

# Slips, Trips, and Falls Bulletin



Handout on preventing slips, trips, and falls in the restaurant or food service field.

## **Follow OSHA Standards**

- Keep all places of employment clean and orderly & in a sanitary condition.
- Keep floors clean & dry. In addition to being a slip hazard, continually wet surfaces promote the growth of mold, fungi, and bacteria that can cause infections.
- Keep aisles and passageways clear and in good repair, with no obstruction across or in aisles that could create a hazard.
- Provide warning signs for wet floor areas.
- Keep exits free from obstruction. Access to exits must remain clear of obstructions at all times.

## **Implement Safe Work Practices**

- Do provide adequate lighting.
- Do repair any uneven floor surfaces. Relay or stretch carpets that bulge or have become bunched to prevent tripping hazards.
- Do use no-skid waxes and surfaces coated with grit to create non-slip surfaces in slippery areas or use non-slip mats.
- Do promote a shoe policy program that provides for appropriate work shoes for employees. Shoe policy programs require workers or employers to purchase non-slip footwear for work use.
- Do make aisles and passageways sufficiently wide for easy movement and keep clear at all times.