



for Food Service

Stay Sharp When Using Knives

S

Knives are one of the more useful tools in the kitchen, but also one of the most dangerous. Follow these safe job procedures for knife use, cleaning, and storage.

A

1. Cut AWAY from, not toward, your body to avoid cutting yourself. When slicing, stand to the side of the cut to keep the blade away from your body.

F

2. Keep your fingers in view and away from the cutting area to avoid slicing them.

E

3. Use a cutting board for safe cutting or chopping. Never hold items in your hand while cutting.

T

4. Use the correct knife for the job. For example, use carving knives for large jobs, boning knives to remove meat from the bone, paring knives for slicing small jobs.

Y

5. When interrupted, stop cutting and place the knife down on a secure surface. Do not try to cut while distracted. Always watch what you are doing. Do not look away from knife while cutting.

T

6. Keep knives and blades sharp. Dull blades tend to slip, whereas sharp blades improve accuracy and performance. They also decrease strain and fatigue for the worker.

A

7. Store knives in a designated storage area when not in use. Do not store the blades with the cutting edge exposed.

L

8. Let a falling knife fall. Do not try to catch it and get your feet out of the way!

K

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

S

10. Place a knife that you are handing to someone down on a clean surface, and let the other person pick it up.

11. Do not store knives and other sharp objects in sinks between periods of use.

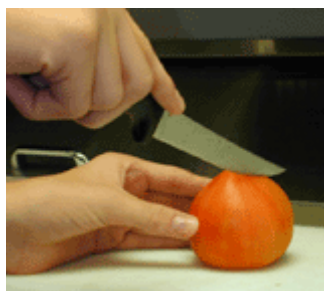
12. Avoid placing knives near the edge of a countertop.

13. Never leave a knife under any other object.

14. Knives should be washed separately, one at a time, and should never be released in the dish water.



Dangerous cutting position.



Cut away from the body keeping thumb out of the cutting line.

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