

Loss Control



FARMERS

Information Bulletin

Slips and Falls in the Food Service Industry

The leading cause of serious accidents in the restaurant industry is slip and fall incidents. The result is most often a sprain or strain to the back or lower extremities. These types of injuries are some of the most costly and can average nearly \$40,000 paid per claim.

What are the causes of these incidents?

- Floors are often wet and/or greasy in restaurants.
- Employees are in a hurry during busy times.
- There may be obstructions in aisles such as boxes, equipment, or extension cords.
- Changes in elevations.

There are a variety of methods for reducing the potential of slip and fall incidents and accidents.

- Require employees to wear non-slip shoes. Many of the best performing restaurants require all employees to wear non-slip shoes. Ordinary athletic shoes do not provide adequate traction on wet or greasy floors. Consider having a payroll deduction plan for employees to purchase non-slip shoes.
- Provide good quality floor mats for all kitchen and wet areas and/or use no-skid waxes and surfaces coated with grit for slippery areas.
- Keep floor properly mopped up as soon as a spill occurs and post warning signs in the area after mopping. It is management's

responsibility to ensure spills are addressed quickly.

- *Keep the floor free from food spillage, silverware, broken glassware, loose mats, torn carpets or other hazards. Repair or replace any defective flooring immediately.*
- *Don't allow employees to circumvent proper procedure during peak business hours.*
- *Stairs need to have abrasive strips or other non-skid surfaces on the treads to reduce the potential of slips and falls on the stairs.*
- *Provide indoor-outdoor carpet or other types of mats at the entrances to doors to reduce tracking water into the building during inclement weather.*
- *Provide proper lighting inside and outside of the restaurant.*
- *Mark all changes in elevation and/or provide appropriate lighting for the area to help patrons negotiate the elevation change.*
- *Provide handrails adjacent to all stairs and other changes in elevation.*
- *Install non-skid surfaces in areas prone to wet conditions.*

By keeping up with these safety precautions, the number of potential slip and fall incidents and injuries in your workplace can be reduced. Management has the responsibility to provide a safe environment for employees and restaurant patrons.

This bulletin is intended only as a reminder and is offered solely as a guide to assist management in its responsibility of providing a safer working environment. This bulletin is not intended to cover all possible hazardous conditions or unsafe acts that may exist. Other unsafe acts or hazardous conditions should also be noted and corrective action taken.