Cuts and Knives

This section addresses 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 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 to 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 of shift unexpectedly during use.
- Always cut on a cutting board or other hard surface.
- Keep sharp utensils visible.
- **Never** clean sharp objects with bare hands and always dry with a towel and immediately store.
- When placing knives or other sharp utensils in racks, place sharp side down.
- Store blades properly. If storing in a rack, be sure the blades are covered. When storing in a drawer, the blade should be pointing to you when you open the drawer.

Cuts – Wash, Disinfect, Bandage

- Wash immediately with soap and water wiping away from the wound.
- Disinfect with a disinfectant spray.
- Bandage with sterile dressing. Hold the dressing firmly over the cut until the bleeding stops.
- Change the bandage as need to keep the bandage and cut clean and dry.

- Be extremely cautious when dealing with blood and open wounds.(See Bloodborne Pathogens)