



Safety in Five

Topic: Preventing Lacerations in Restaurants

Date:

Location:

Company:

☐ **Cuts/lacerations are one of the most prevalent injuries in the restaurant industry**

- Many lacerations are caused by improper knife use
- Serious injuries can also be caused by using a meat slicer, food processor, mixer, grinder and other equipment

☐ **Knives**

- Use the right knife for the job and ensure it has been recently sharpened
- Cut away from your body and keep fingers curled for protection
- Angle the blade away from you when slicing
- Use cut-resistant gloves
- Assure you are cutting on a stable surface or cutting board
- Store knives safely in a designated area
- Carry knives with blade pointed downward

☐ **Meat Slicer/Mincer/Shredder**

- Only trained employees should operate machinery
- Assure equipment is securely planted on the workstation

Topic specifics relevant to your job

- Use a feeding tool/pusher to avoid blade contact
- Make sure safety guards are in place
- Wear cut-resistant gloves during use and cleaning
- Return the meat thickness gauge to 'zero' after each use
- Place blade cover/guard over the blade when equipment is taken apart for cleaning

☐ **Mixer**

- Lock the bowl and attachments in place and secure the cage guard before starting the mixer
- Do not remove or bypass safety interlocks

☐ **Other Prevention Measures**

- Turn off and unplug equipment before adding ingredients, removing food, or cleaning
- Clean the equipment/tools immediately after use and store in designated area
- Use the tools and equipment for their intended use – do not use a knife as a can opener
- Do not operate equipment or use a knife while distracted – stop until you can focus on task at hand

Attendees (Names/Signatures)

Comments/Suggestions

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