



Safety Rules: Kitchen Knife Usage

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1

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Purpose

This document outlines the rules for the safe operation of kitchen knives.

Scope

This document applies to all cooks/catering workers.

Training

Supervisors shall arrange for workers to be trained in the safe and correct operation by a person experienced in using kitchen knives, where necessary.

Rules

1. Users must follow the operating procedures outlined in the Manufacturer's instruction booklet. The Manufacturer's Instructions must be kept with the equipment. Where applicable, i.e. electric knives.
2. PPE, mesh gloves, covered in shoes.
3. Use the right knife for the job & make sure it is sharp and you are comfortable working with it.
4. Only use knives for cutting purposes.
5. Wear protective equipment, cut-resistant gloves/aprons.
6. Use a cutting board on a firm surface.
7. Hold the knife securely with your stronger hand.
8. Curl the fingers of your other hand over the object to be cut, keeping them out of the way of the knife.
9. Always cut away from your body when cutting, trimming or deboning.
10. Maintain your knives in good working condition.
11. Avoid placing knives near the edge of a table or with the blade facing outwards.

Cleaning and storage of knives

1. When cleaning knives, the cutting edge should be directed away from yourself. The knife should be wiped with a cloth on the dull edge of the blade.
2. Wash knives separately.
3. Store knives separately on a suitable knife shelf, or in a knife block or sheath or a suitable knife strip mounted against the wall when not in use.