*Safe Work Practices* Using Knives

**Hazards:** Cuts and puncture wounds

**Equipment:** Stone, steel, rags

**Personal protective equipment:** Slip-resistant shoes

**Training required:** On-the-job training

**Legal requirements:** N/A

# Safe work practices

* Always be aware when using or carrying knives.
* When walking, hold the knife by your side with the tip pointing down and edge facing backward or have the knife wrapped.
* Say “behind you” when approaching someone.
* Face the knife edge away from you when laying the knife down on a board or counter.
* Never leave knives in sinks, under food, or on the edges of tables or boards.
* Never look away when cutting — stay focused on your knife and the task at hand.
* Keep your knives sharp.
* When sharpening with a knife stone or steel, make sure the area is clear and unobstructed. Remain aware of your surroundings.
* Use a rag to clean the knife — blade facing out.
* Never leave knives unattended. Put them in a safe storage area.