



## Preventing Slips, Trips & Falls Safe Work Practices

Slips, trips and falls are very common in a fast-paced work environment such as a kitchen. Make sure to take your time to move around the kitchen to prevent potential injuries to yourself and/or others. If there is a spill, promptly clean it up to reduce the risk. Do your part to ensure a safe work environment for yourself and others.

**Direct Hazards:** Wet Floors, Tripping Hazards such as Mats, Carts or Boxes

**Potential Injuries:** Musculoskeletal Injuries, Contusions

**Equipment:** Mop & Bucket, Wet Floor Signage

**Personal Protective Equipment:** Well-fitting, Non-slip Footwear

**Training Required:** On-the-job Training

**Legal Requirements:** [Regulation 8.23\(1\)](#)

### Safe Work Practices

#### Prepping the Kitchen:

- Keep walkways and aisles clear of boxes and other clutter.
- Structure the workflow of the kitchen to support safe movement and workstations.
- Post signage and maintain the floors around walk in fridges and freezers when slippery.
- Clean floors regularly with proper cleaning chemicals and according to a schedule.

#### Worker Responsibilities:

- Wear proper well fitting, non-slip shoes (oil-resistant, anti-skid).
- No matter how busy you are, take your time moving around the kitchen.
- Announce yourself when coming around blind corners or through doorways.
- Take special care when carrying boxes or sharp objects across wet floors.

#### In Case of Spills:

- Spills should be cleaned up properly and promptly.
- Signage should be posted to bring attention to the hazardous condition.

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Document prepared by

