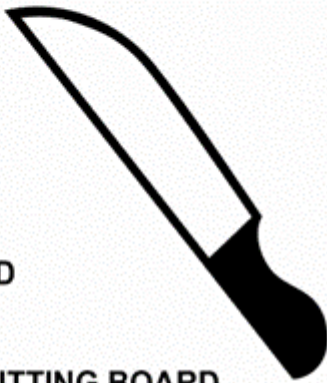


Preventing Cuts from Knives – Restaurant Safety Infographic



KNIFE SAFETY



- SELECT THE RIGHT KNIFE FOR THE TASK
- KEEP BLADES SHARPENED AND HANDLES IN GOOD CONDITION
- ALWAYS USE A CUTTING BOARD
- CUT DOWNWARDS WITH FIRM EVEN PRESSURE, AWAY FROM THE BODY
- CLEAN KNIVES IMMEDIATELY AFTER USE
- STORE KNIVES SAFELY IN BLOCK OR RACK
- NEVER TRY TO CATCH A FALLING KNIFE

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