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