

Preventing Slips, Trips, And Falls in Restaurants

One of every three disabling restaurant injuries is the result of slipping, tripping, and/or falling. Slip and fall injuries alone cost restaurant chains nearly a million dollars per year.

Three key points

1. Most slip injuries happen on wet floors
2. Most trips are due to poor housekeeping
3. Plan ahead to deal with any such problems that arise during busy periods when the pace of work increases

How can slip, trip, and fall injuries be prevented?

- Clean up spills immediately (spilled or dropped food, grease, oil, and water can be extremely dangerous)
- Place warning signs when mopping or if a slipping hazard is identified
- Use non-slip matting, no-skid waxes and coat floors with grit, especially in greasy areas
- Keep aisles and passageways clear at all times
- Repair holes and rough spots; provide ramps over pipes and other fixed obstructions on the floor
- Remove tripping hazards, such as cords and hoses, by storing them properly

Wear appropriate footwear

- Wear sturdy shoes with slip-resistant soles and low heels (no leather soles, open toe, platform, or high heels)
- Keep shoes laced and tightly tied
- Avoid porous fabrics such as canvas which will not protect feet from spills and burns
- Look for a tread that channels liquid out from under the shoe to prevent hydroplaning

Work smart

- Pay attention to what is going on around you
- Do not move too quickly or run
- Move cautiously near corners and when carrying things
- Report any blind corners, problem floor surfaces, or hazardous areas

For more information and additional risk management and prevention tools, visit: fwcruminsurance.com