## Preventing Cuts from Knives — Restaurant Safety Infographic



## **KNIFE SAFETY** SELECT THE RIGHT KNIFE FOR THE TASK KEEP BLADES SHARPENED AND HANDLES IN GOOD CONDITION ALWAYS USE A CUTTING BOARD CUT DOWNWARDS WITH FIRM EVEN PRESSURE, AWAY FROM THE BODY CLEAN KNIVES IMMEDIATELY AFTER USE STORE KNIVES SAFELY IN BLOCK OR RACK NEVER TRY TO CATCH A FALLING KNIFE

Source: https://madcoby.wixsite.com

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