



Knife Service Fact Sheet

*What you should expect from your service provider

- Sharpened knives should arrive sterilized, from professional washing machines at 220 degrees, carried in a clean covered plastic box, and be able to pass a USDA swab test.
- **Knife handles should be color coded to prevent cross contamination.** Upon request handles can be marked and returned to the same employee.
- Delivery of sharp knives should be on a weekly basis, on the same day.
- **You should be able to inspect the premises where your knives are processed at any time, to ascertain the cleanliness of the operation.**
- The process of sharpening the knives should include the following steps to ensure the safest procedure: prewash upon arrival, replacement of worn pieces. Finally, sharpened and sterilized along with the plastic carry box.
- Billing: the driver should carry an invoice in triplicate to be signed by the customer, one copy left at the premises, a copy will be returned with your monthly invoice.
- Extra items: you should be able to order other related products such as bands saws, plates and knives & slicer blades.
- Food handling runs smoother and is more productive with properly serviced cutlery.
- Your Knife Service Vendor should provide a Certificate of Liability Insurance.

Are you dealing with a competent, professional honest and sanitary facility?

Can your service provider meet these standards?

We at EZ-Edge are professional service providers that believe in an open relationship with our customers. We endeavor to support all efforts in maintaining safe and sanitary practices in the food handling industries.