

## Food Service Safety

### Preventing Slips – Trips - Falls

Walking is such a common activity we do it without thinking until we take a slip – trip – fall. Slip, trip, and falls are the leading cause of employee and guest injury in many restaurants. Knowing the main causes of slips and falls and how to prevent them can help employees and organizations improve their safety.

The National Floor Safety Institute states the Top 5 Causes of Slip and Falls:

1. Unsafe, unclean floor surfaces (50%)
2. Inappropriate footwear (24%)
3. Fraudulent claims (10%)
4. Inadequate hazard identification (9%)
5. Insufficient training (7%)

A closer look at the main causes:

1. Unsafe Floor Surfaces Sources: Water dripping onto floor from cooking process, dishwashing activities, leaking faucets or drains, Broken floor tiles, Missing floor drain covers, curled, dirty or inappropriate mats for the area, leaving broken down boxes on the floor, grease dripping on floors from frying operations.  
Unclean Floor Surfaces Sources: Failure to identify and clean up spills quickly, incorrect mopping procedures due to not following manufacturer's cleaning instructions, failure to pick up dropped items.
2. Improper Footwear: Not wearing slip resistant shoe wear, worn out shoe treads, untied shoelaces.
3. Fraudulent Claims: Disgruntled employees, lack of or gaps in video coverage.
4. Inadequate Hazard Identification: Failure to place wet floor signs or mark differences in elevations, inadequate audit process to identify substandard conditions such as leaking pipes, broken tiles, etc.
5. Insufficient Training: Speaks for itself. All employees of the company should receive new hire as well as on-going training and the guidelines regarding footwear, floor maintenance, reporting unsafe conditions should be enforced.

#### REVIEW

- Clean up spills, pick up items off the floor, and warn others of unexpected hazards by placing signage near spills or wet surfaces.
- Wear slip resistant shoes with good tread
- Follow your floor cleaning training instructions. Short cuts are not the proper way to perform your job.
- Warn guests and fellow employees of any slip, trip, or fall hazard and make sure they are identified.
- Be aware of any problem floor surfaces, equipment that is leaking, improper mats, or hazardous areas and report these to your manager.

**IMPORTANT NOTICE** - The information and suggestions presented by PMA Companies in this *RC Notes* are for your consideration in your loss prevention efforts. They are not intended to be complete or definitive in identifying all hazards associated with your business, preventing workplace accidents, or complying with any safety related, or other laws or regulations. You are encouraged to alter them to fit the specific hazards of your business and to have your legal counsel review all of your plans and company policies.