

SEE CARE SHARE SAFETY CONVERSATION



SEE

WE LOOK OUT FOR EACH OTHER



CARE



SHARE

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PREVENTING CUTS

WHAT WE ARE GOING TO LEARN

We are going to look at what tasks and equipment result in cut injuries in our business and what precautions we can take to prevent these incidents from happening.

HOW IT WILL HELP YOU IN YOUR JOB

Following this conversation, you will:

- Have an understanding of what is causing cut injuries in our business
- What controls measures you can put in place to reduce the likelihood of these types of incidents occurring.
- Know how our Safety Behaviours can help prevent cut injuries

WHAT YOU NEED TO KNOW

For us to be able to reduce incidents that result in cut injuries we need to first understand what tasks or equipment are most commonly associated with cuts, why the injuries occurred and what could have been done differently.

Whilst using sharp knives does cause a significant proportion of the cut incidents recorded in our business, contact with sharp edges on equipment and packaging, broken glass and crockery and medical sharps all contribute to the incidents that are reported. In most cases these incidents could have been avoided by taking extra care when carrying out the task, by following the relevant safe systems of work, being mindful of the hazards and using the correct PPE when required.

Use of Knives caused of the majority of cut injuries recorded in the last year, however, on looking closer at these incidents it is clear that a significant proportion was caused by using the wrong knife for a task, or by using a knife for a task that it should not be used for. Examples include using a knife to open packaging, to open the lid on a can and to separate frozen items. Knives must only be used for preparing food and not be used as a general tool. Use suitable tools for other tasks: scissors to open bags, a tin opener for cans, and a flat, blunt tool, such as a pallet knife to separate frozen items. Other obvious causes of incidents linked to use of knives are lack of attention, being distracted or rushing. Whilst using knives is part of any chef's basic skills and an everyday task, it is essential to remain focused on the task. Don't let yourself be distracted - if a colleague asks you a question, stop and answer. Be aware and respect your colleagues by not interrupting them when they are using a knife. This also applies when using and cleaning equipment such as slicing machines and mandolins.

Sharp Edges are often hidden, not easily visible or in unexpected places, and can cause injuries when completing everyday tasks, such as gripping or wiping a piece of equipment. They can be metal (such as on roll cages) glass (e.g. mirror edges), wood and even plastic, paper and cardboard on packaging. You should always remain vigilant when handling equipment, dealing with deliveries etc, wear PPE where appropriate, such as protective gloves when moving roll cages, and report any sharp edges so that these can be repaired or removed.

Broken Glass and Crockery cause of a significant number of injuries to our colleagues. These often occur as a consequence of not following safe practices when clearing up broken items. Use a dustpan and brush/wiper, and dispose of waste correctly, by placing it in a designated bin or securely wrapping it in cardboard before placing in the general waste. To safely remove shards in sinks and dishwashers these must be drained, before carefully removing the sharps with gloved hands. Discard any chipped or cracked items as these are likely to break during cleaning, polishing or storage. Equally cracked mirrors, glass screens etc should be replaced.

Medical Sharps (Needles) are not just a risk of immediate physical injury, but used sharps may be contaminated with bacterial and viral pathogens, that can cause illness, such as hepatitis and AIDS. Always concentrate when carrying out tasks where there is an increased risk of contact with medical sharps, be careful when picking up rubbish from the floor or when clearing food trays. Never handle needles directly with your hands or attempt to re-sheath a needle. Any needle stick injury must be reported and investigated, and the injured person must attend A&E or Occupational Health within 24 hours to commence treatment if required.



SPEAK OUT

- If you see a colleague using a knife for a task other than cutting/chopping food, politely suggested they use a more appropriate tool
- Report any damage to equipment or other sharp edge to your manager and make your colleagues aware of the hazard
- Report incidents and near misses so that we can all learn from them

BE MINDFUL

- Concentrate even when carrying out routine tasks; this will help you spot hazards and prevent lack of attention which leads to mistakes
- Don't let yourself be distracted when using a knife. If someone asks you a question, stop, speak to the person and then continue
- Don't distract others, but wait for them to complete their task before speaking to them

GET INVOLVED

- If you find yourself using a knife for an inappropriate task because you do not have the correct tool, raise this with your manager to ensure a safe process can be put in place
- Lead by example; carry out your tasks safely and without rushing, and encourage your colleagues to do the same.

MORE INFORMATION

For further guidance on particular safety precautions refer to:

- [WSMS webpage](#) for specific task cards
- [Safety Conversations webpage](#) for previous Safety Conversations
- [Key Suppliers webpage](#) for the [PPE Product Guide](#)

If you require specific guidance or support contact your [Sector HSE Manager](#).