Restaurant Safety Stats and Facts



FACTS

1. Main types of hazards that restaurant employees are exposed include:

- Injuries from objects
- Slips, trips, and falls
- Burns
- Overexertion injuries
- Chemicals/cleaners
- Electrical
- Cold temperatures

2. Injuries from objects includes cuts from knives, injuries from kitchen machinery.

3. Slips are commonplace when working in the food industry. Grease or oil may coat the floors, making the floors slick and falls more probable.

4. Hot substances may cause burns upon the skin. The temperature of these substances determines how severe scorching may become. Deep fryers may be the source of long-term aggravating burns. Wearing personal protective equipment may help prevent injuries from such substances.

5. Workers in food places need to utilize sharp implements. These items cause cuts, gashes or loss of fingers.

6. Injuries may also develop because of the requirement of heavy lifting.

7. Noise and occupational hazards are usually standard in restaurants.

STATS

- In 2018, there were an estimated 91,800 nonfatal occupational injuries and illnesses in full-service restaurants. These injuries and illnesses occurred at an incidence rate of 2.7 cases per 100 full-time equivalent (FTE) workers in 2018. The rate for all private industry workers was 2.8 in the same year.
- The fast food restaurant has more issues than the usual sit-down eatery. The National Institute for Occupational Safety and Health estimates that approximately 44,000 injuries were sustained over a two-year period by teenage workers in restaurants. Approximately 63 percent of these accidents occurred in hamburger, pizza and other fast food restaurants.
- Trips and falls account for 16% of all workplace injuries within the foodservice industry.
- Over 500,000 workplace injuries occur annually and 6% within the foodservice

industry.

- According to the NFPA, approximately 61% of all restaurant fires were caused by cooking – with cooking equipment or materials being the most frequent items initially ignited and therefore the cause of the fire.
- Approximately 22% of these fires were a result of failure to clean, 14% electrical failure or malfunction, 12% mechanical failure or malfunction and 8% unattended equipment.
- Deep fryers were involved in one of five fires (21%), ranges or cooktops in 14% of fires, cooking grills in 6%, and ovens or rotisserie ovens in 5%.
- 31% of reported injuries in food service establishments resulted in days away from work, according to the Bureau of Labor Statistics (BLS).