



Cutting edge

Cutlery safety tips



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Cutlery safety tips

What can you do to reduce employee injuries?

Just take a few moments to look over these simple questions and answers about cutlery safety brought to you by Zurich Services Corporation. We're committed to helping you reduce the possibility of employee injuries in your restaurant.

Q. Does cutlery safety really make a difference?

A. Definitely. Every laceration injury that occurs in your restaurant affects your profitability. Experts agree, the true cost of accidents is between five and 10 times the direct cost.

Q. Does the sharpness of the knife make any difference in cutlery safety?

A. Believe it or not, properly sharpened knives are less dangerous than dull knives. Forcing a dull knife through food items, especially those that are wet or frozen, can result in injury. Lacerations from dull cutlery are often more severe than those from sharp cutlery, because rough edges cause more serious wounds.

Tip: Schedule a certain day each week for knife sharpening.

Q. How should knives and other cutlery be stored when not in use?

A. Knives stored openly in drawers can be a hazard to employees. Why? Because employees can easily cut their hands when reaching for another utensil. Knives should only be stored in proper holders or in sheaves.

Q. What advice can I give my employees concerning cutlery safety?

A. Make sure your employees understand that different tools have different uses – such as slicing, dicing, chopping and cutting. Knowing the proper method, as well as the proper tool, can mean the difference between safety and injury.

Q. Is there a recommended way to pass a knife from one employee to another?

A. Passing a knife from one employee to another is considered an unsafe act, and it is not advisable.

It's up to you...

Remember, you share responsibility for your employees' welfare. Injuries lower morale, decrease profits and disrupt your business. It's up to you to keep your restaurant on the "cutting edge" of safety.

For more information, contact your local Zurich Services Corporation risk engineering restaurant safety specialist, or call 800-982-5964.