

Knife / Box Cutter / Slicer Safety Reminders

Knives	Completed
Keep knives sharpened, and let other staff know when knives are newly sharpened.	
Never touch blades.	
Use knives only for their intended purpose. Use the appropriate knife for the cutting job.	
Place a damp cloth under a cutting board to prevent the board from slipping.	
When interrupted, stop cutting and place knife down on a flat and secured surface.	
Never place knives near the edge of a countertop	
Never leave a knife soaking in a sink of water.	
Let a falling knife fall. Step back. Do not try to catch the knife.	
Carry knives with the cutting edge angled slightly away from your body.	
To hand a knife to someone else, place it down on a clean surface and let the other person pick it up.	
Store knives properly in racks or knife sheaths.	
Wear cut-resistant gloves when cutting specified items.	
Box Cutters	Completed
Box cutters must be kept sharp.	
Keep box cutters in a scabbard, not your pocket.	
Retract the blade when not in use.	
Never touch the blade.	
Always cut away from your body.	
Never place box cutters near the edge of a work surface.	
Let a falling box cutter fall. Step back. Do not try to catch the box cutter.	
Slicers	Completed
Only trained personnel will be allowed to operate this equipment.	
Always use push sticks or tamps to guide food to the blade. Do not use hands to feed smaller pieces through the slicer.	
Make sure to use provided machine guarding to prevent access to cutter blades. Do not bypass safety guards.	
When not actually standing at the slicer, always return the blade to "0" and turn the power off.	
Always unplug the unit before cleaning or servicing.	

Supervisor Signature

Date

Employee Signature

Date