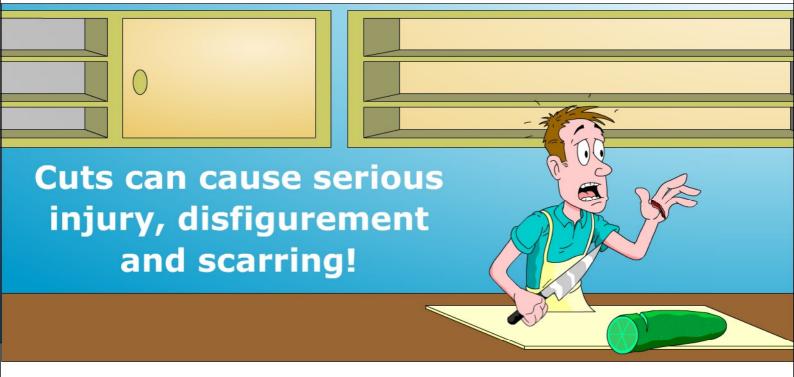
Food and drink sector - Cuts



Mark

approved by



- 1 Don't use a knife unless you have to.
- 2 Always cut away from you.
- 3 Store knives securely in the proper areas.
- 4 Do not put knives in the sink.
- 5 Cut or chop on a board, never in your hand.
- 6 Hold the handle and use a brush when washing sharp objects.
- 7 Use the right knife for the job.

Name	Signature	Date	Name	Signature	Date
			Doc No: 0603		