

Langton House Hotel	Risk Assessment	Version 1.4	Page 1 of 6
<b>Risk Assessment</b>	<b>Working with Knives</b>	Created	26/8/2022
Workplace Sector	Kitchen	Reviewed	26/8/2024
Hazards	Use of sharp knives, Incorrect use, Use of blunt knives, Incorrect carrying of knives, unsecure cutting surface, knives left in the sink.	Next Annual Review	26/8/2025
Risk Assessment carried out in consultation with Eddie Langton & Langton Staff			

The main hazards associated with knives are cuts to the non-knife hand and fingers  
We will consider the following risk factors and hazards and identify all persons who may be at risk.

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
<p>Not holding produce/knife correctly</p> <p>Insecure cutting surface</p>	<p>Staff</p> <p>If not holding produce/knife correctly on secure surface, loss of control :</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> </ul>	<ul style="list-style-type: none"> <li>• Train staff in correct cutting techniques</li> <li>• Ensure stable surface for work area</li> <li>• Hold the knife firmly by the handle.</li> <li>• Wrap your fingers completely around the handle so you have a firm grip.</li> <li>• Never press on the back edge of the blade when cutting.</li> <li>• If the knife slips out of your hand-do not attempt to catch it! Get out of the way and let it fall.</li> <li>• Always cut away from the body</li> <li>• Make sure the area around you is clear-creating a knife safety circle</li> </ul>				

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Blunt/Dull Knife	<p>Staff</p> <p>Use of blunt knives will result in loss of control :</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> </ul>	<ul style="list-style-type: none"> <li>• Knives should be sharp</li> <li>• Store knives in suitable racks when not in use</li> <li>• Train staff to know when knife requires sharpening</li> </ul>				
Incorrect Knife for the task	<p>Staff</p> <p>Use of incorrect knife can result in loss of control :</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> </ul>	<ul style="list-style-type: none"> <li>• Training in correct selection of knife</li> <li>• Knives must be suitable for the task:</li> <li>• <i>Vegetable knife</i></li> <li>• <i>Meat-cutting knife</i></li> <li>• <i>Bread knife</i></li> <li>• <i>Shellfish knife</i></li> </ul>				
Distraction	<p>Staff</p> <p>Distractions can result in loss of control: :</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> </ul>	<ul style="list-style-type: none"> <li>• Avoid distractions when using knives</li> <li>• Staff should be aware not to approach someone who is using a knife</li> </ul>				

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Action Completed
Carrying Knives	<p><b>Staff</b></p> <p>Carrying knives incorrectly can result in injury to other staff members:</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> </ul>	<ul style="list-style-type: none"> <li>• When carrying knives in the kitchen, hold an unguarded knife with blade pointed down and close to your side.</li> <li>• Train staff in safe procedure for carrying knives</li> <li>• Never try to catch a falling knife</li> </ul>				
Sharpening knives with a steel	<p><b>Staff</b></p> <p>Incorrect use of Steel Unsuitable Steel</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> <li>• <i>Damage to knife</i></li> </ul>	<ul style="list-style-type: none"> <li>• Training provided in sharpening knives with a steel</li> <li>• Only trained operatives to sharpen with a steel</li> <li>• Steels should always be clean and free of rust.</li> <li>• Steels should also have guards fitted between the steel and the handle to keep the knife blade from striking whatever hand is holding the handle of the steel.</li> </ul>				
Knives left in the sink	<p><b>Staff</b></p> <p>Knives in the sink are an invisible hazard</p> <ul style="list-style-type: none"> <li>• <i>Cuts</i></li> <li>• <i>Lacerations</i></li> <li>• <i>Incisions</i></li> <li>• <i>Serious bleed</i></li> </ul>	<ul style="list-style-type: none"> <li>• Do not leave knives soaking in a sink full of water</li> <li>• Use a designated area/container for dirty knives and inform staff of location</li> </ul>				

## Further Control Measures

**Information, Instruction & Training**

- Staff training in the Safe Use of Knives

Instruction in the:

- Safe Carrying
- Cleaning
- Care of Knives in the kitchen environment

**Personal Safety**

- Wear PPE to protect yourself as required

Common cut-resistant gloves include:

- Metal mesh gloves made of stainless steel rings
- Steel core gloves, which are fabric with steel woven into the material
- Kevlar gloves made of strands of Kevlar material
- Rubber-coated fabrics
- Your choice will depend primarily on the level of cut-resistance needed. A person using a box knife will not need the same protection as someone cutting fish with a large, sharp blade.

You may also need to wear protective clothing, such as aprons or shirts made of cut-resistant materials such as Kevlar or steel mesh.

**Further Controls**

## Safeguards: Knife Use

**Avoid Using a Knife:**

- Don't use a knife unless you have to
- Consider using pre-cut food rather than having to use knives
- Order supplies in easy open containers
- Use kitchen scissors or retractable blade to open packaging
- Do not use a knife to taste food

**Wash Knives Safely**

- Hold the handle and use a brush when washing knives in the sink
- You will risk injury if you do not use a brush to clean the sharp edges of a knife
- Always load knives in dishwashers with the point downwards

**Cut Away From You**

- Always cut away from yourself
- Never cut towards yourself
- Cut downwards onto a proper chopping/cutting board
- Ensure the item being cut is secure and cannot roll or topple

**Always Use the Right Knife**

- Do not use a very large knife when not necessary
- Remove knives from the work area that are not required for the task
- Whenever possible use safety-knives with retractable blades or scissors

**Store Knives Securely**

- Store knives securely in the proper areas
- Ensure proper storage is provided
- Label storage areas as required
- Do not leave knives lying around in sink areas or on worktops etc. where they can be accidentally knocked off

**Take Care**

Take great care when handling knives both before and after they have been sharpened.

**No Knives in the Sink**

- Do not leave knives soaking in a sink full of water - they are an invisible hazard
- Provide a designated area/container for dirty knives and inform staff of location

**Carry Knives Safely**

When carrying a knife, always carry it with the blade pointing downwards and not upwards in any way where it could potentially hurt someone if they accidentally came into contact. Do not carry knives in your pocket

**Never Cut in your Hand**

- Cut or Chop on a Chopping Board - never in your hand
- Ensure proper cutting surface is secure
- Particular risk involved in cutting lemons, take your time and ensure lemons are secure

**Falling Knives**

**NEVER try to catch a falling knife – let it fall.**

**Action List**

Hazard	Control Required	Assigned to (name):	Action By (date):	Completed	Date Completed