

Food Service Safety

Slip, Trip and Fall Prevention



Review the following food service slip, trip and fall prevention safety tips with your employees.

Tool Box Tips

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

Report any trip hazard problems with floor surfaces, tiles or carpets.

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