

NORTH CAROLINA DEPARTMENT OF LABOR
OCCUPATIONAL SAFETY AND HEALTH DIVISION
RALEIGH, NORTH CAROLINA

Standards Notice - 30

TO: All OSHA Consultants, Supervisors, Safety Officers, Industrial Hygienists and Staff

SUBJECT: Acceptable Guarding for Circular Meat Cutting Saws

a. Standard

29 CFR 19110.212(a)(3)(ii) The point of operation of machines where operations exposes an employee to injury, shall be guarded.

b. Discussion

The reference standard requires point of operation guarding on machines which expose an employee to injury. Because there is no standard available which gives the specific details for guard requirements for meat saws, there has resulted much confusion as to what is acceptable guarding.

It is understood that the appropriate organizations in the meat industry are presently developing standards. Until these are available, the following policy shall be followed.

c. Interpretation

A circular meat cutting saw shall be guarded in one of the following ways:

1. A suspended counter balanced circular meat cutting saw that requires two-handed operation shall be deemed adequately guarded, if provided with a guard that covers at least 25 degrees of the circumference of the blade and it conforms to the requirements in 4 below.
2. A suspended counter balanced circular meat cutting saw that requires only one-handed operation shall be deemed adequately guarded, if provided with a guard that covers at least 90 degrees of the circumference of the blade and it conforms to the requirements in 4 below.
3. A nonsuspended circular meat saw, either one-handed or two-handed operation, shall be deemed adequately guarded, if provided with a guard that covers at least 120 degrees of the circumference of the blade and it conforms to the requirements in 4 below.
4. All circular meat cutting saws shall conform to the following:
 - i. A "dead man" control(s) shall be required.
 - ii. The guard protecting the operator from contact with the blade shall be located between the operator and the blade.
 - iii. The maximum number of degrees of circumferential guarding of the blade shall be provided based on specific applications in meat cutting operations.
 - iv. A brake that automatically activates upon release of the operating control(s) is recommended.

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