



Topic: Food Service – Slips, Trips and Falls

Slips, trips and falls are among the most common injuries experienced by food service personnel. The following information is key to helping prevent these types of injuries.

General Safety Tips

- Never use a chair, table, shelf, etc. in place of a ladder or stepstool
- Watch for worn areas and curled edges on mats and other uneven surfaces – report to maintenance
- Keep walkways unobstructed and clear of clutter or other trip hazards
- Never lay unsecured electrical cords across any walking surface
- Always wear appropriate slip-resistant footwear
- Be aware of high-risk areas where floors could be wet or slippery
- Keep floors clean and dry – clean spills immediately
- Place temporary hazard warning signs where walking surfaces may be hazardous
- Use floor mats where moisture may collect (e.g. walk-in cooler, sinks)
- Frequently clean walk-in freezer/cooler floors
- Prepare a schedule to degrease and clean kitchen floors regularly
- Follow manufacturer recommendations for floor cleaning solutions
- Use floor fans to dry floor

Topics to Discuss

- Slip-resistant footwear
- Location of wet floor signs, mops and other floor cleaning supplies
- Workplace inspections and housekeeping best practices
- Location of step stools and ladders
- Preventive maintenance programs

Resources

For more information about this topic, visit:

- [Safety Video: Slips, Trips and Falls](#)
- Safety Poster: [English](#) | [Spanish](#)
- [Accident Investigation Kit: Slips, Trips and Falls](#)
- [OSHA.gov](#)





Safety in Five

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Date:

Location:

Meeting Organizer:

Organization Name

Items Discussed:

Problem Areas or Concerns:

Attendees (Names/Signatures):

Comments:

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