Knives and Cuts Bulletin



Employee handout on safe practices in handling knives in the food service industry.

Safety Solutions

- Handle, use, and store knives and other sharp utensils safely.
- Cut in the direction away from the body.
- Keep your fingers and thumbs out of the way of the cutting line.
- Use any protective clothing provided by employer.
- Use a knife only for its intended purpose & use the appropriate knife for the cutting job.
- Store in a designated storage area when not in use. Do not store the blades with the cutting edge exposed.
- Install knife holders on work tables to prevent worker injury.
- Equip knives with blade guards or knuckle guards that protect the hand from slipping onto the blade.
- Let a falling knife fall. Do not try to catch it.
- Carry knives with the cutting edge angled slightly away from…