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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