NFSI Restaurant Slip Trip and Fall Prevention



A restaurant slip trip and fall accident prevention program including best practices and procedures as well as other helpful tips.

This document has been developed to assist the food service industry in the prevention of slip and-fall accidents. This standard has been developed as a guideline for the food service industry to better manage one of their most frequent types of employee injuries.

Each year, more than 3 million food service employees and 1 million guests are injured as the result of a slip-and-fall accident. It is estimated that the food service industry spends more than $2 billion each year for such injuries and is rising by 10% every year.

Quick Facts:

The most likely victim of a slip-and-fall accident is broken down into two groups: employees and invited guests. Part-time employees are twice as likely to experience a workplace accident than full-time employees and…