protective guard between the operator and the blade.

(3) You must provide suspended, counterbalanced circular meat-cutting saws with guards that cover at least **one** of the following:

(a) Twenty-five degrees of the blade if the saw has two-hand controls; or

(b) Ninety degrees of the blade if the saw can be operated with one hand.

(4) You must provide saws that are not suspended with a guard that covers ninety degrees of the blade.

**Note:** The size of the guard depends on whether it is suspended or has one- or two-handed controls.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, 49.17.060. WSR 15-24-102, § 296-806-42560, filed 12/1/15, effective 1/5/16; WSR 04-14-028, § 296-806-42560, filed 6/29/04, effective 1/1/05.]