

Safety Matters **Restaurant**

Provided by: PRASIDIO INSURANCE

Preventing Slips, Trips and Falls

Restaurants provide a multitude of slip, trip and fall hazards, whether it be from spilled liquids, high customer traffic or other means in our kitchen, dining areas and storage rooms. We can all play a part to prevent these hazards from causing injuries to anyone.

Do Your Part

A wet floor is only one of the many causes that accounts for thousands of work-related injuries every year, which is why it is important to spot unsafe conditions that could lead to slips and falls, and do what you can to prevent them. To avoid slips and falls, be on the lookout for debris on the floor, such as the following:

- Spilled ice, liquids or food
- Soap, grease or oil
- Paper items (e.g., straw wrappers or menus)

Even small quantities of debris are enough to make you fall. In addition to being a slip hazard, continually wet surfaces promote the growth of mold, fungi and bacteria that can cause infections. Place wet floor signs around a spill immediately after the incident. Make sure to clean and dry messes on the floor quickly.

Good Housekeeping Counts

At the beginning and end of your shift, make sure your area of the restaurant is clean and free of any trip or fall hazards. If there is an object that presents a hazard that you cannot move, alert the shift manager.

Beware of tripping hazards. Trash, chairs, signs or any object left in areas designed for pedestrian traffic invite falls. Extension cords,

food carts and other items in the open all present tripping hazards. A bunched-up mat or rug at the entrance to the restaurant can cause trips and falls, as well.

Snowy and rainy weather requires a doormat at each entrance to allow for complete wiping of shoes. Avoid running, walk safely and do not change directions too sharply.

Practice Prevention

Walk in designated areas. Short cuts through storage or cooking areas can cause accidents. If you are carrying a heavy tray or bus pan that hampers your ability to transport it in one trip, lighten your load by carrying less items or making two trips.

Kitchen floors can be consistently wet from spilled liquids, steam and other sources of heat from cooking equipment, so use shoes with enough tread and utilize the nonslip mats whenever possible to avoid an accident.

When using food preparation equipment, maintain it according to the manufacturer's specifications. Standing and working areas should be clean and free from spills and debris. Report any violations of proper food preparation safety, as they could cause slips and falls.

For more safety tips, talk to your supervisor.



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