## South Carolina Department of Labor, Licensing and Regulation Division of Labor Office of Occupational Safety and Health Columbia, South Carolina 29211

## OSH Program Directive Number 80-1910.212-1 (REVISED)

**Subject:** Article VI, Section 1910.212 As Related to Guarding of Meat

Cutting Saws.

**Standard:** Article VI, Section 1910.212 (a) (3) (ii), Rules and Regulations,

Commissioner of Labor, State of South Carolina.

**Cross Reference to** 

**Federal Standards:** 29 CFR 1910.212 (a) (3) (ii).

**Background:** This directive clarifies specific details for guarding requirements

for meat saws, in order to eliminate any confusion pertaining to

such guarding.

This directive replaces OSH Program Directive number 73-1910.212-1 (formerly Interpretative Bulletin #73-9-3).

**Interpretation**: A circular meat cutting saw shall be guarded in one of the

following ways:

a. 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 d. below.

- b. 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 d. below.
- c. 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 with the requirements in d. below.
- d. All circular meat cutting saws shall conform to the following:
  - 1. A "dead man" control(s) shall be required.

- 2. The guard protecting the operator from contact with the blade shall be located between the operator and the blade.
- 3. The maximum number of degrees of circumferential guarding of the blade shall be provided based on specific applications in meat cutting operations.
- 4. A brake that automatically activates upon release of the operating control(s) is recommended.

**Effective Date:** 

This instruction is effective upon receipt and will remain in effect until cancelled or superseded by amendment to the Rules and Regulations.

William M. Lybrand, Director August 1, 1980