

13.11.02

DESCRIPTION:

**JOB SAFE PRACTICES
Knives - General**

ITEM	HAZARD H/M/L	INJURY/RISK	RESPONSIBILITY
<p>When carrying a knife always ensure the sharp side of the blade is facing behind you and that the knife is held pointing down by your side.</p> <p>Verbally warn other staff in the department that you are carrying a knife.</p> <p>When using the knife, always wear a slash-proof mesh glove on the hand holding the product.</p> <p>It is recommended that a blue food handling glove is worn over the mesh glove to avoid food becoming embedded in the mesh glove, and also to ensure the mesh glove is tight on the hand.</p> <p>Where possible, work in the least crowded area of the department.</p> <p>DO NOT leave knives unattended.</p> <p>DO NOT leave knives soaking in the sink.</p> <p>DO NOT leave knives at the sink or on the bench, clean knives immediately and hang them on the magnetic strip to dry.</p> <p>DO NOT clean knives until you have been trained.</p>	Sharp objects	Lacerations	<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 Lockout tag procedure.</p>

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