

OSHA'S Most Frequently Cited Standards Food Services and Drinking Places (NAICS 722)

The Occupational Safety and Health Administration (OSHA) keeps records not only of the most frequently cited standards overall, but also within particular industries. The most recent statistics from OSHA reveal the top standards cited in the fiscal year 2025 for the food services and drinking places industry. This top 10 list comprises establishments that prepare meals, snacks and beverages to customer order for immediate on-premises and off-premises consumption. There is a wide range of establishments in these industries. Some provide food and drink only, while others provide various combinations of seating space, waiter/waitress services and incidental amenities, such as limited entertainment.

Description of Violation	Cited Standard Number	ACV*
1. Hazard Communication – This standard refers to the UN Globally Harmonized System of Classification and Labeling of Chemicals. Requirements include developing and implementing a program, recordkeeping, labeling and training.	29 CFR 1910.1200	\$1,974
2. General Personal Protective Equipment (PPE) Requirements – This standard refers to providing, managing and maintaining the proper personal protective equipment for employees. Requirements include identifying required PPE, maintenance, sanitation, replacement and training.	29 CFR 1910.132	\$3,587
3. General Electrical Requirements – This standard refers to the practice of examining, installing and using electrical equipment of different types, sizes, voltage and current capacity. Requirements include specifications for electrical connections, terminals, guarding live parts and working with 600 volts.	29 CFR 1910.303	\$2,485
4. General Walking/Working Surface Requirements – This standard refers to the practice of ensuring all employment, passageways, storerooms, service rooms and walking-working surfaces are kept clean, orderly and in a sanitary condition. Requirements include access and egress, inspection, maintenance and repair.	29 CFR 1910.22	\$3,042
5. Portable Fire Extinguishers – Portable fire extinguishers are used to by employees to put out small fires. Requirements of this standard include placement of fire extinguishers, employee training and inspections.	29 CFR 1910.157	\$2,236
6. Reporting Fatalities, Hospitalizations, Amputations and Losses of an Eye – This standard covers types of injuries that require OSHA reporting. Fatalities must be reported within 8 hours, and hospitalizations, amputations and eye loss must be reported within 24 hours.	29 CFR 1904.39	\$4,604
7. Maintenance, Safeguards and Operational Features for Exit Routes – Exit routes are the path of travel to, through and away from a building in an emergency evacuation. This standard provides the requirements for ensuring that exits at all times remain open, clear and accessible.	29 CFR 1910.37	\$3,319
8. Hand Protection – This standard commonly refers to hand protection used for different hazard exposures. Requirements include using appropriate hand protection when there are hand hazards present.	29 CFR 1910.138	\$5,552
9. Control of Hazardous Energy (lockout/tagout) – Control of hazardous energy is the practice of de-energizing equipment and locking the energy source to prevent release of energy. Requirements include written procedures, training and periodic inspection.	29 CFR 1910.147	\$5,887
10. OSH Act General Duty Paragraph – The General Duty Clause requires that employers provide a safe work environment. It is often used when a hazard is not already covered by an existing standard.	5A0001	\$8,308

*ACV (Average Cost per Violation) - The dollar amount represents the average cost per violation that employers in this industry paid in 2025. To understand the full capacity and scope of each standard, click on the standard number to visit www.osha.gov and view the language in its entirety. Source: OSHA.gov.

Provided by: RESTAURANT SHIELD

A Prasad Insurance LLC National Restaurant Program

