

## Slip, trip and fall prevention in restaurants

The average cost of a slip-and-fall claim in a restaurant is \$20,000. The restaurant industry is subject to these types of claims more often than others due to the nature of the operations. Customers are owed a “duty of care,” meaning hazards are quickly remedied at the property, such as:

- Spilled food or drink.
- Rainwater that has entered the restaurant.
- Mopped floors that are not properly marked.
- Poor lighting.
- Uneven or cracked flooring.

Approximately 50% of slips and falls in restaurants are directly caused by wet or dangerous floors.

### SLIP AND FALL PREVENTION

#### Parking lot

- Look daily for any debris and clear all walkways.
- Repair any exposed rebar on park blocks.
- All handrails should be tight with no movement.
- Parking lots should be well lit.

#### Entrance zone

- Look for wet areas or spills.
- All floors should be well maintained (no cracks, missing tiles, or unevenness).
- All floors should be cleaned at least once daily.

#### Inside restaurant

- All mats should be flush to the floor.
- Wet floor signs used as needed for hazard identification.
- Spills (food and liquid) should be cleaned immediately.
- Interior lighting should be adequate.
- Cameras should be installed to review any incidents.
- Place non-slip mats in areas near common spills or water. Installing a slip-resistant mat is the fastest and most affordable way to modify a surface to prevent slips, trips and falls.
- All restrooms should be checked hourly and documented.

*The information contained in this service bulletin was obtained from reliable sources. However, UFG accepts no legal responsibility for the correctness or completeness of this information.*