

5 Steps To Safer Commercial Kitchen Floors

Each year,
3 million food
service staff are
injured as a
result from slip
& fall accidents.



These accidents
cost the food
service industry
more than
\$2 billion
each year.



This number
is rising by
10 percent
every year.

*Sources: National Floor
Safety Institute; CleanLink*



COMMUNICATE

Emphasize safety and conduct frequent safety meetings with staff to discuss slip and fall hazards and prevention.



DO A SAFETY AUDIT

Safety audits identify hazards that may contribute to slip and fall accidents, such as loose cords, curled mats, and areas that frequently buildup grease and oil.



ANALYZE FLOOR CLEANING SYSTEMS

Mopping spreads soils leaving a film that may cause accidents. Use cleaners like P&G Pro Spic & Span Floor Cleaner that emulsifies & suspends greasy soils for easy removal.



GET FEEDBACK

Your staff knows your kitchen floor best and are standing on it every day. Ask your staff for suggestions on how to make the floor and kitchen area safer.



INSTALL DRIP-THROUGH MATTING

Drip-through mats allow grease and oil to drip below the walkway surface and help prevent slips and falls.