



Preventing Slips, Trips & Falls Worker Info Handout

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

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

Training Required: On-the-job Training

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

Important Information for Workers

Worker Responsibilities During a Shift:

- Keep walkways and aisles clear of boxes and other clutter.
- 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.
- 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.

Date Issued:
Date Reviewed:
Reviewed By:

Document prepared by

