



Hospitality Safety

Preventing Cuts While Using Knives

Knives are involved in many accidents in the hospitality industry, especially among chefs and cooks. Injuries range from minor cuts to loss of fingers.

Prevention

Reduce the risk of injury by following these guidelines:

- Use a flat surface or cutting board.
- Use the right knife for the job and make sure it is sharp.
- Hold the knife securely with your stronger hand.
- Curl the fingers of your other hand over the object to be cut.
- Cut away from your body when cutting, trimming, or deboning.
- Wear protective equipment such as cut-resistant gloves on the exposed hand.

Proper Use of Knives

- Let a falling knife fall- do not try to catch it.
- Cut away from the body keeping the thumb out of the cutting line.
- Carry knives with the cutting edge angled slightly away from your body, with the tip pointed down to your side.
- Do not talk with coworkers while using a knife- when interrupted, stop cutting and place the knife down on a secure surface.
- Do not try to cut while distracted.

Store Knives Properly

- Store knives, saws, and cleavers in a designated storage device when not in use. Do not store the blades with the cutting edge exposed.
- Install knife holders on work tables to prevent worker injury. Clean the knife immediately after use or place it in a dishwasher or a container labeled "for knives only".
- Do not store knives and other sharp objects in sinks between periods of use.
- Do not touch knife blades.
- Avoid placing knives near the edge of a countertop.

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