

Kitchen Safety

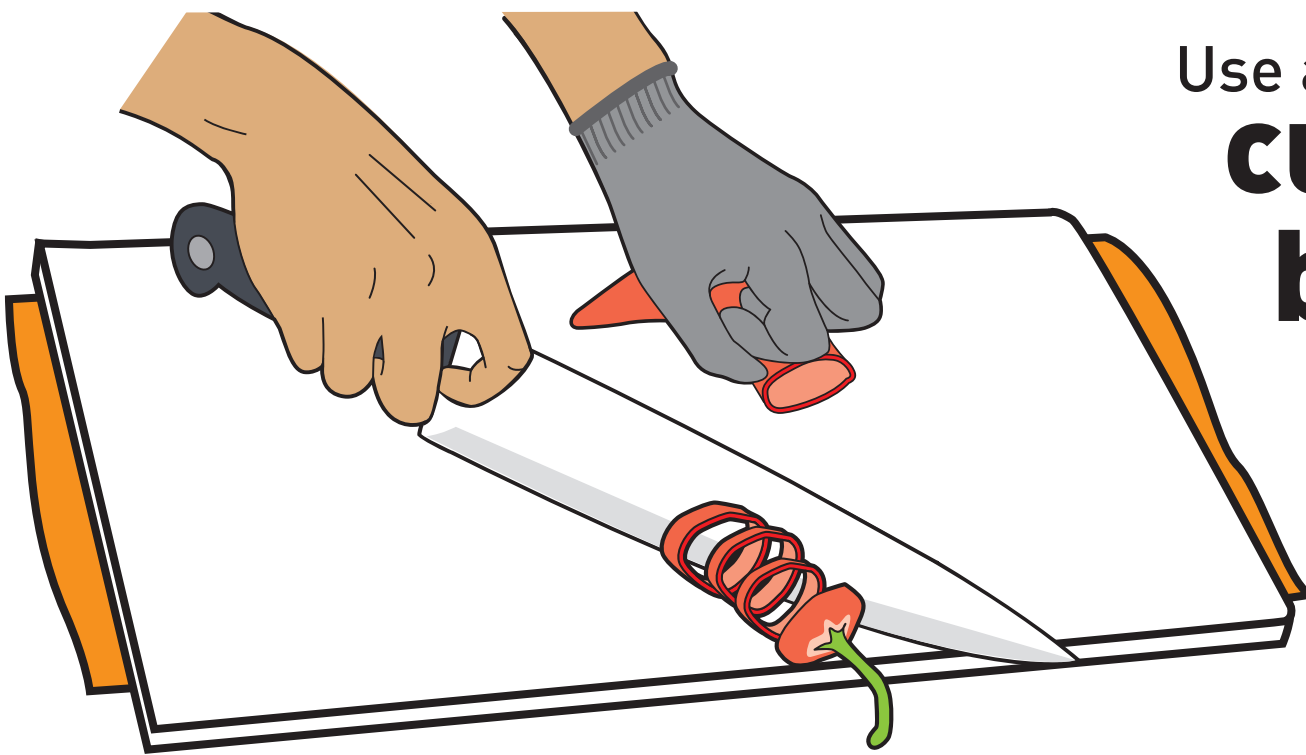
PREVENT CUTS



When cutting,
tuck fingers
on the hand holding food;
wear a protective glove.

**Keep knives
sharp.**

A sharp knife is safer
than a dull one.



Use a
**cutting
board.**

Place a damp cloth
underneath the
board to prevent
it from slipping.



Use the
appropriate knife
for the job. Never substitute a knife
for other tools.



Store knives

in a knife block or rack, never loose in a
drawer or left in soapy water.

Whether you're a seasoned chef, or working your first job
in a commercial kitchen, follow these basic guidelines to
avoid common injuries, such as cuts.

Find more on saif.com/safety Search  Hospitality/Restaurants

saif
Work. Life. Oregon.