

Using Knives and Slicers

Cuts, punctures, and lacerations are some of the most common injuries in the food service industry, and they hurt. This pain can last for days and directly impact both work and home lives. These injuries frequently come from the handling, cleaning, and maintenance of knives and slicing equipment. Here are 11 simple techniques to help reduce the risk of injury from a sharp blade.

1. Keep knives sharp and let others know when they are sharpened.
2. Use the appropriate type of knife for a cutting job.
3. Consider using cut-resistant gloves for frequent and repeated knife use.
4. Focus on cutting. If interrupted, stop cutting, and set the knife down in a safe place.
5. Let a falling knife fall. Step back, warn others, and do not try to catch it.
6. Never leave a knife soaking in water. Wash knives separately from other utensils.
7. Do not place knives near the edge of a countertop or working surface.
8. When giving a knife to another person, set it down on a clean stable surface. Let that person pick it up.
9. Store knives properly in racks or sheaths.
10. Always use the tampers and pushers that come with slicers.
11. Unplug electric slicers before attempting cleaning or maintenance.