

### What are the hazards and how might they harm?



Cuts, puncture wounds, lacerations and contact with sharp blades

### What PPE should the individual wear?

See reverse for Sector Specific PPE requirements

### What other precautions should be taken?



**Never** place used knives in sinks, but wash up separately

## Safety with sharp knives

### Safety Task Card STCCS 11a

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

### Safe System of Work

1. Safety knives or box cutters should be used to open boxes, parcels and packages whenever possible to avoid the need to use sharp knives.
2. Always place cutting boards on a flat, dry work surface.
3. Make sure that wheels on mobile work tables are locked before carrying out work with knives.
4. Knife blades should be maintained in a sharp condition.
5. Check the condition of knives before use. Damaged knives must not be used and should be reported to a responsible person for repair or replacement.
6. Dispose of worn and damaged knives safely.
7. Keep knife handles, clean and free of grease, to prevent slipping.
8. Make sure that lighting is good and that you have adequate workspace.
9. Only use the correct knife for the task and never use knives to pry open containers or food items, to separate frozen items or similar.
10. Always carry knives with the blade pointing downwards and never attempt to catch a falling knife.
11. When using a knife, hold with a firm grip and cut downwards, away from the body.
12. Protect finger tips by keeping them curled on the hand holding the food.
13. Avoid using your free hand to apply pressure directly to the tip of the knife blade, as this can increase the risk of the free hand slipping off the end of the blade and causing injury
14. Avoid cutting items, such as bread rolls, whilst holding them in the palm of the hand.
15. Do not use sharp knives to separate frozen items of food such as burgers and chops.
16. Wash sharp knives individually and never place them into sinks.
17. Air dry knives where possible.
18. Where it is necessary to wipe or dry a knife, wipe from the top to the tip, pay attention and keep fingers and hands away from the blade.
19. Store knives on suitable racks or magnetic holders, or neatly in a suitable container or drawer clearly marked 'Sharp Knives'. Knife drawers must not be used for storing any other items.

SCAN FOR  
SAFE SYSTEMS OF  
WORK VIDEO



Continued on reverse

If you have any concerns, stop and speak with your line manager before proceeding.

List any additional hazards or risks you have identified and control measures required to manage these.

## Safety with sharp knives continued

Safety Task Card  
**STCCS 11a**

### Sector-Specific PPE requirements

Please review your Sector-Specific Guidance to determine if you are required to wear PPE as part of your sector Risk Profile.

Where PPE is a requirement please record here the PPE required for the task and if it is not a requirement please tick the relevant box:

- PPE is not required for this task based on our Sector Risk Profile
- PPE is required for this task based on our Sector Risk Profile and the PPE to be issued is:

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Ensure all persons required to wear this PPE sign the **PPE Record of Issue** document and that a copy of this is kept on their Personnel File.



If you have any concerns, stop and speak with your line manager before proceeding.