



# Checklist

## Reducing Slips and Falls

The restaurant industry is inherently subject to many liabilities, with accidents from trips and falls topping the list. To reduce employee and customer slips, trips and falls, consider the following.

### Operational Measures

Conduct regular self-inspections to assess current safety measures and hazards present at the facility.	<input type="checkbox"/>
Conduct formal safety training for new employees.	<input type="checkbox"/>
Conduct regular, interactive safety meetings with all employees to remind them of potential hazards.	<input type="checkbox"/>
Highlight specific concerns in each facet of the restaurant and encourage employee dialogue about ways to reduce risks.	<input type="checkbox"/>
Place “in” and “out” signs or mirrors on doors leading to and from the kitchen.	<input type="checkbox"/>

### General Housekeeping Measures

Keep floors clean and dry at all times.	<input type="checkbox"/>
Remove excess clutter from aisles, exits and walkways.	<input type="checkbox"/>
Instruct employees to clean up spills immediately and place cones or signs to alert others of the wet surface.	<input type="checkbox"/>
Place non-skid floor mats near the sink, dishwashing area or other areas likely to get wet.	<input type="checkbox"/>
Instruct employees to wear non-slip footwear without leather soles or open toes.	<input type="checkbox"/>
Stretch out carpet bulges and fix broken tiles immediately.	<input type="checkbox"/>
Provide adequate lighting in all areas of the restaurant, parking lot and entryways to prevent accidents.	<input type="checkbox"/>
Remove snow and ice promptly from parking area and walkways.	<input type="checkbox"/>

*For reference use only. Not intended to identify all hazards, or reflect all requirements of federal, state, or local law.*