



Knife safety

THIS MONTH'S TALK FOCUSES ON KNIFE SAFETY, ENSURING KNIVES ARE IN GOOD CONDITION, USING CUTTING GLOVES TO REDUCE RISK, AND ENSURING A SAFE CUTTING ENVIRONMENT.

Today, let's focus on one of the cornerstones of our craft: knife handling. As culinary professionals, it's paramount that we prioritise safety in our kitchen operations. Firstly, ensure our knives remain sharp. A sharp knife is not only more efficient but also safer to use, as it reduces the risk of slips and accidents.

Let's be vigilant in ensuring cutting surfaces are appropriate, maintaining stable and non-slip cutting boards will prevent injuries. Keep your mind on the task, don't get distracted or hold conversations with others when cutting.

Cut-proof gloves are available for your protection and it's crucial that they are utilised where there is high risk of laceration. They MUST be worn when, de-boning meat or fish; cutting slippery/hard food products (i.e., pumpkin), cutting large portions of hard cheese (i.e., parmesan) or when using the mandolin. The fit of the glove is important and there are four sizes to select from, they can be ordered through stores and washed through wardrobe. To minimise cross contamination always use a disposable glove over the cut resistant gloves.

Lastly, proper knife handling and sharpening techniques are essential skills that every member of our team must possess. Let's take the time to train and reinforce these skills to uphold our commitment to safety and excellence. And it goes without saying, when knives are not in use they should be stored appropriately to prevent accidental contact.

By adhering to these guidelines, we not only comply with health and safety legislation but also demonstrate our dedication to creating a secure and efficient working environment. Thank you for your attention to this matter, and let's continue to uphold the highest standards of safety and professionalism in our kitchen.

This month's food safety topic is cold/hot holding. Remember, the two hour / four hour rule. Food held between 50C and 60C for more than 4 hours must be discarded. If you are not clear on the process, make sure to refer to our Holding policy.



DIRECTOR OF KITCHENS

This months checklist requires we ensure that:

Knives are sharp

Cutting boards are stable and non-slip

Cut proof gloves are available and in good condition

Knives are stored appropriately when not in use

Staff know how to properly handle and sharpen knives

Holding monitoring log completed appropriately, periodic temperature checks complete.

To complete the
checklist on
Donesafe scan
the QR code

