

Washing Your Hands

Follow these procedures on hand washing techniques to prevent the spread of germs.



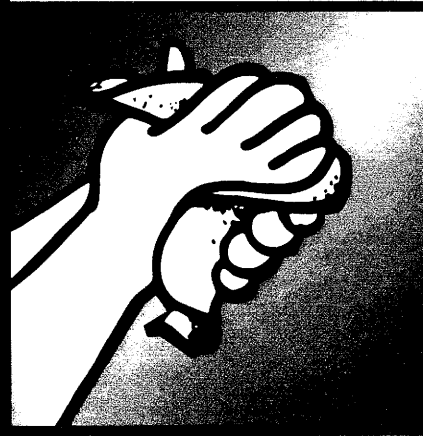
1.
Remove your jewelry. Turn on the faucet and run warm water.



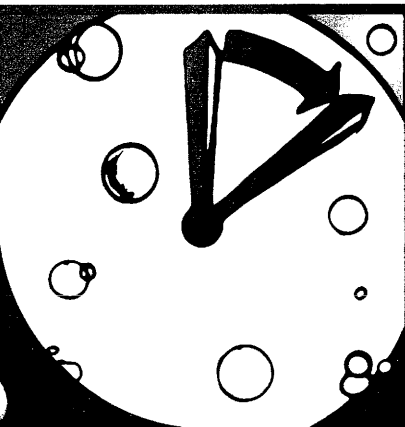
4.
Rinse off all of the soap.



2.
Lather up with hand or liquid soap.



5.
Dry your hands with a paper towel. REMEMBER your jewelry.



3.
Wash well. Make sure to scrub between fingers and nails.



6.
Turn off the faucet using the same paper towel, then throw it away.

Clean Up Safely!

When cleaning up blood or a body fluid spill follow these clean up procedures.



1. When a spill occurs simply mix together **ONE** of the following:
 - ▶ Household Bleach Solution
 - (1/4) Cup of Bleach to (1) Gallon of Water for Most Spills
 - (2 1/2) Cups of Bleach to (1) Gallon of Water for Spills with Organic Material
 - ▶ Appropriate Disinfectant
 - EPA Registered Mycobactericidal**DO NOT PRE-MIX SOLUTION**

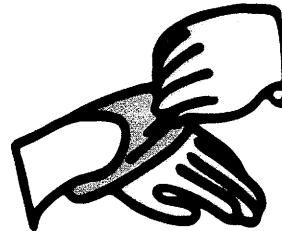
Clean Up Process



5. Pick the towels up away from your body and clothing. Pour disinfectant over the contaminated area. Allow a few minutes of contact time. Wipe up the disinfectant with the towels and put in bag. Repeat clean up process if necessary.



2. Put on a pair of Rubber Utility (Playtex Living type) gloves and any other personal protective equipment you may need.



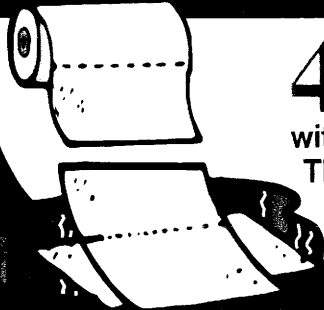
6. Remove gloves. Do not touch the outside of the gloves with bare hands. Throw out gloves or wash per OSHA standards.



3. Open a leak-proof plastic bag and fold down the top to form a collar or cuff about four inches long.



7. Seal the bag or container closed. Mark it with a bio-hazard label. Dispose according to company policy.



4. Carefully cover up the spill area with absorbent towels. This will prevent splattering material to other objects.



8. Using hand or liquid soap and water, wash your hands thoroughly.

KNIFE SAFETY

ALWAYS USE A SECURE CUTTING BOARD. REMEMBER TO ALWAYS PLACE A WET TOWEL OR CLOTH UNDERNEATH YOUR BOARD.

WIPE KNIVES BY MOVING THE CLOTH FROM THE BACK EDGE TO THE SHARP EDGE, START AT THE HANDLE AND WORK YOUR WAY TO THE TIP.

CUT AWAY FROM YOUR BODY. DO NOT CUT IN YOUR HAND OR IN THE AIR.

LET FALLING KNIVES FALL.

DO NOT HACK OR PLAY WITH FOOD.

NEVER GESTURE WITH ANY KNIFE. DO NOT TALK AND CUT AT THE SAME TIME.

WATCH WHAT YOU'RE DOING AND CONCENTRATE.

PLACE KNIVES IN A TUB OR IN AN AREA THAT CAN BE VIEWED BY ALL. NEVER PUT KNIVES IN THE POT SINK, PEOPLE CUT THEMSELVES EASILY.

ALWAYS USE A SHARP KNIFE. DULL KNIVES CAN HURT AND YOU HAVE A HIGHER CHANCE OF HAVING AN ACCIDENT.

TESTING THE CUTTING EDGE:

- LOOKING DOWN THE EDGE
- PAPER-NOT A GOOD METHOD
 - FOOD

MOTIONS OF A KNIFE

- ROCKING
- SLICING
- CHOPPING

SHARPENING TOOLS

TRI-STONE
CERAMIC
ELECTRIC STONES

FRENCH KNIFE

8 PARTS

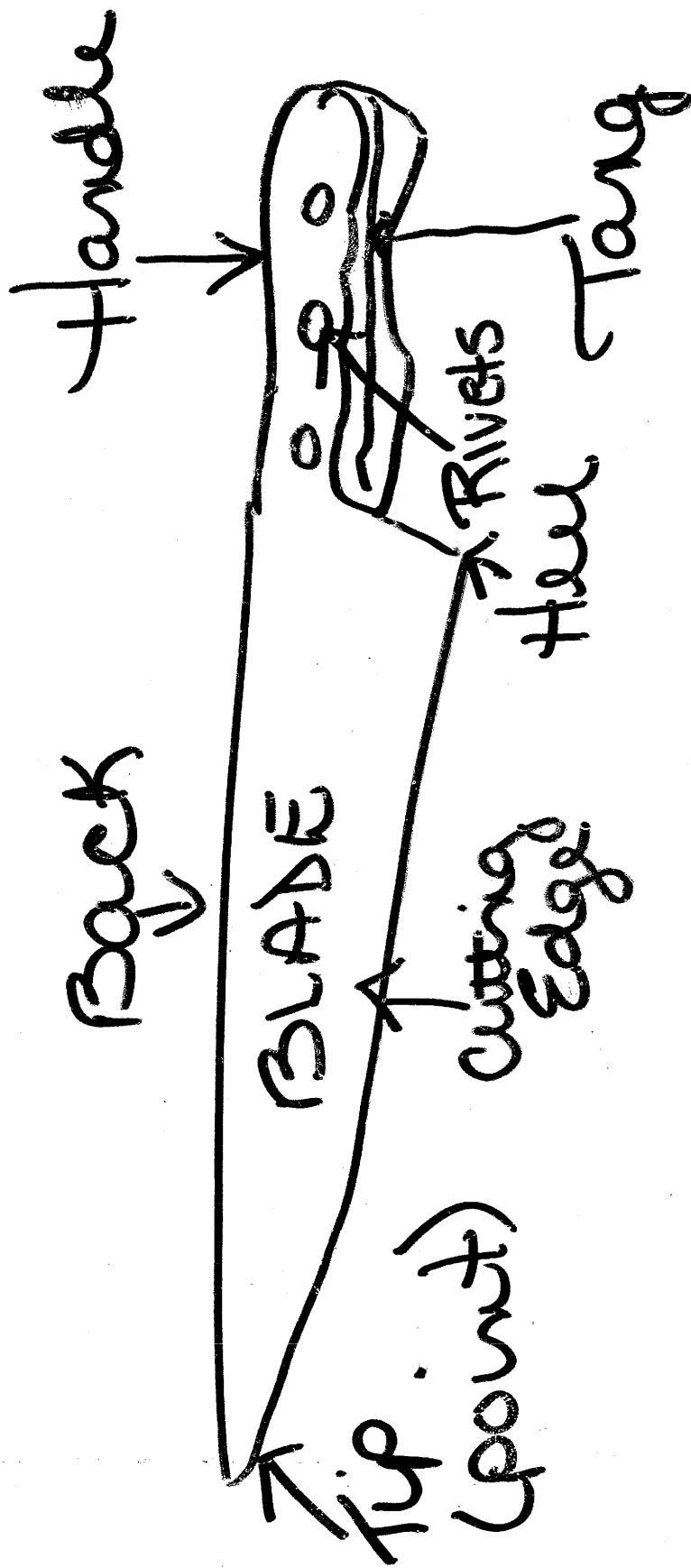
TIP/POINT, BACK, TANG, BLADE, CUTTING EDGE, HEEL, RIVETS,
HANDLE

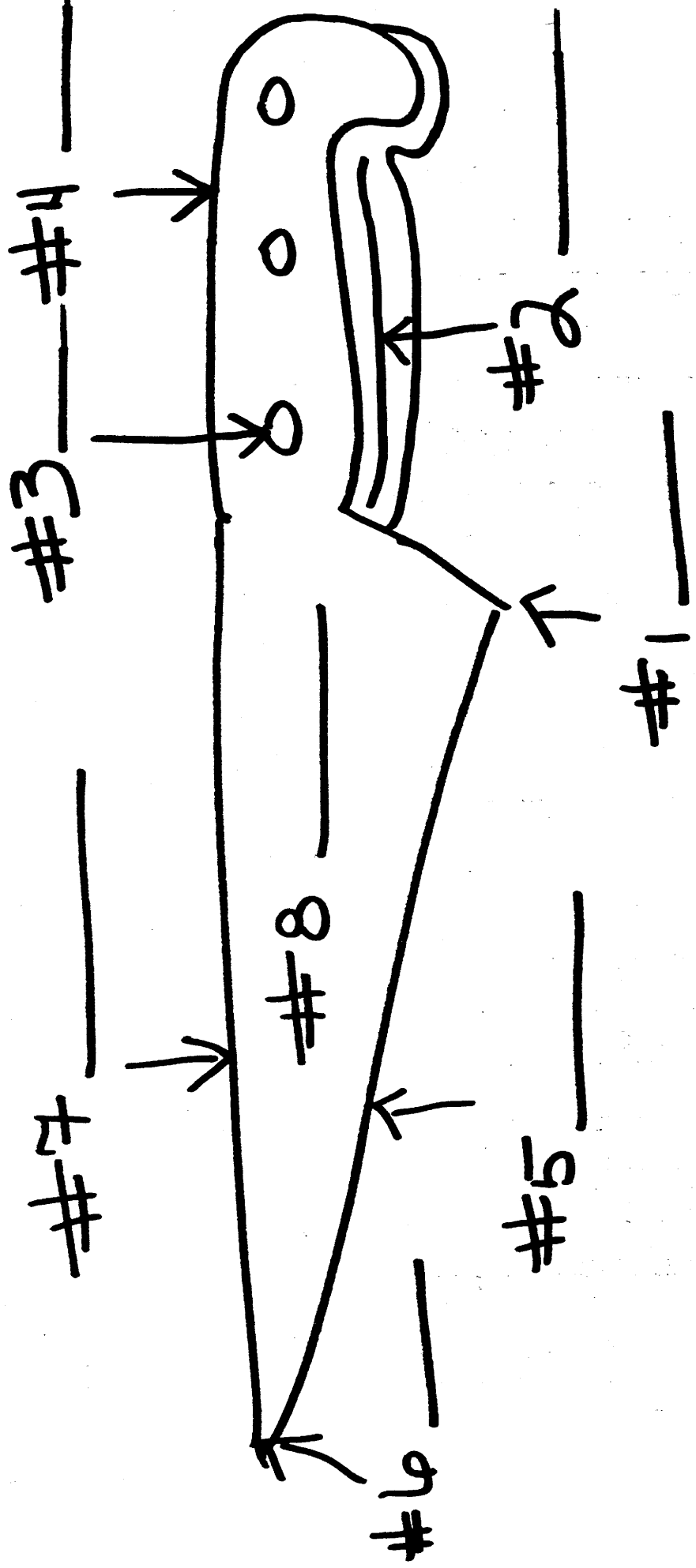
Safety Practices In Using Cutlery

Proper use and care of knives is an important factor in keeping them in good condition. Following are some guidelines for using knives:

1. Use the correct knife for a particular job.
2. Use a cutting surface (cutting board/table) whenever possible.
3. Always wash and wipe a knife from the back of the blade, being sure that your fingers do not extend to the cutting edge.
4. Do not put a knife into water where it is not easily seen.
5. When carrying a knife, hold it with the point downward.
6. Do not use a knife as a lever to pry jar lid off or for other similar purposes.
7. Do not use a knife for cutting paper and string or for sharpening pencils.
8. If it is used effectively and thoughtfully, a sharp knife is safer than a dull knife.
9. Knives stored in racks or in slots in drawers can be picked up with more safety than those which are thrown into a drawer.
10. Do not use a knife to turn food, such as hamburger patties, steaks, pork chops, or pancakes, since heat damages the blade.

FRENCH KNIFE





Name: _____