

Knife Safety

1. Never touch the cutting edge.
2. Keep sharpened knives completely out of the reach of children.
3. Slow Down! Always use knives slowly and cautiously.
4. When cutting, keep the off-hand and fingers behind the cutting edge motion at all times.
5. Do not attempt to cut an unstable object that tends to roll or shift as you cut. For example, rounded items such as onions, potatoes, apples, or carrots. Carefully cut a flat side to stabilize it for cutting.
6. Wipe off knives while the cutting residue is moist and comes off easily. It will be much easier to clean and will minimize handling the knife in the cleaning process.
7. If residue is allowed to dry, it becomes crusty and the residue cakes and sticks to the blade. If so, moisten the knife blade and set it aside for a few minutes before attempting to clean. It will be easier to clean and minimize handling.
8. First and foremost wipe knives off very slowly and carefully. When wiping off a knife use a towel that has been folded over several times. Be slow and deliberate. Preferably place the multi folded towel on a counter, flatten the knife blade against the towel, and wipe off the knife in a motion so as to drag the cutting edge across the towel. If you wipe the knife off with the folded towel in your hand, always keep plenty of folded towel between your hand and knife blade. Make no motion with the knife that could cut the towel.
9. Never place knives in the sink with other dirty dishes. They can't always be seen. Wash them separately. Set them aside safely away from edge of the counter for the special handling they require.
10. Do not put knives in a dishwasher where your hands are constantly moving in and out. Also dishwashers are hard on knives and knife handles.
11. When placing a knife in a dish drainer, always place with the cutting edge down.
12. Store your knives in a safe place such as a knife block. Always know where all your knives are. Sharp knives that are unaccounted for are a safety hazard.