

KNIFE SAFETY

Using a knife at work can be a very hazardous task. Among other things, workers are at risk for cuts while cutting open boxes, cutting away material, cutting material. However, there are many safety precautions that you can take to reduce your risk of getting cut at work

Keep Safety in Mind

Your safety is a top priority. It is your responsibility to follow all proper safety procedures when working with knives and other sharp objects, for your safety and the safety of others in the workplace.

Here are the top five things you need to know about knife safety:

1. Proper handling

Handle, use and store knives and other sharp utensils safely. Use a knife only for its intended purpose and use the correct knife for each cutting or chopping job. Never try to rush a cutting, slicing or chopping task—you may get careless and have an accident.

2. Cut away

Cut in the direction away from your body.

Keep your fingers and thumbs out of the way of the cutting line.

3. Keep it sharp

Keep knives sharpened and in good condition.

Let your supervisor know if you have concerns about the condition of any knife in the kitchen.

Let a falling knife fall to the ground—never try and catch it.

4. Proper PPE

Wear the proper PPE while using a knife.

If necessary, wear protective clothing, such as steel mesh gloves.

Carry knives with the cutting edge angled slightly away from your body with tip pointed down to your side.

5. Proper storage

Store knives and cleavers in a designated area when they are not in use, and never store them with the blades exposed.

Avoid placing knives near the edge of a countertop.

Discussion

1. What are ways that you get distracted while cutting?

2. Can anyone share an experience relating to this topic?

