



LESSONS LEARNT

Type of Incident:	RIDDOR – cut to finger
Classification of Incident:	Injury preventing the IP from working for more than 7 days
Summary of Incident:	<p>The Injured Party (IP) was cutting carrots. The knife slipped and cut the top of their index finger and nail. The chopping board used was stable and placed on flat area of draining board.</p> <p>The working conditions were suitable. With adequate lighting and no slipping concerns.</p> <p>The slipping knife resulted in first aid being administered at site. The IP then went to a Doctors Walk-in centre for treatment where the cut was dressed.</p> <p>The knives available are exchanged frequently for sharpened ones with a third party. The IP had received training on knife use via eLearning and site Knife Risk Assessment.</p>

Photographs of Incident:

Photo of area where board was placed:



Photo of injury:





Possible Causes:	<p>Concentration – The IP had a momentary lapse of concentration.</p> <p>Medication – The IP was “anti-coagulant” medication, which meant they bled for longer.</p> <p>Blunt Knife – the knives are frequently exchanged for sharpened ones with third party. The one in use may have been missed; this could not be established.</p>
Immediate Action Taken:	<p>Emergency first aid assistance was obtained immediately. The wound was cleaned and dressed.</p> <p>The Injured party attended a medical walk-in centre for treatment.</p>
Lessons Learnt	<p>Risk Assessments, equipment & company approved training was suitable. No amount of procedure of training can mitigate all accidents.</p> <p>Concentration – sufficient concentration is very important to maintain personal safety.</p> <p>Complacent – never overlook potential risk when using knives.</p>



Actions to be Taken (By Whom)	<p>Actions</p> <ol style="list-style-type: none">1. Provide refresher training on Knife Use – utilise the knife use risk assessment and knife skills eLearning – All2. Observe the team using knives to ensure correct techniques are used and coach where necessary – Head Chef to observe all3. Review all knives to ensure they are suitably sharp. Where not sharp replace or sharpen – Head Chef/GM4. Identify risks associated with knives during your monthly H&S Meeting and ensure colleagues have the opportunity to discuss knife use and any concerns – All5. Ensure all colleagues are briefed not to use blunt knives – ALL
--------------------------------------	--