



Safety Rules: Knife Sharpening

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1

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Purpose

This document outlines the rules for the safe and correct operation of knife sharpening.

Scope

This document applies to all catering workers.

Training

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

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. If using a 'wet' stone, moisten it with water. Dry stones don't need any moisture.
2. Wear protective equipment, cut-resistant gloves/aprons.
3. Place the sharpening stone in front of you at a safe working distance. Lay the edge of the blade nearest to the knife handle on the stone at a 45° angle.

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.