



## Wyton on the Hill Primary School Kitchen Knife Safety Policy

### Introduction

We recognise that using knives and keeping knives on site can present hazards and risks to all our employees and young persons, if inappropriately used or stored. We must therefore introduce controls to ensure that the risks associated with the use of knives are minimised.

### It is our policy to:

- Identify and train employees who work in the kitchen in the correct knife to use for the task, the correct use of and the storage of knives.
- Provide knives for staff that are suitable and safe for the tasks intended.
- Provide employees with the means to maintain their knives in a good safe condition.
- Arrange for the maintenance of knives where this control cannot be undertaken by the authorised persons.
- Ensure that knives are kept locked away when not in use by staff.
- Prohibit the use of kitchen knives by young persons unless a suitable risk assessment is conducted and it is agreed by the Client for the young person to use knives under close supervision.

### Kitchen Knife Safety Procedure

- Only trained, authorised employees are allowed to use the kitchen knives.
- Knives are suitable for the tasks and they are regularly maintained.
- Instructions are given to employees that they are responsible for ensuring that knives are stored safely, are maintained in good condition and to report any defects