

Preventing Slips, Trips and Falls

Walking is such a common activity we do it without thinking until we take a slip, trip or fall. This is the leading cause of employee and guest injury in many restaurants. Knowing the main causes of slips and falls and how to prevent them can help employees and organizations improve their safety.

According to the *The National Floor Safety Institute*, the top 5 causes of slips and falls are:

1. Unsafe, unclean floor surfaces (50%)

- Water dripping onto the floor from cooking process, dishwashing activities, leaking faucets or drains.
- Broken floor tiles.
- Missing floor drain covers.
- Curled, dirty or inappropriate mats for the area.
- Leaving broken-down boxes on the floor.
- Grease dripping on floors from frying operations.
- Failure to identify and clean up spills quickly.
- Incorrect mopping procedures due to not following manufacturer's cleaning instructions.
- Failure to pick up dropped items.

2. Inappropriate footwear (24%)

- Not wearing slip-resistant shoe wear, worn out shoe treads or untied shoelaces.

3. Fraudulent claims (10%)

- Disgruntled employees.
- Lack of or gaps in video surveillance coverage.

4. Inadequate hazard identification (9%)

- Failure to place "wet floor" signs or mark differences in elevations.
- Inadequate audit process to identify substandard conditions such as leaking pipes, broken tiles, etc.

5. Insufficient training (7%)

- Speaks for itself. All employees of the company should receive new-hire as well as ongoing training, and the guidelines regarding footwear, floor maintenance and reporting unsafe conditions should be enforced.



Preventing Slips, Trips and Falls (continued)

Summary

Clean up spills, pick up items off the floor and warn others of unexpected hazards by placing signage near spills or wet surfaces.

Wear slip-resistant shoes with good tread.

Follow your floor cleaning training instructions. Shortcuts are not the proper way to perform your job.

Warn guests and fellow employees of any slip, trip or fall hazard and make sure they are identified.

Be aware of any problem floor surfaces, equipment that is leaking, improper mats or hazardous areas, and report these to your manager.

Should you have any questions or need further assistance, please visit our website, send an email or call us.



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