

Knife Safety

Do not wait to tell a manager about an injury. Inform your manager immediately & fill out an incident form!

Knives

- All knives should be stored with the point facing down on a knife rack.
- Carry a knife by the handle with the point facing downward and your arm tight to your body. Walk, don't run.
- When you are finished using a knife, you are to clean it yourself. Knives must be cleaned immediately after each use by the person who used the knife. Clean the knife by rinsing with hot tap water (180F). Do not run knife through dish machine. Use a scrubby and wash solution. Spray with sanitizing solution and air dry. Do

Handling

Here is how to hold a knife correctly:



Grasp knife by handle with your dominant hand, use thumb & index finger to rest on flat of blade for control & stability.

While cutting, have the hand that is holding the product use the “claw hold” (pictured below). This will help minimize injury from cutting.



- Stand your feet shoulder width apart (for stability).
- Use your non-dominant hand to stabilize the food you are cutting. Curve your fingers (claw hold) and use your hand to firmly hold the food item against the cutting board. Holding the knife with your dominant hand. Slice by moving the knife up, bringing it back and cutting downward through the food.
- Keep the blade of the knife under the cutting board at the top of the board if you need to walk away.
- Concentrate on what you are doing when using a knife.
- Keep knife handles free of grease or liquid.

Cutting Boards

Place a damp cloth or a non-slip mat under a sanitized cutting board to prevent it slipping while cutting.

Boards should be wash, rinsed and sanitized between cutting different TCS foods, and when knife use is concluded.