

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.



INSTALL DRIP-THROUGH MATTING

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



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.



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.



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.