

Knife Safety

Safety tips for preventing cuts:

- Use the right knife for the job and make sure it's sharp. A dull knife requires more pressure to cut, so you are more likely to cut yourself.
- Handle knives and other sharp utensils with care. Dry your hands before using a knife.
- Use a cutting board or flat surface. Put a damp cloth under cutting boards to prevent it from sliding.
- Wear cut-resistant gloves where possible.
- Curl your fingers and cut away from your body when trimming or deboning.
- If you are interrupted when using a knife, place the knife down, do not continue cutting while distracted.
- Don't use knives for other purposes ie. to open bags, boxes, cans, etc.
- When carrying a knife, keep it to your side with the point down and cutting edge away from you.
- When passing a knife to someone, put the knife down on a clean work surface and let them pick it up.
- Don't try to catch a knife if it falls.
- Don't leave knives near the edges of tables.
- Store knives securely, blade down, in designated areas.

Care around the sink:

Do not drop knives into dishwater in the sink. Hand wash knives immediately after use, or place in a container labeled "knives only" near the sink to ensure that another person washing dishes does not accidentally get cut. Do not run knives through the dishwasher – it can ruin the blade, loosen rivets, and cause cracks in the handles.