

13.04.10

DESCRIPTION:

**Job Safe Practices
Bakery - Using knives**

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>Ensure the knife is sharp. This reduces the need to exert force when cutting bread.</p> <p>Where possible, cut away from your body.</p> <p>Where possible, work in the least crowded area: that is, a free workbench, to reduce the chance of getting knocked.</p> <p>Replace knives on the magnetic strip or cover after use.</p> <p>Ensure you wear the Personal Protective Equipment (metal mesh glove) on the hand holding the sharpening steel when sharpening knives.</p> <p><i>Workplace Safety - Stores manual</i></p>	Sharp objects	Lacerations, amputation	<p>Store and Department Management – To inspect and maintain equipment and to inform, instruct, train and supervise staff.</p> <p>Store staff – To work safely, to report unsafe conditions and not operate faulty or unsafe equipment.</p> <p>All staff – To identify and report unsafe conditions and implement the Out of Service Tag procedure.</p> <p>Note – Do not leave knives soaking in buckets or in the sink.</p>

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