

# Here's a "Tip" on How Not to Cut Fish

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It happened after USS *LaSalle* had returned from a month-long, Black Sea cruise, and most crew members were home with their loved ones. A young food service attendant (FSA) in the ship's galley initially was cutting frozen fish, but he would end up cutting more than that.

Holding the knife steady with his left hand, he repeatedly slammed it down on the frozen fish, using the knife like a meat cleaver. At one point, the knife got stuck halfway through the frozen fish. The impatient FSA ignored all safety precautions and raised his hand—holding the knife now embedded in the frozen fish—and then slammed it down onto the cutting board. The result was he cut off part of his left index finger tip.

Luckily, the cut didn't reach the knuckle, and no muscle was cut. When the Sailor's shipmates took him to sick bay, an alert duty corpsman hustled back to the main galley to retrieve the severed fingertip, which medical personnel were able to reattach. The young FSA ultimately healed well, although his finger will be scarred from the cut. He nonetheless has all 10 fingers!

Meanwhile, the next morning all *LaSalle* food service personnel attended a hands-on training session that reemphasized the need for being careful with knives, whether cutting fruits, vegetables, or meats.

When you're working in the galley or in a machinery space, use the right tools for the job, and follow safety procedures. And, don't let your impatience get the better of you! ☺



Surgeons were able to reattach the finger, since it was a clean cut and the knuckle wasn't damaged. Other than some scarring, the FSA is not expected to have any permanent disability.