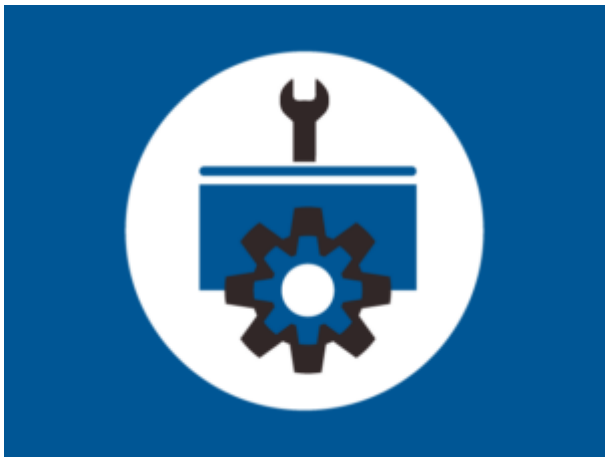
OSHA Food Slicer Fact Sheet and Meat Grinder Injuries



Preventing Cuts and Amputations from Food Slicers and Meat Grinders

Food slicers and meat grinders used in food service industries such as grocery stores, restaurants and delicatessens can cause serious cuts and amputations when workers operate, perform maintenance, or clean the machines. This fact sheet provides employers with the requirements of the

Occupational Safety and Health Administration (OSHA) and ways to prevent cuts and amputations in workplaces with food slicers and meat grinders.

Introduction

Amputations are among the most severe workplace injuries and often result in permanent disability. In 2013, at least 4,000 incidents involving meat slicers occurred that resulted in lost workdays. Food slicers (see Figure 1) are electrically-powered machines typically equipped with a rotary blade on/off switch, a thickness adjustment, and a food holder or chute. Operators may use a…