

REDUCING HAND INJURIES IN NATIONAL GROCERY CHAINS

HexArmor products reduce cut injuries by 44% after first year of use

OVERVIEW

Employees in the meat and produce departments were using Spectra gloves to handle knives and maintain machinery. The stores were still having cut injury issues, and were facing low compliance because of the bulky and scratchy fit of Spectra gloves. HexArmor introduced the NXT 10-302 and was able to reduce cut injuries by 44% after one year of use, and the stores saw an increase in employee satisfaction and compliance.

FACTS

- Cut injuries were a problem in meat and produce departments
- Employees didn't like the Spectra knit gloves because of the added bulk
- HexArmor introduced NXT 10-302 and reduced cut injuries, increased compliance and employee satisfaction

SOLUTIONS

HexArmor's ability to design and engineer products that address the major areas of concern (cuts, ergonomics, compliance) has helped reduce injury in produce and meat departments, which has led to a widespread adoption of the NXT 10-302 as the premier solution at this large chain.

Employees in the meat and produce departments at a large national grocery chain were using standard Spectra cut gloves to handle knives and change cutting blades on machinery. The gloves provided some levels of cut protection, but the fiber-based gloves were bulky, ill-fitting, and scratchy, which caused problems with getting employees to actually wear the PPE. The safety team was tasked with finding gloves that would offer a higher level of cut protection that were more comfortable and had higher dexterity in hopes of increased employee wear-compliance.



HexArmor was brought in to learn more about the issues at the store level and took surveys of actual end users. The following issues were found with the Spectra gloves:

- Too bulky and ill-fitting
- Loose fingertips bunch up and get caught in machinery or get in the way of cutting
- Did not sanitize or wash well, gloves were easily discolored and retained odor
- Did not protect from accidental knife slips because the tip could penetrate between the fibers

HEXARMOR INTRODUCES NXT 10-302 AS A SOLUTION TO CUT INJURIES AND COMPLIANCE

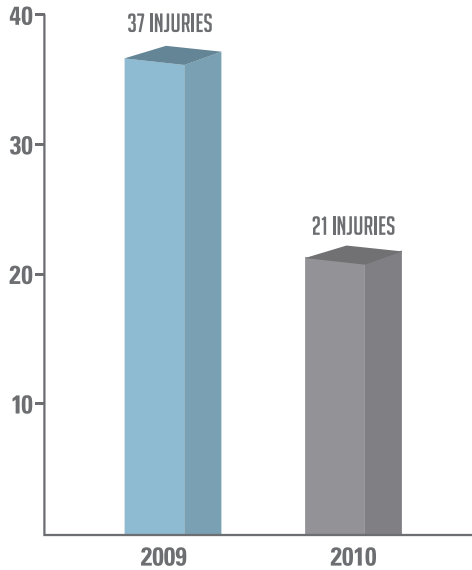
The results from the survey helped guide the recommendation to implement a large trial of the NXT™ 10-302 in the meat and produce departments. Gloves were used in various food preparation and machine maintenance applications, and the stores saw an immediate acceptance of the NXT 10-302 as a highly comfortable solution which provided better protection than the Spectra gloves. While using the NXT 10-302, all of the testing sites saw an increase in compliance, as well as longer usage and improved cut injury data.



"I like these gloves (NXT 10-302) better than the old ones (Spectra). I feel safer and don't have to worry about the extra material in the fingers getting caught in the slicer."

–Deli department employee

44% REDUCTION IN CUT INJURIES WHILE USING KNIVES, MAINTAINING MACHINES



Data taken from 150 stores (over a period of one year) was aggregated to show the affect of the HexArmor NXT™ 10-302 on the safety records of the unit. The NXT 10-302 not only reduced cut injuries by 44% after the first year of use, but safety managers noticed an increase in compliance as the NXT 10-302 was said to be much more comfortable, flexible, and dexterous. Further trending shows injury rates will continue to drop as more and more stores adopt the NXT 10-302. The grocery chain we worked with has purchased over 75,000 units over the first year of implementation.

The reasons that HexArmor was able to impact the safety program at this large grocery chain were as follows:

- Higher cut-resistance: exceeds ISEA and CE level 5
- Protection from knife slips and pointed kitchen hazards provided by SuperFabric® guardplates
- High-dexterity and comfort in a 13 gauge lightweight shell
- Washes better than the competition and is easily sanitized

