Topic: Food Service – Cuts and Lacerations

Proper safety practices should be a part of every food service employee’s daily routine. Cuts and lacerations are among the most common injuries experienced by food service personnel. Below are tips to help avoid them.

# General Safety Tips

# Knives

* + Store knives in a separate location from other utensils
  + Use the proper knife for the job and keep blades sharp — dull knives tend to slip more easily
  + Fingers and thumbs should be tucked under and away from cutting zone
  + Never attempt to catch a falling blade
* **Slicers, Choppers and Grinders**
  + Only trained and authorized personnel should use and clean these tools
  + Tie hair back or up and avoid wearing loose jewelry
  + Set guards in place prior to use
  + Use a wooden tamper when operating food choppers or grinders to help push smaller pieces of food into the machine
  + Always power-off and unplug before cleaning
* **Glassware**
  + To avoid breaks, glassware shouldn’t be placed in the same sink used to wash pots/pans
  + If a break occurs:
    - Use broom/dustpan or damp cloth to clean up
    - If break occurs in the sink, drain water before removing glass pieces
    - Do not place glass in trash bags – use a box or can when disposing

**Additional Tips**

* Use a mountable, magnetic knife rack or similar device for easy access to and storage of knives
* Wear cut-resistant gloves when handling knives and blades
* Hand wash sharp objects
* Retract utility knife blade when not in use
* Remove lids from cans completely and discard
* Carry knives with cutting edge and tip pointed down and angled away from body
* Use trash pusher to push trash down in the cans or bags

**Topics to Discuss**

* Common causes of kitchen cuts/lacerations
* Cut/laceration procedures and reporting

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| **Topic: Food Service – Cuts and Lacerations** | **Organization Name** |
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| **Location:** |  |
| **Meeting Organizer:** |  |

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