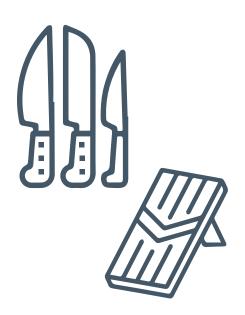


CULINARY ARTS TOOLBOX TALK

KNIVES AND SHARP TOOLS



Knives and other sharp tools, such as meat slicers, are essential for kitchen workers, but they are also the cause of many injuries. Paying close attention, and good housekeeping will help keep you safe from minor cuts, and maybe even losing a finger.



SAFETY TIPS

- 1. Knives and cleavers:
 - Use the right knife for the job and make sure it's sharp.
 - Know how to sharpen your knife properly.
 - Use a cutting board or flat surface.
 - Hold the knife with your dominant hand.
 - Curl your fingers and cut away from your body when trimming or deboning.
 - Store knives securely in proper racks, or tool kits.
 - Carry knives with the point towards the ground, with the blade flat against your leg, and the sharp edge pointing behind you.
 - Around the sink
 - Do not drop knives into dishwasher.
 - Never put knives in the sink.

- Clean knives immediately after use, or place in a container for "knives only" near the sink.
- 2. Meat slicers, other bladed cutters, grinders:
 - Make sure you have training on using a meat slicer, and follow the written safe work procedures.
 - Use guards and glides at all times.
 - Secure meat properly and set slicer before cutting.
 - Never reach across the blade.
 - Turn slicer off and set to 0 after use.
 - Unplug slicer before cleaning.
 - Use cut-resistant gloves on both hands when cleaning.
 - For smaller bladed cutters, ensure that they are stored properly and out of the way.

EXAMPLES OF **HAZARDS**

- Knives
- Meat slicers
- Mandolins and other bladed cutters



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Mandolins are bladed cutting tools. They are often used to slice vegetables in regular and very thin slices. These tools commonly cause very bad cuts, as the blades are kept very sharp.

Guards are objects that stop your hand or limbs from touching a blade of a cutter. They are often used to push the food you are working with through the slicer. When used properly, they make the slicers faster to use, and they prevent serious accidents.

