



“Knives and other sharp-edged tools, such as meat slicers, are essential equipment for the culinary artist, but they’re also the cause of many injuries...”

- A 16 year old worker was cleaning a meat slicer when their foot slipped on a piece of plastic wrap on the floor. They fell into the slicer and cut off the nail and tip of their index finger.
- Discuss** the attitude that “it won’t happen to me”. Remind them that an injury can and will happen if they take shortcuts or are careless.
- Emphasize** that care when working with sharps is mandatory.
- Instruct** the students to identify and report any safety concerns about sharps hazards.
- Encourage** them to **ASK** questions.
- Answer** any questions or concerns they might have.
- Set a good example** by working safely at all times.

Resources

- Kitchen tip 2: Preventing Cuts**
www2.worksafebc.com/PDFs/SafetyBulletins/StartSafe/kitchen/rc_tip2.pdf
- Use extreme caution when using meat slicers**
www2.worksafebc.com/i/posters/pdfs/1999/ha9906.pdf
- White Spot Health and Safety p22**
www2.worksafebc.com/tourism/Hosp_SmBiz/add_res/whitespt.pdf

KNIVES AND SHARPS ▪ COUTEAUX ET OUTILS TRANCHANTS ▪ HAVIIT IPIKTUTLU HANALGUTIT ▪ ካልኛ ብረት ልለኛዎች የገጋጠሙልኛ