

SLIP AND FALL HAZARDS

The majority of liability claims are the results of slip/trip and fall accidents. The average claim for a fall is at least \$7000, with many claims exceeding this amount. The majority of these accidents are preventable. These guidelines provide facts on why many fall occur, where most accidents happened, and how to control or limit fall accidents.

Hazards that Cause Slips, Trips, and Falls

- ✓ Small items in the walkways, such as food scraps
- ✓ Loose carpet or tile
- ✓ Wet and slippery floors caused by spilled liquids or snow that is tracked in during inclement weather
- ✓ Changes in floor or step elevations
- ✓ Poor lighting
- ✓ Snow and ice-covered parking lot surfaces
- ✓ Potholes in parking areas

Preventing Slips, Trips, and Falls

The most common cause of employee injuries in the restaurant business is a fall. Twenty percent of all serious injuries are caused by falls in the workplace. Fortunately, slips, trips, and falls are highly preventable through hazard identification procedures and adherence to some fairly simple control guidelines.

- ✓ Keep floors clean and dry
- ✓ Use “Caution: Wet Floor” signs when mopping the floor and leave the sign in place until the floor is completely dry
- ✓ Inspect flooring regularly for cracked or uneven surface
- ✓ Clean kitchen floors daily, using heavy-duty cleaners and degreasers
- ✓ Clean up spills immediately
- ✓ Repair defects in the parking lot, sidewalks, floors, and carpets.
- ✓ Ensure that employees wear shoes with good traction soles and closed toes.
- ✓ Use grid-pattern rubber floor mats or special floor treatment in the kitchen
- ✓ Place trash in proper waste containers
- ✓ Ensure that all employees follow good housekeeping practices and clean as they go
- ✓ Repair tears in carpeting as soon as possible; tape should only be used as a temporary fix
- ✓ Use floor mats at all entryways
- ✓ Make sure that the drink station floor remains free of spilled ice or liquids
- ✓ Store items in proper storage areas, not in stairways
- ✓ Straighten or remove rugs and mats that do not lie flat on the floor

Cuts

- ✓ Make sure that employees are trained in the safe use of knives
- ✓ User retractable safety razors for opening boxes; never use knives
- ✓ Place can lids in the empty can before disposing of the can
- ✓ Use the correct knife for the job; use knives for cutting, slicing, and dicing; do not use knives as screwdrivers or ice picks
- ✓ Cary knives with the point down
- ✓ Use a cutting board at all times' put a damp towel under the cutting board to prevent slippage
- ✓ Cut away from your body and do not "hack" at food
- ✓ Do not try to catch a falling knife
- ✓ Wash knives by themselves, not with other utensils; do not leave knives soaking under water where they cannot be seen
- ✓ Store knives in drawers or racks when not in use
- ✓ Use a broom and dust pan or damp towel to pick up broken glass; do not use your bared hands, even to pick up larger pieces
- ✓ Set up a labeled container in the kitchen in which to store only broken glass
- ✓ Train workers how to use and clean slicers safely
- ✓ Keep knives sharp; a sharp knife I safer than a dull knife because dull blades require more force and may be more likely to slip, cutting the worker rather than the food
- ✓ Do not place drinking glasses inside each other
- ✓ Inspect all glassware visually to check for cracks or chips
- ✓ Place glass in containers laved "Broken Glass" if you discover chips or cracks
- ✓ Do not use a drinking glass to scoop ice' use a metal scoop instead
- ✓ Keep your eyes on your work while using a slicer
- ✓ Do not place your hand on top of the blade guard while operating a sliver
- ✓ Replace guards after cleaning or making any adjustment to a slicer prior to use
- ✓ Tue off the power switch of the slicer and unplug it when in in use
- ✓ Wear a wire mesh glove when cleaning the exposed edge of the slicer blade; if possible, wear a wire mesh glove when cutting, deboning, or trimming fish, meat, or poultry

Blood borne Pathogens

Blood borne pathogens are disease-causing viruses that are transmitted from one person to another by human blood or body fluids. Employers who want to protect employees from accidental exposure to blood borne pathogens can take the following steps:

- ✓ Provide hazard awareness training to all employees about blood borne pathogens
- ✓ Require the use of universal precautions by all employees; universal precautions assume that all blood for body fluids are potentially contaminated with pathogens and are contagious
- ✓ Have cleaning service that is training in clean up biological materials available or train employees in proper cleaning, disinfecting, and disposal procedures
- ✓ Provide employees with equipment such as gloves and safety glasses if they render aid to an injured or ill person or clean up a spill of blood or body fluids
- ✓ Develop an exposure incident response plan to include evaluation by a physician and possible vaccinations