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NSAI Standards

Irish Standard
I.S. EN 15166:2008

Food processing machinery - Automatic back splitting machines of butchery carcasses - Safety and hygiene requirements

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Food processing machinery - Automatic back splitting machines of butchery carcasses - Safety and hygiene requirements

Machines pour les produits alimentaires - Machines automatiques à fendre les carcasses d'animaux de boucherie - Prescriptions relatives à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Automatische Rückenspaltmaschinen für Schlachttierkörper - Sicherheits- und Hygieneanforderungen

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Contents

Page

Foreword 5

Introduction 6

1 Scope 7
1.1 General 7
1.2 Description of the concerned machines 8

2 Normative references 8

3 Terms and definitions 9

4 List of significant hazards 10
4.1 General 10
4.2 Mechanical hazards (see Figures 2 to 4) 11
4.2.1 3 different types of automatic back splitting machines 11
4.2.2 Automatic back splitting machines, Effective range of splitting tool 12
4.2.3 Zone of driving- and guiding mechanisms of splitting tools and bearing device of the carcass 13
4.2.4 Ejection of cutting tools or parts of cutting tools and of bone particles, falling of tools 14
4.3 Electrical hazards and hazards related to the control system 14
4.3.1 Direct or indirect contact with live parts 14
4.3.2 Control systems with insufficient safety level 15
4.4 Hydraulic and pneumatic hazards 15
4.5 Hazards due to loss of stability 15
4.6 Hazard generated by noise 15
4.7 Hazards from non-compliance with ergonomic principles 15
4.8 Hazards from non-compliance with hygiene principles 15
4.8.1 Microbial causes 15
4.8.2 Chemical causes 15
4.8.3 Physical causes 15

5 Safety and hygiene requirements and/or protective measures 16
5.1 General 16
5.2 Mechanical hazards 16
5.2.1 Zone 1: Effective range of splitting tool (see Figure 5) 16
5.2.2 Zone 2: Driving and guiding mechanism (see Figures 6 and 7) 17
5.2.3 Zone 3: Ejection zone of cutting tools (see Figures 5 and 9) 17
5.2.4 Examples of protection devices (see 5.2.1, 5.2.2, 5.2.3) 18
5.2.5 Common measures to the 3 zones 19
5.2.6 Protection of the cutting tools 19
5.2.7 Interlocking devices 19
5.3 Electrical hazards and control system 20
5.3.1 General 20
5.3.2 Stopping function of switching devices 20
5.3.3 Emergency stop device 20
5.3.4 IP degrees of protection against water ingress 20
5.3.5 On and Off switch 21
5.3.6 Safety requirements related to electromagnetic phenomena 21
5.3.7 Safety related parts of the control system 21
5.4 Hydraulic and pneumatic hazards 21
5.5 Hazards of loss of stability 21
5.6 Noise reduction 21
5.7 Ergonomic requirements 22
5.8 Hygiene and cleaning 22

This is a free page sample. Access the full version online.

5.8.1 General 22
5.8.2 Food areas 22
5.8.3 Splash area 22
5.8.4 Non-food areas 22
5.8.5 Surface conditions 22
5.8.6 Cleaning 22

6 Verification of safety and hygiene requirements and/or protective measures 23

7 Information for use 25
7.1 General 25
7.2 Signals and warning devices 25
7.3 Instruction handbook 25
7.4 Operator training 26
7.5 Marking 26

Annex A (normative) Noise test code for automatic back splitting machines of butchery carcasses (grade 2) 28
A.1 Sound measurements 28
A.1.1 Emission sound pressure level determination 28
A.1.2 Sound power level determination 28
A.2 Installation and mounting conditions 28
A.3 Operating conditions 28
A.4 Measurement 28
A.5 Information to be recorded 29
A.6 Measurement uncertainty 29
A.7 Information to be reported 29
A.8 Declaration and verification of the noise emission values 29

Annex B (normative) Design principles to ensure cleanability of automatic back splitting machines of butchery carcasses 30
B.1 Definitions 30
B.2 Materials of construction 31
B.2.1 General 31
B.2.2 Type of materials 31
B.3 Design 31
B.3.1 General 31
B.3.2 Food area 31
B.3.3 Splash area 33
B.3.4 Non-food area 34

Annex C (normative) Common hazards for food processing machines and reduction requirements applicable to back splitting machines 35
C.1 Cutting hazards 35
C.2 Risks from cleaning 35
C.3 External influences on electrical equipment 35
C.4 Restoration of energy supply after an interruption 35
C.5 Hazards due to cleaning substances 36
C.6 Hazards from neglecting use of PPE 36
C.7 Hazard from noise 36

Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 98/37/EC 37

Annex ZB (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC 38

Bibliography 39

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Figures

Figure 1 —Back splitting machine for beef, type C 7

Figure 2 — Automatic back splitting machine for pork, type B 11

Figure 3 — Automatic back splitting machine for beef, type C 11

Figure 4 — Automatic back splitting machine for pork, type A 12

Figure 5 — Effective range 13

Figure 6 — Single structure 13

Figure 7 — Multiple structure 14

Figure 8 — Multiple structure 14

Figure 9 — Installations diagram of the machine, type C 16

Figure 10 — Single structure, protection using fixed devices 18

Figure 11 — Multiple structure, protection by the machine structure 18

Figure B.1 — Smooth surfaces – Food area 30

Figure B.2 — Angles and radii in food area 31

Figure B.3 — Angles in food area 32

Figure B.4 — Intersecting surfaces in food area 32

Figure B.5 — Permissive fastening methods – head profiles 34

Tables

Table 1 — Test methods 24

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