

Loss Control Bulletin

Cuts, lacerations, and punctures in restaurants primarily result from dicing, mincing, or slicing with:

- Non-powered cutting tools – mostly knives
- Food slicers
- Meat grinders
- Mixers, blenders, and whippers

A smaller number of cuts, lacerations, and punctures are from broken dishes, cups, and glasses.

Knife Blade Safety Tips

- Cut away from, not toward, your body.
- Use a stabilizing tool and not your fingers to steady the food.
- Use a cutting board – Never hold items in your hands while cutting or slicing.

- Use the correct knife for the job.
 - Carving knives for large jobs
 - Boning knives to remove meat from the bone.
 - Paring knives for slicing small items.

- Wear appropriate gloves for the job.
 - Use cut resistant gloves such as steel mesh or Kevlar gloves particularly for high production cutting. Remember, they are cut resistant, not cut proof. Injuries can still occur.
 - Make sure the gloves fit properly

- Keep knives and blades sharp.
 - Dull blades slip
 - Sharp blades improve accuracy and performance.
 - Sharp blades decrease strain and fatigue

- Tighten or replace loose handles

- Store knives, saws, and cleavers in a designated storage area when not in use. Do not store the blades with the cutting edge exposed.

- Install knife holders on work tables to prevent worker injury.

- Carry knives with the cutting edge angled slightly away from your body, with the tip pointed down to your side.

- Place a knife that you are handing to someone, down on a clean surface, and let the other person pick it up.

- Clean the knife immediately after use or place it in a dishwasher or a container labeled "for knives only."

- Do not store knives and other sharp objects in sinks between periods of use.

- Do not touch knife blades. Avoid placing knives near the edge of a countertop.

- Do not talk with coworkers while using a knife. When interrupted, stop cutting and place the knife down on a secure surface. Do not try to cut while distracted.



Preventing Injuries – Restaurants and Food Service Industries

Other Safety Tips

- Make sure all guards and safety devices are in place on slicers and other machinery such as mixers, blenders, electrical tools, and maintenance equipment.
- Use food pushers to advance food in machines.
- Never put your fingers near moving parts or blades.
- Don't try to catch falling items, especially knives.
- Discard broken or chipped dishes and glassware.
- Immediately sweep up broken glass – never pick up broken glass with bare hands.

The guidelines provided in this bulletin are only intended to provide an overview of some of the more important steps that can be taken by management to establish a safe workplace. The guidelines are not considered exhaustive of all measures and controls that can be implemented by management to address all potential loss or injury producing causes. Ultimately it is the responsibility of management to take the necessary steps to provide for employee and customer safety. It is not intended as an offer to write insurance for such conditions or exposures. The liability of Republic Indemnity Company of America and its affiliated insurers is limited to the terms, limits and conditions of the insurance policies underwritten by any of them. © 2022 Republic Indemnity of America, 4500 Park Granada, Suite 300, Calabasas, CA 91302.