

SAFETY RULES

Food Service Slip, Trip and Fall Prevention Safety Rules

Our organization expects employees to follow the safety rules below. By signing, you will be held responsible for following the rules and disciplinary action could result when they are not followed. Please use the safety rules at work or on the jobsite to keep yourself and others safe

1. Wear proper footwear with an aggressive tread, slip-resistant properties and ankle protection.
2. Flip flops, sandals, cowboy boots and tennis shoes do not have slip-resistant properties.
3. Do not run. Walk at a pace that is safe and that prevents the fall after a slips and trips.
4. Wear slip-on ice cleats when working in icy or snowy parking lots.
5. Delivery drivers must not carry too much. Make two trips if needed.
6. Park delivery or catering vehicles in a manner to avoid slip and trip hazards in parking lots or streets like curbs, gutters or potholes.
7. Do not carry too many plates, totes or too much food on the serving tray.
8. Do not try to carry a serving tray and folding stand at the same time.
9. Clean up spills immediately upon discovery.
10. Use the proper detergent / soap mix when cleaning kitchen or food prep floors.
11. Pick up trash and waste immediately.
12. Fix rugs that do not lay flat on the floor.
13. Report any trip hazard problems with floor surfaces, tiles or carpets.
14. Keep dumpster areas clear of trip hazards.
15. Keep cooler and storage areas clear of trip hazards like trash, straps and cardboard.

Employee _____

Date ___/___/___

Supervisor _____

Date ___/___/___

Work SAFE

Smart, Accident-Free Environments