Preventing Cuts from Meat Slicers — Kitchen Safety — Stats and Facts



FACTS

- 1. The blades of meat slicers can move at incredibly high speeds, sometimes up to 60 rotations per minute.
- 2. Meat slicer operators are at risk of developing musculoskeletal disorders (MSDs) due to repetitive motions.
- 3. The most common types of injuries associated with meat slicers include cuts, lacerations, and amputations of fingers, hands, and arms.
- 4. Injuries from meat slicers can be severe and life changing. A single injury could result in the loss of a finger, hand, or even an entire limb.
- 5. Injuries from meat slicers can result in significant medical expenses and time off work to recover.
- 6. Provide employees with personal protective equipment (PPE), such as cutresistant gloves and aprons.
- 7. Proper training in the safe use of meat slicers is essential to prevent injuries.

STATS

- The U.S. Bureau of Labor Statistics reports that over 30% of all injuries in the meat packing and processing industry are caused by machinery, including meat slicers.
- The Journal of Occupational and Environmental Medicine found that nearly half of all injuries sustained by food service workers involving a slicer or mandolin resulted in an amputation.
- (NIOSH) reports that the most common injury associated with meat slicers is lacerations to the hands and fingers, which account for approximately 60% of all injuries.
- 20,000 food service workers conducted by the Center for Science in the Public Interest, more than 50% reported having been cut by a slicer at some point in their career.
- The U.S. Consumer Product Safety Commission (CPSC) reports that there were over 1,600 emergency room visits related to injuries caused by meat slicers and other food preparation equipment.
- According to the Department of Occupational Health and Safety, roughly 4,000 amputations occur every year due to meat slicer injuries.
- Meat slicers accounted for more than 700 restaurant worker injuries and 100,000 days of lost work.

