

TOOL BOX TALKS

Food Service Slips & Trips: Indoors

MEM recommends that food service managers review these safety tips with their employees. Falls are a problem across all industries. Did you know that the food service industry is one of the most dangerous industries in America? Slips, trips, strains and sprains are the most common injuries. Slips and trips can be prevented through the use of good footwear, clean floors and good work methods. Pick up trash and spills. Don't run. Wear shoes that are good quality with slip-resistant soles.

WORKSAFE TIPS

- Wear appropriate footwear with aggressive tread and slip-resistant properties.
- Tennis shoes are minimal protection. They don't have slip-resistant properties or aggressive tread
- Slow down and pay attention to the walking surface.
- Scan ahead when walking through tables and chairs.
- Do not run or walk fast. Walk slowly and methodically.
- Wipe up spills immediately upon discovery.
- Mopping spills can still leave behind a wet floor.
- Use the proper detergent when cleaning up floors and tile.
- Cluttered aisles, walkways can lead to slips and trips.
- Any rugs or mats used in the work area must be secure from slipping and must lay flat on the floor.
- Do not stand on milk crates or chairs.
- Extension or appliance cords are trip hazards.



Prevent trips by keeping rugs flat.



Sink areas are almost always wet, creating slip hazards.



Keep storage areas clean and organized. Unorganized piles create hazards.



Smart, Accident-Free Environments

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