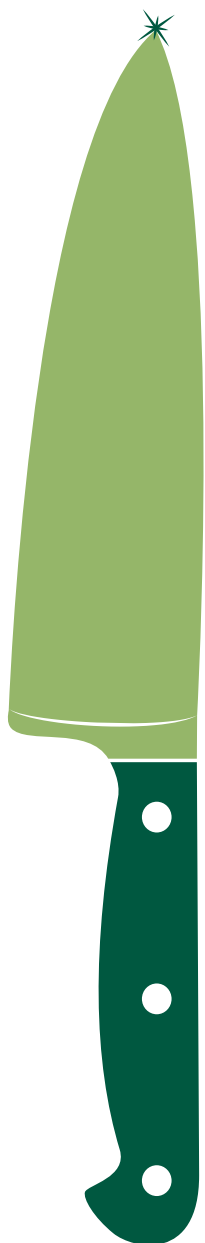


KNIFE SAFETY

Cuts & lacerations are the third leading source of injury in restaurants and account for over 12,000 injuries involving days away from work each year. Proper use and care of knives can help you prevent cuts, infections and serious injury.

LUBA'S LOSS CONTROL APPROACH



KNOW WHICH ONE TO USE.

A chef's knife is good for chopping firm vegetables, a serrated blade is better for softer foods, a paring knife should be used for peeling and delicate slicing. Food prep knives should not be used to open boxes, packets or cans.

NEVER PUT A BODY PART IN THE PATH OF THE BLADE.

Grip the knife properly and firmly. On the food holding hand, use "the claw" technique to keep fingers curled back away from the blade and the knuckles to guide the knife when slicing/dicing.

INSPECT BEFORE USE AND KEEP KNIVES PROPERLY MAINTAINED.

Keep knives sharp and clean. A dull knife requires more force to cut and is more likely to result in injury. Wash knives separately; do not place loose knives in sinks or soapy or dirty water where they can't be seen.

FOCUS ON THE TASK.

Pay attention to what you are doing. Keep your eyes on the blade. Do not allow yourself to be distracted and do not disturb another employee when they are using a knife.

ENFORCE PROPER HANDLING AND STORAGE.

If you must carry a knife in the kitchen, keep it at your side with the tip down and the blade to the rear. To pass a knife to another employee it is best to set it on a counter and let them pick it up. Store knives in a knife block or magnetic wall rack. Never try to catch a falling knife if it is dropped.