



Education Module

“Don’t Cut Yourself”

Objective: Prevent Cuts and Increase Awareness

Definition

Cuts hurt and can affect an employee’s mood, well being and performance. We can eliminate cuts by heightening knife, slicer and sharp object safety awareness. This month review slicer operating and cleaning procedures; safe usage, cleaning and storage for all cutting tools; and inspect the kitchen for sharp edges and protrusions that could injure your staff.

Information

- Always wear cut-resistant gloves when cleaning slicers.
- Only use approved knives.
- Make sure guards for slicing equipment are in place and operational.
- Keep razor blades out of the facility.
- Only use safe and approved box cutters.
- Report all sharp edges on counters or other equipment for immediate repair.
- Always cut away from yourself so the blade will not hit you if it slips.
- Place a towel under the cutting board so it will not slip.
- When you are finished using a knife, store it in the proper safe place.
- Never wipe a slicer blade with a cloth – Use a sponge or scrub brush.
- Do not try to catch a falling knife.
- Do not touch blades.
- Never compact trash in waste barrels with your hands.
- Never put knives or sharp objects in the pot and pan sink unless you are washing and immediately putting the item away.