

CUT RESISTANT

GLOVE

SAFETY



## Safety Tips:

Use knives with blunt tips and finger guards to prevent injury

Only a safety knife with a self-retracting blade can be used

Store the knife safely away, between the ready pans, when not in use. Do NOT place knife near edge of Prep Board.

Do NOT place knife in sink full of water. Place on drain board of 3-compartment sink.

Use only approved openers to open containers (including box cutters). Do NOT use screwdrivers or knives.

Only the pouchmate (preferred), stainless steel scissors (blunt tip recommended) or sandwich cutting knife (cleaned and sanitized after use) can be used for opening individual food packages

## Safe Cutting Procedures:

Be sure your hands and the knife handle are completely dry

Hold the knife over the sandwich, cutting edge down

Place your other hand firmly over the knife

Always cut away from your body

Use a sawing motion

Properly clean the knife throughout the day

Use cut-resistant gloves on both hands



## Using Gloves to Cut Prep:

Place approved disposable plastic gloves on hands

Place cut-resistant gloves over plastic gloves

Place approved disposable plastic gloves over cut-resistant gloves

Remove disposable plastic gloves and cut-resistant gloves

Warning: Use clean and sanitized, approved cut-resistant gloves