

SAFETY USE OF KNIFE:

- Use right knife for right job.
- In working time use a sharp knife.
- Handle should be free from grease/oil.
- Carrying the knife must be down word.
- When cleaning kept the sharp face away from the word.

What are the risks?

- Accidents involving knives are common in the catering industry. They usually involve cuts to the non-knife hand and fingers but can lead to injuries on the upper arm and torso.
- Cleavers are commonly used for chopping and the same controls for knives should be adopted.

Ways to minimize the risk

Do

1. Train employees in the safe use of knives and safe working practices when sharpening them
2. Use a knife suitable for the task and for the food you are cutting
3. Keep knives sharp
4. Cut on a stable surface
5. Handle knives carefully when washing up
6. Carry a knife with the blade pointing downwards
7. Store knives securely after use, e.g. in a scabbard or container
8. Use protective equipment as required. For deboning, it is recommended that a suitable protective glove is worn on the non-knife hand, and a chainmail or similar apron is worn.

Don't

1. Leave knives loose on worktop surfaces where they can be accidentally pushed off
2. Try to catch a falling knife
3. Use a knife as a can opener
4. Carry knives while carrying other objects
5. Engage in horseplay with a knife
6. Carry a knife in your pocket