

RISK CONTROL CONSULTING

Kitchen Knife Safety

Professional cutlery, though essential in the kitchen, pose an increased threat of injury to employees. 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	DON'T
✓ Use the appropriate knife for the job.	☒ Touch the knife blades.
✓ Use a knife only for its intended purpose.	☒ Try and catch a falling knife. Let it fall.
✓ Keep knives sharpened.	☒ To hand a knife to someone: Put it down on the counter and let them pick it up.
✓ Carry knives with the point down and cutting edge away from your body.	☒ Leave a knife soaking in a sink of water.
✓ Store knives properly in racks or knife sheaths.	☒ Be distracted while using a knife.
✓ Clean knives immediately after use.	☒ Use your knife for purposes other than its intended purpose.
✓ Always use a cutting board.	☒ Use knives with damaged handles or blades.
✓ Cut downwards with firm event pressure.	☒ Cut in a motion that points towards your body.

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This Tribal First 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. For more information on this topic, please contact Tribal First Risk Control Consulting at (888) 737-4752 or riskcontrol@tribalfirst.com.