

RISK CONTROL CONSULTING

Knife Safety

Professional cutlery, though essential in the kitchen, pose an increased threat of injury to employees. In 2020, employers reported over 59,000 cuts and lacerations resulting in time away from work. Hands and fingers were the most affected, accounting for 70 percent. Knowledge of how to correctly handle kitchen knives and other cutting tools among employees creates a safer workplace.

Employees can prevent accidents and injuries while working with kitchen knives and other tools by following the Dos and Don'ts below.

DO

- ✓ Keep knives sharpened and let other staff know when knives are sharpened.
- ✓ Use a knife only for its intended purpose.
- ✓ Use the appropriate knife for the job. Always use a cutting board.
- ✓ Carry knives with the point down and cutting edge away from your body.
- ✓ Store knives properly in racks or knife sheaths close to areas where they are used.
- ✓ Clean knives immediately after use.
- ✓ At all times, be in control of your knife blade, your body, and the food you are cutting
- ✓ Use personal protective equipment provided by your supervisor

DON'T

- ✗ Touch the knife blades
- ✗ Try and catch a falling knife. Let it fall
- ✗ Hand a knife to someone. (Put it down on the counter and let them pick it up.)
- ✗ Leave a knife soaking in a sink of water.
- ✗ Be distracted while using a knife
- ✗ Use your knife for purposes other than its intended purpose.
- ✗ Use knives with damaged handles or blades
- ✗ Cut in a motion that points towards your body.

This Alliant Risk Control Consulting fact sheet is not intended to be exhaustive. The discussion and best practices suggested herein should not be regarded as legal advice. Readers should pursue legal counsel or contact their insurance providers to gain more exhaustive advice.

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