

Safety Matters **Restaurant**

Provided by: ToughComp

Stair Safety in Restaurants

Slips, trips and falls are the most frequently occurring injuries to food service workers. More than 3 million food service workers are injured each year from slips, trips and falls in restaurants across the country, costing the hospitality industry over \$2 billion annually, according to the National Floor Safety Institute.

These injuries can happen anywhere on the premises, including stairways. Slips, trips and falls are often the result of failing to follow proper cleaning procedures. .

When stairs are in a restaurant or on the property, it's important to follow certain procedures to reduce the risk of workers slipping, tripping or falling. To promote stair safety, employees should follow these precautions:

- Don't place or store anything on the stairs.
- Ensure there is adequate lighting to see all steps.
- Fix or report any damaged stair treads.
- Ensure the carpeting is in good condition with no fraying or bunched-up edges.
- Make sure all handrails are in good condition.
- Encourage the use of handrails.
- Mark any sudden steps with brightly colored tape and signage.
- Make sure anyone carrying loads up or

down the stairs can see where they are going.

- Wear the appropriate footwear for the type of floors and stairways in the building.
- Clean up spills on the stairs immediately.
- Allow for extra room around the entrances and exits to stairways to avoid tripping over one another if the stairway is busy.
- Do not run up or down the stairs.

Paying attention, taking certain precautions, and observing and fixing any damaged stairs can help employees stay safe on stairways.

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