# A screen shot of a computer Description automatically generated knives safety talk

Retail store employees occasionally use knives to perform various tasks, such as opening boxes during stocking and preparing foods. Learning the following safe knife practices will help prevent cuts and lacerations.

* Handle, use, and store knives and other sharp utensils safely.
* Cut in the direction away from the body.
* Keep your fingers and thumbs out of the way of the cutting line.
* Use any protective clothing provided by employer such as steel mesh or Kevlar gloves.
* Use a knife only for its intended purpose and use the appropriate knife for the cutting job.
* Store knives in a designated storage area when not in use. Do not store the blades with the cutting edge exposed.
* Install knife holders on worktables to prevent worker injury.
* Equip newly purchased knives with blade guards or knuckle guards that protect the hand from slipping onto the blade.
* Let a falling knife fall. Do not try to catch it.
* Carry knives with the cutting edge angled slightly away from your body, with the tip pointed down to your side.
* Place a knife you are handing to someone down on a clean surface and let the other person pick it up.
* Clean the knife immediately after use or place it in a dishwasher or a container labeled "for knives only."
* Do not store knives and other sharp objects in sinks between periods of use.
* Do not touch knife blades.
* Avoid placing knives near the edge of a countertop.
* Do not talk with coworkers or customers while using a knife. When interrupted, stop cutting and place the knife down on a secure surface. Do not try to cut while distracted.****