Cuts and Knives Safety Topic



This section addresses the safe handling of knives and how to care for cuts in the workplace.

While OSHA does not have specific regulations regarding knives in the workplace, the General Duty Clause does require employers to provide a safe workplace and work practices for all employees. This is why it is of utmost importance that employees know the hazards and safe work practices concerning knives.

Handling Knives Correctly

Knives and other sharp or pointed kitchen utensils (cleavers, box cutters, and scissors) must be handled with caution.

- Use the correct knife for the job. Using a knife too big or too small for the job presents additional hazards.
- Keep your knife blades sharp. Dull blades require extra pressure and may cause the blade to slip or shift unexpectedly during use.
- Always cut on a cutting board or other hard surfaces.
- Keep sharp utensils visible.
- Never clean sharp objects with bare hands and…