



# JOB AID HAZARD AWARENESS INFO

## KNIVES

Knives are one of the most useful tools in the food service environment. Knives are cutting tools with a cutting edge or blade, hand-held or otherwise, with or without a handle. Knives cause the most injuries to our workers. The main hazard in using knives is that the hand may slip from the handle onto the blade, or the knife may strike the body or the free hand.

### Hazards Involved/Arise

- Repetitive or awkward tasks, such as cutting vegetables
- Working in one position or at one task for a long time
- Cutting yourself or a co-worker
- Visually hidden (dish-pits, etc.)



### People Affected

- Kitchen staff (chefs, cooks, dishwashers)
- New workers
- Servers
- Food preps
- Customers

### Existing Controls

- Substitution – use of pre-cut products
- Knife rental program
- Storage – use of knife rack, guards
- Non-slip mat under cutting board
- Inspection of knives
- Sharpening program
- Training
- Ergonomic assessment – right knife for the right task
- Personal Protective Equipment (PPE), e.g., cut-resistant gloves, protective footwear
- Warning signs

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Content developed by WSPS Advisory Committees.

330-AAQ-08-IMDO | REVISED JUNE 2017

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