

OSP - Safe Use of Knives

PURPOSE - To provide guidance of safe knife use/handling

EQUIPMENT

- Cleaning materials: Colour coded cloths and chemicals identified for purpose
- Correct PPE clothing suitable to role and task
- Colour coded chopping board
- Nonslip mat/dampened jay cloth or towel
- Paper towel
- Nonhazardous cleaning chemicals.
- Correct/appropriate knife.
- Container for cut product.

PREPERATION

Please ensure all knife users have completed the safe knife use assessment and that this has been assessed and signed by the lead unit/outlet caterer

- The knife user has watched the safe knife use video on WeAreESS on YouTube
- Wash hands in accordance with correct hand washing technique
- Wear PPE (As indicated)
- Gather equipment and set up work station, ensuring the correct colour coded chopping board is chosen for the task, ensure board is stable on work surface to provide stability, with non-slip mat or dampened paper towel underneath
- **Knives should always be sharp**

USING THE KNIFE

- Position the knife in your preferred hand, ensuring a comfortable grip is used
- Hold food to be cut securely, cut away from your body ensure correct cutting technique is used
- Do not rush the task. If interrupted stop the task immediately
- During the process place cut products into containers to keep work area clear
- **Never attempt to catch a falling knife**
- Do not cut items whilst being held in the palm of the hand
- Never walk and carry a knife on top of a chopping board. Always carry down by your side - pointing down with the blade pointing back behind you

THE CLEANING PROCESS

Avoid putting knives through the dishwasher, they can be hazardous to remove and can dull the blade. User should always clean knives themselves, not leave to others

- Remove gross debris,
- Clean as per ESS guidelines
- Respray and wipe and leave for 5 minutes.
- Rinse and air dry.
- Disinfect food contact surfaces regularly and always at the end of the shift.
- Store knife in a knife box, pouch, or magnetic rack.



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Note: Never leave a knife submerged in a sink of water, it must always be held during the cleaning process. The knife handler's responsible for cleaning their knives

SPECIFIC TASK TRAINING

- Core training by Unit Manager/lead caterer and competence assessed
- Knife training competence assessment
- Competence to be assessed every 24 months, or whenever there is a significant change in the task, work environment and following any accident or incident involving this task
- The competence assessment must be retained for a period of 6 years on the personnel file

RELEVANT GUIDANCE

- HSE / FSM - HSE Website, Connect
- COSHH Policy and Procedures
- COSHH data sheets/assessments

KEY POINTS

| Step | Hazard | Step | Safe Method |
|------|--|-----------------|---|
| 1 | Microbiological Sharp Blades Slips, Trips & Falls | Preparation | <ul style="list-style-type: none"> • Correct chopping board for the task • Always keep your work area clean and tidy, mop up any spills immediately • Wear slip resistant shoes. (Company issue) |
| 2 | Sharp Blades Housekeeping | Using the knife | <ul style="list-style-type: none"> • Store knives in the correct manner • Never try and catch a falling knife • Always keep your work area clean and tidy, mop up any spills immediately • Keep floor free of clutter • Trolley to be used to transport large amounts prepared food or for preparation |
| 3 | Sharp blades Microbiological Slips Trips & Falls Chemical | Cleaning | <ul style="list-style-type: none"> • Always walk with knives down by your side point down • Make sure your knife is thoroughly cleaned after each task • Correct training for use of chemicals • Ensure you dilute all chemicals as per manufacturer's instructions • Free standing wet floor sign |



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