



Division:	Food & Beverage
Department:	All Departments
Positions:	Executive Chef, Sous Chef, Sous Chef in Training, Assistant Chef, Baker, Master Cook, Cook, Helper, Runner, Bussperson, Garde Manger, Pantry Worker
Subject:	Safety – Cutting Gloves - SOP
Issue Date:	8/1/2022
Revised Date:	
Revised Issued Date:	
Recurrent Training	

STANDARD:

Cutting gloves is a personal protective equipment designed to protect the employee’s hands from cuts while working with sharp tools such as knives, slicers, choppers, food processors, etc. It is mandatory for all employees to wear cutting gloves when using any of these sharp tools. Failure to follow this policy and procedure will result in disciplinary action.

DISTRIBUTION OF CUTTING GLOVES:

Cutting Gloves will be provided by your department and will be accessible within all kitchens.

- The glove will remain in the area provide and once you are done with the use of the cutting glove it is the responsibility for you to return it back to the proper area. In addition, it will be your responsibility to retain the glove and maintain it according to policy.
- You must immediately report any lost or stolen gloves to your manager.
- Misuse resulting in premature damage or lose to the glove may result in Disciplinary action.

HOW TO USE A CUT GLOVE:

1. Always use a cutting glove when handling knives, sharp objects and tools as well as equipment that could possibly cut or injure you (slicers, graters, etc.).
2. Wash hands thoroughly before putting cutting gloves on.
3. Choose the correct size to fit your hand. The cutting glove should fit your hand snugly and not be loose.
4. Place a disposable glove over the cut-resistant glove for all cutting tasks to contact surfaces are sanitary.
5. Clean and sanitize cut-resistant gloves between uses.
6. Clean and sanitize cut-resistant gloves after they are used for cleaning of sharp

WHEN TO USE A CUT GLOVE:

Whenever you are using, handling or cleaning knives, slicers, choppers, food processors, mandolins, graters, micro-planes, other shaving and slicing tools or any other items that are sharp and can cause cuts or injury from sharp surfaces.

PROPER CLEANING FOR CUTTING GLOVES:

1. Wash gloves with soapy water by putting on and rubbing hands together.
2. Rinse gloves with clear, warm water from the fingertips toward the cuff.
3. Do not flush from the inside toward the fingertips!
4. Note: Cleaning and sanitizing in a dish machine is not recommended!

Policies and Procedures Receipt

I acknowledge that I have read, understood, and have participated in the training for the Golden Nugget **Food & Beverage Policy: Safety – Cutting Gloves – SOP**.

I also acknowledge the following:

- Violations of this policy may result in disciplinary action as described up to and including termination.
- Receipt of this Policy does not create or constitute an express or implied contract of employment or warranty of any benefits.

Name (Please Print)

Employee Signature

Employee Number

Date