

KNIVES AND SHARP TOOLS

SAFETY CHECKLIST

	Yes	No	N/A
Knives are sharp, maintained and in a good working condition.			
Slicing machines and butcher's steels for knife sharpening have hand guards.			
The correct knife for the task is provided and knives are only used for cutting purposes.			
Suitable cutting boards are provided and are placed on a firm surface.			
Knives are not placed near the edge of the table or with the blade facing outwards.			
Knives are kept on a suitable knife shelf, in a knife block or sheath or on a suitable magnetic strip mounted against the wall when not in use.			
Knives are washed separately (are not washed together with other utensils or instruments).			
Cut resistant gloves are provided when working with knives.			
Knives handles are comfortable to use.			
Workers are trained and instructed to use and sharpen knives safely.			
Workers use protective clothing such as cut resistant gloves and an apron when handling sharp implements.			