



Outridges' Group of IGA Supermarkets - OHS Management System

Number: OHS/T-13.11.01	Description:	GENERAL KNIVES - TRAINING
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**PLEASE NOTE**

For safety, hold the knife by it's handle at all times and also have the knife's spine facing your body rather than its sharp edge.

Item	Hazard H/M/L/	Injury/Risk	Responsibility
<b><u>Instructions</u></b>  1. Fill the sink with warm water and appropriate cleaning product to clean knives.  2. Keep the water level low, so that you can easily find the knives you're washing without having to wave your hand blindly through the water.  3. Rinse any excess food off the knives, then scrub them with a nylon-backed scrub sponge.  4. Work slowly and patiently. N.B. Over cleaning your knife can do serious damage to it.  5. Rinse well under hot water.  6. Allow the knives to drip dry immediately after rinsing by placing on the magnetic strip.  7. Ensure knives are all facing the same way on the magnetic strip e.g. sharp edge facing the left.	Sharp objects	Serious personal injury or property	Operator.

I acknowledge that I have been shown, understand and I have had a practical demonstration and have demonstrated the requirements of these Job Safe Practices and to work within these guidelines. I have been made aware that failure to follow all the above procedures and policies may result in dismissal.

<b>Employee Name:</b> _____	<b>Dept:</b> _____
<b>Employee signature:</b> _____	<b>Date:</b> ____/____/____
<b>Trainers Name:</b> _____	<b>Trainers Position:</b> _____
<b>Trainers Signature:</b> _____	<b>Date:</b> ____/____/____
Trainer Please Circle: Employee has been trained and is (C = Competent) or (NYC = Not Yet Competent) in all initialled JSPs above.	

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