

FOOD SERVICE WORKERS AT RISK!

10 WAYS TO REDUCE INJURIES

FOOD WORKERS SUFFER ANNUALLY



87%
have at least
one injury

78%
multiple
injuries

FOOD SERVICE & DRINKING PLACES

779,000
reported injuries in 2017



67%
**ACCIDENTAL
CUTS**

42%
suffer
multiple
cuts

CARRYING & LIFTING STRAINS

34%

16%
multiple
strains



SLIPS & FALLS



23%
caused by wet,
oily slippery floors

- 1. Design first for safety**
Ensure facility, workflow and environment is setup for ultimate safety.
- 2. Correct unsafe conditions ASAP**
Take action *before* accidents occur (wet floors, exposed grills, blocked hallways).
- 3. Curb unsafe behaviors**
Be quick to bolster safe conduct and curb unsafe activities (horseplay, shoes, lifting).
- 4. Don't skip newbie training**
On-board staff using applicable food service safety procedures & policies (IIPP).
- 5. Mentor for safety**
Encourage staff to be accountable for their personal safety - their 10 fingers!
- 6. Empower swift corrections**
Trust leads to rectify issues as needed (call a plumber, electrician).
- 7. Are you listening?**
Pay attention to your staff's safety & security concerns (dark parking lot).
- 8. Don't take equipment for granted**
Train employees on the proper, safe use (fryers, mixers, fire extinguishers).
- 9. Enable first aid**
Make sure staff can perform minor first aid & kit is well-supplied (lacerations, burns).
- 10. Reinforce for safety!**
Recognize and reward positive, safe behaviors (employee of the month).