



CUTS

in food service areas can range from as small as a paper cut to requiring stitches. Blood can result from cuts, exposing the food and work surface to potential bloodborne pathogens. Knives, peelers, slicers, scissors, graters, and box cutters all have sharp edges with the potential to injure. Cut gloves are a common protective measure used to guard the hands when working with sharp tools. It is possible to cut yourself through the glove as they are cut resistant, not cut proof. Rushing and not paying attention to the task at hand are two larger contributing factors to food service cuts. Slow down, pay attention, and follow best practices.

EXAMPLE BEST PRACTICES

- Pick the right tool for the job. Never use a tool for a task it was not designed for.
- Wear a cut glove when handling a knife.
- Follow manufacturer’s guidelines for safe slicer operations.
- Turn off and unplug slicers before cleaning.
- Carry knives with the blade facing downward.
- Keep knives sharp and cut on a stable surface.
- Tuck your fingers under and cut away from your hand and body.
- Do not wash tools with exposed blades with normal silverware.

WHAT TO DO

- Pay attention to your surroundings and your body’s location! Do not engage in horseplay!
- Follow all best practices. If unsure, contact your supervisor.
- Report all injuries to your supervisor immediately! If blood is present proper cleanup should be followed!
- In an emergency, call 911 and UOPD (541-346-2919) for immediate assistance.



Wear a cut glove when handling a knife!



Tuck your fingers under and cut away from your hand!



Do not wash bladed tools with normal dishes and silverware!

