

## Safe Work Practice – Knife Safety

## SWP-025

Preparation: Safety Specialist

Approval Authority: Senior Management

Issuing Dept: Safety

### GENERAL:

To ensure that Diversified Staffing employees are protected from the hazards associated when working with or around knives.

### PROTECTIVE MECHANISMS:

- Personal Protective Equipment (PPE) - Part 18 OH&S Code
- As per manufacturer instructions
- Emergency Response Plan (ERP)
- First Aid

### SELECTION AND USE:

- Follow manufacturers safe job procedures
- Manufacturers specifications
- OH&S Legislation

### SUPERVISOR RESPONSIBILITY:

- To facilitate and/or provide proper instruction to their workers on protection requirements
- Selection of Equipment
- Hazard Assessment
- Work Site Inspection

### SAFETY TIPS FOR PREVENTING CUTS:

- Use the right knife for the job and make sure it's sharp. A dull knife requires more pressure to cut, so you are more likely to cut yourself.
- Handle knives and other sharp utensils with care. Dry your hands before using a knife.
- Use a cutting board or flat surface. Put a damp cloth under cutting boards to prevent it from sliding.
- Wear cut-resistant gloves where possible.
- Curl your fingers and cut away from your body when trimming or deboning.
- If you are interrupted when using a knife, place the knife down, do not continue cutting while distracted.
- Don't use knives for other purposes i.e. to open bags, boxes, cans, etc.
- When carrying a knife, keep it to your side with the point down and cutting edge away from you.
- When passing a knife to someone, put the knife down on a clean work surface and let them pick it up.
- Don't try to catch a knife if it falls.
- Don't leave knives near the edges of tables.
- Store knives securely, blade down, in designated areas.

### CARE AROUND THE SINK:

Do not drop knives into dishwater in the sink. Hand wash knives immediately after use, or place in a container labeled "knives only" near the sink to ensure that another person washing dishes does not accidentally get cut. Do not run knives through the dishwasher – it can ruin the blade, loosen rivets, and cause cracks in the handles.

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**NOTE:**

- All PPE must be inspected prior to use.
- All equipment must be inspected prior to use.

**\*The information contained within this document does not take precedence over Occupational Health and Safety legislation. All employees should be familiar with the *Occupational Health and Safety Act* and the *Regulations*.**

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