

Knife Safety

September Start-Up: Unit Manager Checklist

- Scrub brushes located in each pairing of wash buckets (red/green buckets)
- Waring knife sharpener in place and staff interested have been trained on use (refer to 'Knife Sharpener Check List')
- Identify pre-cut produce order opportunities
- Knife safety posters up in conspicuous locations
- Review knife storage and order additional knife boxes as needed
- Staff have been provided a cut resistant glove – *refer to training manual for care & maintenance*
- Glove drying racks are in place
- Cutting boards all have corner grips