



PLAYING IT SAFE EDUCATION

Prevent Cuts in the Cafeteria Kitchen

Safety tips for using knives and other sharp utensils

Our cafeteria kitchen can be a hectic and hazardous working environment. You are at risk for cuts while preparing food, washing dishes, and handling sharp utensils. However, there are many safety precautions that you can take to reduce your risk of getting cut at work.

Knife Safety Tips

- Handle, use, and store knives and other sharp utensils safely.
- Cut in the direction away from your body.
- Keep your fingers and thumbs out of the way of the cutting line.
- Wear protective clothing such as steel mesh gloves.
- Use a knife only for its intended purpose, and use the correct knife for each cutting or chopping job.
- Keep knives sharpened and in good condition. Let your supervisor know if you have concerns about the condition of any knife in the kitchen.
- Store knives and cleavers in a designated area when they are not in use, and never store them with the blades exposed.
- Let a falling knife fall to the ground—never try to catch it.
- Carry knives with the cutting edge angled slightly away from your body

with tip pointed down to your side.

- Place a knife down on a clean surface for a co-worker to use rather than handing it to the individual.
- Avoid placing knives near the edge of a countertop.
- Never place a dirty knife in the sink after usage. You or a co-worker may reach into the sink and get cut unknowingly. Instead, place them in the dishwasher or in a container labeled “knives only.”
- Do not interrupt or talk with co-workers who are using knives or other sharp utensils. They may get distracted and hurt themselves accidentally.

Be Safety Smart

Your safety is our 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 kitchen.

Be safe and healthy on the job at with these helpful tips provided by **RAM Mutual Insurance Company.**

Never rush a cutting or chopping activity, no matter how hectic the kitchen becomes during food preparation.

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