

TOOL BOX TALKS

Food Service Slips & Trips: The Rush

Food service managers are encouraged to review these safety points with their employees. Falls are common in every part of a restaurant or kitchen. Floors are typically tile and are easy to clean but slick when wet due to the years of grease that has built up. People get in a hurry during the rush, which is normal. But remember the safety training. Take your time. Follow safety guidelines. Take extra time to work safely and help your co-workers work safe as well.

WORKSAFE TIPS

- Do not run.
- Keep cool— when workers get in too big of a hurry accidents happen.
- Pay attention to your work environment.
- Walk in a manner that is deliberate but always scan ahead for hazards in the walkway.
- Be ready for a customer to push their chair out in front of you.
- Do not carry too much on the serving tray.
- Ask a coworker to carry the serving tray stand. Do not carry the stand and the serving tray at once.
- Do not overload dishes totes.
- Clean up spills immediately—for the safety of the customer and you .
- Slow down when rounding corners— avoid a slip to the side and resulting fall.
- Even though you may be in a hurry, follow all safety rules.
- Even when rushed, take extra time to clean up.



On delivery, beware ice and snow on residential sidewalks.



Rear chair legs can be trip hazards.



To avoid slips and trips, walk in a controlled pace. Don't run.



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