

# Sprains and strains take a toll on dairy workers

Dairies are relatively safer than some other food manufacturing plants. Within the dairy industry, ice cream plants pose more dangers.

## Watch out in milk and butter plants

Industry	Incidence rate
Dairy Product Manufacturing	4.4
Dairy product (except frozen) manufacturing	4.4
Fluid milk	4.7
Creamery butter	4.7
Cheese	4.2
Dry, condensed, evaporated dairy	3.9
Ice Cream and Frozen Dessert	4.6

Incidents per 100 full-time workers, 2015

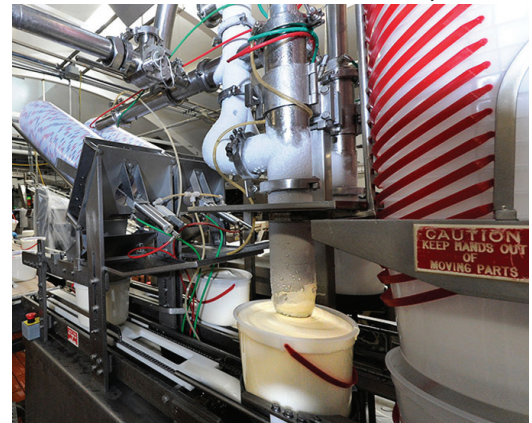


Photo by Vito Palmisano

## Smaller plants tend to have higher injury rates

Employees	Milk	Butter	Cheese	Dry/Condensed/Evaporated	Ice Cream
11-49	0.9	--	2.2	3.5	2.8
50-249	1.7	1.6	1.8	1.7	1.9
250-999	1.6	--	1.1	0.3	1.3

Incidents per 100 full-time workers, 2015

## Sprains are a pain in ice cream plants

Plant	Total cases	Sprains, strains, tears	Fractures	Total cuts, lacerations, punctures
Milk	156.0	56.8	16.6	10.3
Cheese	136.9	43.8	7.3	10.6
Ice cream/frozen dessert	174.1	72.1	37.9	10.3

Incidences per 10,000 full-time workers

## Compared to soft drink plants, dairies are safer

Plant	Total cases	Sprains, strains, tears	Fractures	Total cuts, lacerations, punctures
Dairy product manufacturing	148.3	51.2	15.6	9.6
Animal slaughtering/processing	98.8	25.4	10.1	12.2
Bakeries and tortillas manufacturing	157.0	41.1	12.1	25.2
Snack food manufacturing	109.9	34.1	13.7	15.7
Soft drink manufacturing	189.9	117.2	7.2	10.7

Incidences per 10,000 full-time workers

