

# Bandaging Cut Hazards In the Kitchen

## Cut hazards

Cuts in the workplace can be very dangerous for both the employee, and those around them. Life threatening illnesses like HIV and hepatitis can be transferred through blood. It's important for employees to take extra care when handling sharp objects as well as performing certain tasks.

- **Using knives: In the rush to prepare food, it is easy to slip up and cause a cut. While some cuts can be small, others could cause the worker to lose a finger.**
- **Cleaning the restroom: You may not think of this as a danger for cuts, but it's there. If a diabetic customer does not dispose of their needle properly, you could end up cutting yourself by simply taking out the trash.**
- **Cleaning up broken glass: Accidents happen, but if an employee tries to clean-up broken glass dishes with their hand, it's very easy for them to cut themselves.**
- **Using automatic cutting equipment: Moving blades are always dangerous and pose a risk to employees.**

The first step to staying safe is to read all safety and training guidelines. It's important to follow the steps outlined in order to stay safe while working. There are also several other things employees can do to prevent cuts.

- Avoid talking. Conversations can distract employees from the task at hand, putting them at a higher risk of making a mistake and hurting themselves.
- Do not crush garbage bags. There could be a number of dangerous items inside. Anything with a sharp edge could come through the bag and cause an injury.
- Store blades properly. Simply throwing knives in a drawer or container can leave the blade exposed. Not only is this dangerous for employees, but also wears down the knife. Instead use a knife rack or block to properly store the knives and protect employees.

- Wear cut resistant gloves. The gloves will help protect employees in case of any slip-ups.
- Do not touch needles. If any are found, contact a supervisor to properly dispose of them.
- Use a pusher block when using an automatic slicer. This will keep fingers and hands away from the spinning blade.
- Do not use a glass to scoop ice. If the glass were to break, it would contaminate the entire container. It's best to use plastic scoops.

## How to protect employees

As a manager or owner, you are responsible for making sure that employees are properly trained and follow safety guidelines. Cutting can be a hazardous task and needs to follow specific guidelines.

There are ways that you, the employer, can help protect employees.

- **Keep knives sharp. A sharp blade is less likely to slip than a dull one.**
- **Train your employees. By showing them the proper techniques, you can prevent accidents and injuries.**
- **Send employees to the hospital. While it may be obvious to seek medical attention for more serious injuries, a small cut from a needle could be even more dangerous. It's important that the employee get medical help immediately.**
- **Provide needle disposal bins. This will encourage customers to dispose of their needles properly while protecting your employees.**

For more information and additional risk management and prevention tools, visit: [fwcruminsurance.com](http://fwcruminsurance.com)

## OSHA standards

The Occupational Safety and Health Administration (OSHA) sets standards to help protect all workers. There are some rules already in place that relate to preventing cuts in the workplace. If you don't follow the following rules, you could face fines.

**Standard 1910.132.** Employers must provide hand protection when employees are performing any task that can cause injury to the hands. Cut resistant gloves are hand protection that must be provided for employees performing cutting tasks.

**Standard 1910.138(a).** Employers are required to enforce proper use of hand protection when performing hazardous tasks.

**Standard 1910.1030.** Employers must provide an exposure control plan to protect employees from possible infections caused by blood borne pathogens.

An Exposure Control Plan (ECP) is designed to prevent the spread and exposure of blood borne pathogens. In any facility where this could be an issue, OSHA requires an ECP that includes the following:

- Determination of employee exposure
- Implementation of various methods of exposure control, including:
  - Universal precautions
  - Engineering and work practice controls
  - Personal protective equipment
  - Housekeeping
- Hepatitis B vaccination
- Post-exposure evaluation and follow-up
- Communication of hazards to employees and training
- Recordkeeping
- Procedures for evaluating circumstances surrounding an exposure incident

***For more on creating an ECP, check out:***

***[https://www.osha.gov/OshDoc/Directive\\_pdf/CPL\\_2-2\\_69\\_APPD.pdf](https://www.osha.gov/OshDoc/Directive_pdf/CPL_2-2_69_APPD.pdf)***

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