

## SAFETY TIP #1 : Preventing Cuts



- Do not drop knives into dishwasher.
- Keep knives out of the sink.
- Clean knives immediately after use or place in a container labelled **“knives only”** near the sink.
- Use a **non slip cutting board** or flat surface.
- Use the right knife for the job and make sure it is sharp.
- Store knives securely in proper racks in a visible place.
- Always hold the knife with your stronger hand.
- Curl your fingers and cut away from your body when trimming or de-boning.
- Avoid distractions.
- Wear protective equipment such as cut-resistant gloves if necessary.
- Report all injuries to your supervisor.
- Ensure someone on each shift knows and can use First Aid procedures for dealing with cuts.

