Preventing Cuts from Knives – Restaurant Safety Stats and Facts



FACTS

1. The most common type of injury related to knife cuts in restaurant work is lacerations or cuts to the hands and fingers, followed by cuts to the arms and legs.
2. The severity of knife injuries in restaurant work can vary widely, from minor cuts and bruises to more serious injuries that require hospitalization and surgery.
3. Workers who are new to the industry or who have not received proper training on knife safety are at a higher risk of sustaining knife-related injuries.
4. Injuries related to knife cuts can result in lost workdays, decreased productivity, and increased workers' compensation costs for the restaurant.
5. In addition to the physical injuries, knife cuts can also have psychological effects on workers, including anxiety and fear of using knives in the future.
6. Restaurants that prioritize worker safety by providing proper training and protective equipment, as well as maintaining a clean and organized workspace, are more likely to have lower rates of knife-related injuries.
7. Restaurant workers who are under time pressure or who are fatigued are at a higher risk of sustaining knife-related injuries due to decreased focus and attention to safety.

STATS

- Within the food and drinking industry, in 2019, cuts and lacerations are one of the most commonly reported injuries, accounting for approximately 17% of all nonfatal occupational injuries and illnesses.
- A study published in the Journal of Occupational and Environmental Hygiene analyzed knife injuries among restaurant workers in the United States.
    - An estimated 23,000 knife injuries occurred among restaurant workers, resulting in an annual incidence rate of 5.8 injuries per 10,000 full-time equivalent workers. The most injured body part was the hand, accounting for approximately 63% of all knife injuries.
- The Journal of Occupational and Environmental Medicine analyzed workers' compensation claims related to knife injuries in the restaurant industry in California. There were 3,933 workers' compensation claims filed, resulting in an average annual incidence rate of 4.4 claims per 10,000 full-time equivalent workers. The most common injury types were cuts and puncture wounds, and that the most affected body parts were the fingers, hand, and wrist.
- According to a report by the Occupational Safety and Health Administration

(OSHA), approximately 30% of all restaurant injuries involve cuts or lacerations, and most of these injuries involve knives.
- In 2019, there were approximately 28,500 non-fatal knife injuries that resulted in days away from work in the food service and accommodation industry in the United States.