



HEALTH AND SAFETY
AUTHORITY

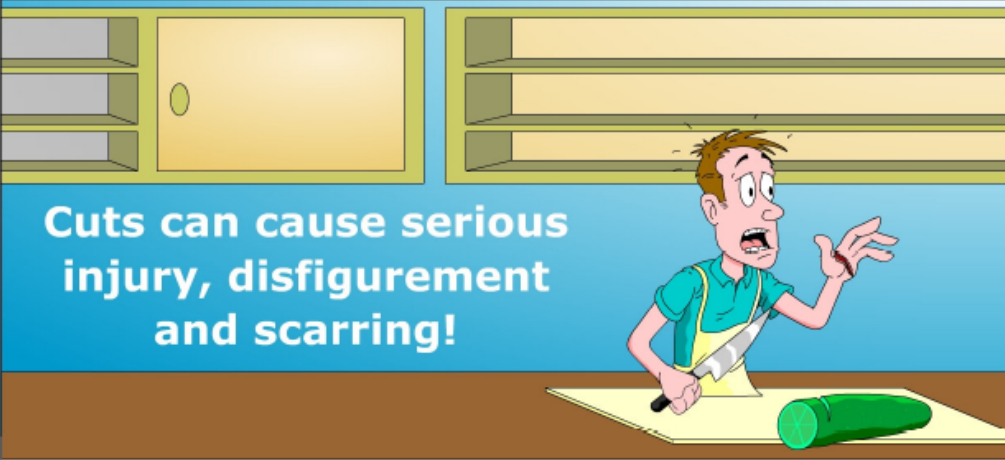
Simple Safety Series



Food and drink sector – Cuts

Cuts can cause serious injury, disfigurement and scarring!





- 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

Simple Safety Sheet



How to use sheets?



Ensure that sheet is relevant

Points are listed by priority

go through points in order

Confirm employees understand

Ensure each sheet is signed off

Sheets can be used as posters





Briefing Aim

- To support Simple Safety sheets
- To outline cuts in Food and Drink sector
- To provide more information





1 Don't use a knife

Don't use a knife **unless you have to**

Consider using pre-cut food rather than having to use knives

Order supplies in easy-open containers

Use scissors or retractable blade for opening bags/boxes





2 Cut away from you

Always cut away from you

Never cut towards yourself

Cut down onto a proper cutting board





3 Store knives securely

Store knives securely **in the proper areas**

Ensure proper storage is provided

Label storage area as required

Do not leave knives lying around in sink areas, on workbenches etc.





4 No knives in the sink

Do not put knives in the sink

Do not leave knives soaking in a sink full of water - they are an invisible hazard

Provide a designated area for dirty knives and inform everyone





5 Never cut in your hand

Cut or chop on a board - never in your hand

Ensure a proper cutting surface is provided

Particular risk for bar staff cutting lemons





6 Wash knives safely

Hold the handle and use a brush when washing sharp objects

Important when washing knives in the sink

Risk of injury if a brush is not used to clean the sharp edges of the knife





7 Use the right knife

Do not use a very large sharp knife unnecessarily e.g. when cutting bread etc.

Remove all knives that are not needed

Try to use safety-knives, retractable blades, etc.





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This is the end of the training
Put the simple steps into use



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Keep records here



**Remember:
if it doesn't seem
safe
it probably isn't**





Topics in this series

Food & Drink - Manual Handling

Food & Drink - Slips, Trips & Falls

Food & Drink - Cuts

Food & Drink - Burns & Scalds

Food & Drink - Falling Objects



END

