

Food Service – Safe Box Cutter Use

Each day thousands of restaurants and kitchens open cardboard boxes as part of their normal day. Many simply tear open the boxes with bare hands, while others use sharpened blades (box cutters) to speed up the process and make the cuts more “clean”. *Always remember that box cutters will cut your skin as easily as they cut the cardboard box!*

Here’s some tips for selecting and safely using a box cutter:

- Always use a “Safety Box Cutter” for opening boxes. Much of the sharp blade will be protected to help prevent injuries. It should also allow the blade to be retracted into the handle for safe storage.
- Check the condition of a box cutter's blade frequently. Dull blades require more pressure and increase the risk of injuries.
- **DO NOT** use straight razors, knives, power tools or standard hand tools (screw drivers, saws, etc.) to open boxes.

Follow this three-step process when working with box cutters:

- Position the carton at an angle to your body so that the cutter will not be moving directly towards you.
- Position your other hand on the opposite side of the carton.
- Make a smooth cut, then turn the carton a quarter revolution. Make another smooth cut, then turn the carton again.

