

TEN SAFE HANDLING HINTS FOR KNIVES

1. Keep knives sharpened, and let other staff know when knives are newly-sharpened.
2. Never touch knife blades.
3. Use a knife only for its intended purpose; use the appropriate knife for the cutting job.
4. Place a damp cloth under a cutting board to prevent slipping of the board.
5. When interrupted, stop cutting and place knife down on a flat and secured surface. Never place knives near the edge of a countertop.
6. Never leave a knife soaking in a sink of water.
7. Let a falling knife fall. Step back, warn others. Do not try to catch the knife.
8. Carry knives with the cutting edge angled slightly away from your body.
9. To hand a knife to someone else, place it down on a clean surface and let the other person pick it up.
10. Store knives properly in racks or knife sheaths.

