

KNOW YOUR KNIVES

WASHING YOUR KNIFE

It is not recommended to wash your knives in a commercial or residential dishwasher, as the process may cause damage to the edges of the blades. Scrub knives with a sponge or brush dipped in soapy water followed by sanitizing solution after every use.

- 1.** Place the blade of the knife on a flat surface with the edge facing away from your body. Soak a clean cloth in tap water. Wipe one side of the knife blade with the wet cloth. Flip the knife and wipe the other side of the blade, as well. Be careful, especially when you are rubbing the cloth against the edge of the knife, to prevent injury.
- 2.** Make a solution by mixing a few drops of liquid soap in hot water. Dip the knife in the solution and then take it out. Soak the knife for a longer duration (about ten minutes) if you have cut meat or fish with it. Using a sponge soaked in the hot water solution, scrub the blade of the knife. Do it very lightly, to prevent scratches.
- 3.** After you have removed the visible dirt from the blade of your knife, clean its handle using another sponge, dipped in the soapy water.
- 4.** Rinse the knife thoroughly under running water. Dry the knife using a clean dish towel.

TIPS

- Wash kitchen knives immediately after using them, so that the food does not dry on their blades.
- Always rinse the knives in hot water, in case you have cut raw meat or fish with them.



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KNOW YOUR KNIVES

STORING YOUR KNIFE

- 1. Commercial Wall Storage Containers** are meant for safe, sanitary storage for commercial kitchen environments. Closed containers are not only sanitary, but protect knives from contaminants and damage.
- 2. Magnetic Bar** is wall-mounted and designed to hold knives firmly in place. You must use care not to move too fast and knock a knife from its place, though the magnets are extremely strong.
- 3. Knife Guard** is a rigid, plastic sleeve that fully encloses the blade edge. This is the only way you can safely store a knife in a drawer with other utensils.
- 4. Glass Knife Block** sits on a counter-top, offering convenient access when working and when safely putting away. There are various sizes and configurations. Since the slots may be difficult to clean, it is important that the blade is clean and dry before putting away.
- 5. Knife Case** is the choice of professionals who carry their knives with them. They are padded, have mesh pockets, Velcro fasteners, and elastic loops to hold the knives firmly in place.



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SAFETY AND CARE

1. Keep your knives sharp

A sharp knife is safer than a dull one; it requires less pressure in cutting. Your knife will not slip as easily and your hand will not tire as quickly when you have a good sharp edge.

2. Use the correct cutting board

Hold your knife firmly while cutting away from your body. Use an NSF certified cutting board. Ceramic, glass, and similar hard surfaces are not recommended, as they will dull a knife edge because they are extremely hard surfaces. Commercial kitchens are recommended to use a color-coded cutting board system to ensure food safety.

3. Make sure that a knife lying on a flat surface is never covered with a towel or napkin

After handling a knife, lay it down in a cleared area, with the blade and point away from the body, and away from the edge of the table or cutting area.

4. Never try to catch a falling knife

If a knife drops, back away as quickly as possible to avoid injury. Reach consciously for the handle. When handing a knife to another person, do so with the handle toward that person.

5. Never test the sharpness of a knife by running your finger along the edge!

Cutting a piece of paper is a better option to test for sharpness. Take a piece of paper, hold it by one edge only, and use your knife to cut downwards on the free edge. A sharp knife will cut; a blunt knife will not.



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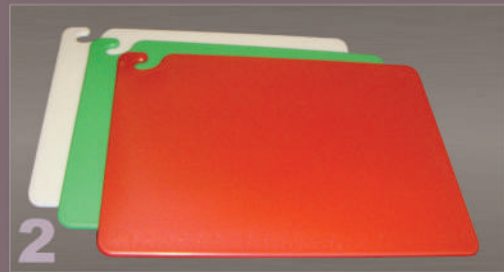
THE CUTTING SURFACE

Using the correct cutting board can make your cutting, slicing, and chopping go much more smoothly. The choice of cutting boards can dramatically improve your knife's ability to hold an edge.

- 1.** The best cutting board surface is an NSF certified plastic cutting board. The plastic is relatively easy on the knife edge and is practical to use. Unlike a wood cutting board, the plastic boards can be tossed into a dishwasher for sanitizing.
- 2.** Be aware of cross contamination of food. It is recommended that you use separate cutting boards for raw meats, chicken, etc. You may want to consider using color-coded knives and boards for easy identification.
- 3.** Although, there are other options, such as stainless steel, marble, ceramic, and glass, we do not recommend them, as they can quickly dull your knives.

TIPS

- Replace cutting boards when they become deeply worn or cracked.
- Sanitize boards from time-to-time. Use a solution of 5% white vinegar with 4 parts water.



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