



## Knife & Food Slicer Injuries to Restaurant Workers

More than 700 restaurant workers were seriously injured by knives and slicers in 2000–2004, resulting in more than 100,000 days off work.

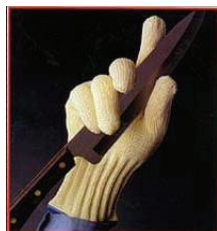


These injuries were so serious workers had to take time off work to recover, or in some cases were permanently disabled. Serious injuries are costly and affect your industrial insurance premiums. They contribute to the reason for the average base rate of \$.36 per hour per employee paid by restaurant employers in 2006. If your company has a higher than average number of injuries (claims), your “experience rating” could increase by as much as 25% in one year to \$.43 per hour per employee.

Stated in another way, if you had 10 full-time employees and had an average number of injuries (claims), you would pay about \$7,200 in premiums in 2006. If your experience rating increased by 25% because you had higher than average injuries, you would pay about \$1,400 more or \$8,600 in premiums in 2006.

### Causes of injuries

- Lack of training on safe use of knives and slicers.
- Not using puncture or cut-proof gloves or slicer guarding.
- Cutting toward rather than away from hands or body.



### Ways to prevent injuries

- Train employees on proper use of equipment.
- Keep equipment sharpened and in good condition.
- Use knives only for their intended purpose.
- Wear and use protective gloves when using knives.
- Ensure fingers and thumbs are kept out of the way of cutting line.
- Use provided guards on slicers



For further information on restaurant safety, go to: [http://www.thezenith.com/zenith\\_web/webui/employers/emp\\_ind\\_restau.jsp](http://www.thezenith.com/zenith_web/webui/employers/emp_ind_restau.jsp)

