

SHARPENING KNIVES WITH A STEEL

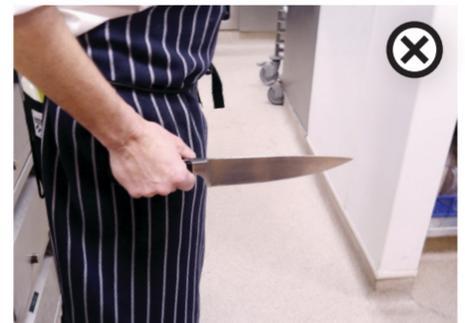


SPECIFIC HAZARDS OF THIS TASK

Severe cuts if used
incorrectly, or if knife slips.



Once you have been trained
in this procedure it will be
considered a disciplinary
matter if you do not follow
the correct methods as
outlined below.



1. Only straight edged knives (NOT serrated edged knives) can be sharpened with a steel.
2. Ensure the knife and steel are clean before sharpening to prevent the knife slipping.

3. Stand on a clean, non-slip level surface where you will not be knocked or distracted.
4. Hold the steel either horizontally or vertically with the point resting firmly on a non slip surface such as a chopping board.

5. When using a steel horizontally hold the knife in your main hand and the steel in the other. You must keep your fingers behind the guard on the steel.

6. Draw the knife along the steel keeping the same slant and the 45 degree angle. As you move the knife along the steel the portion of blade in contact with the steel should progress towards the point of the blade. Repeat a few times, pressing firmly but not hard. Repeat for the other face of the knife.

7. After sharpening, always wash the knife to remove any filings that might be on the blade.
8. Take great care when handling knives both before and after they have been sharpened.

9. When carrying a knife, always carry it with the blade pointing downwards and not upwards in any way where it could potentially hurt someone if they accidentally came into contact with you.

NEVER try to catch a falling knife – let it fall.