

Australian Standard[®]

Meat industry—Hand-held knives

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The following interests are represented on Committee SF/30:

Australian Meat Exporters Federal Council
Council of Australian Public Abattoir Authorities
CSIRO, Division of Food Research, Meat Research Laboratory
Department of Agriculture and Rural Affairs, Vic.
Department of Employment, Vocational Education, Training and Industrial Relations, Qld
Department of Occupational Health, Safety and Welfare, W.A.
Department of Primary Industries and Energy
Health Department, W.A.
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Meat Inspectors Association
The WorkCover Authority, N.S.W.
The Australian Meat Industry Employees' Union

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PREFACE

This Standard was prepared by the Standards Australia Committee on Safety in the Meat Industry to supersede AS 2336—1980, *Hand-held knives for the meat industry*.

This Standard specifies the materials, design and construction considered essential to the safe use and application of hand-held knives in the meat industry. It also takes account of occupational safety and health requirements and the relevant requirements applied by the competent authorities responsible for food processing. However, attention is drawn to the need to ensure compliance with any additional requirements of the relevant inspecting authorities.

The main change in this edition is the deletion of ‘scale handles’ and their associated references from the Standard.

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STANDARDS AUSTRALIA

Australian Standard

Meat industry—Hand-held knives

SECTION 1 SCOPE AND GENERAL

1.1 SCOPE This Standard specifies requirements for the materials, design, and construction of hand-held knives for use in the meat industry.

This Standard does not apply to mechanically operated knives such as air knives.

NOTE: Guidance on the safe use of knives in the meat industry is given in AS 2056.

1.2 REFERENCED DOCUMENTS The following documents are referred to in this Standard:

AS

- 1442 Carbon steels and carbon-manganese steels—Hot-rolled bars and semi-finished products
- 1444 Wrought alloy steels—Standard and hardenability (H) series
- 1449 Wrought alloy steels—Stainless and heat-resisting steel plate, sheet and strip
- 1815 Metallic materials—Rockwell hardness test
- 1817 Metallic materials—Brinell hardness test
- 1874 Aluminium and aluminium alloy—Ingots and castings
- 2056 Code of practice for safety in the meat industry
- B161 Charts for approximate comparison of hardness scales for steels

1.3 DEFINITIONS For the purpose of this Standard, the definitions below apply.

1.3.1 Meat industry—the trade of processing, storage, distribution and retailing of meat and poultry and their products.

1.3.2 Shall—indicates that a statement is mandatory.

1.3.3 Should—indicates a recommendation.

1.3.4 Tang—that part of the blade to which the handle is attached.

- (a) *Full tang*—a tang that extends for the full length of the handle.
- (b) *Three-quarter tang*—a tang that extends approximately 75 percent of the length of the handle.
- (c) *Half tang*—a tang that extends approximately 50 percent of the length of the handle.

1.3.5 Moulded handle—a one-piece handle that completely encloses the tang and is bonded during moulding to the tang.

1.3.6 Effective blade length—the distance between the heel of the blade and a line that is perpendicular to the longitudinal axis of the knife and passes through the tip of the blade.

1.4 CLASSIFICATION Hand-held knives shall be classified according to the length of the tang as follows:

- (a) Full-tang knife.
- (b) Three-quarter-tang knife (may be abbreviated to $\frac{3}{4}$ -tang knife).
- (c) Half-tang knife (may be abbreviated to $\frac{1}{2}$ -tang knife).