



Falls to same elevation in Restaurants

Over 930 restaurant workers were seriously injured from falls to the same level in the years 2000-2004 resulting in over 156,000 days off.



These fall to same elevation injuries were so serious workers had to take time off work to recover, or in some cases were permanently disabled. Serious injuries are costly and affect your industrial insurance premiums. They contribute to the reason for the average base rate of \$.36 per hour per employee paid by restaurant employers in 2006. If your company has a higher than average number of injuries (claims), your “experience rating” could increase by as much as 25% in one year to \$.43 per hour per employee.

Stated in another way, if you had 10 full-time employees and had an average number of injuries (claims), you would pay about \$7,200 in premiums in 2006. If your experience rating increased by 25% because you had higher than average injuries, you would pay about \$1,400 more or \$8,600 in premiums in 2006.

Causes or sources of injury

Restaurant workers injure themselves from falls to the same level and to the work surface; or slips and falls. Thirty-eight percent of these injuries were falls due to slippery conditions on the floor surface created by water, oil, and other liquids. Defects in the floors surface, such as uneven or damaged surfaces, contribute another 12% to injuries.



Ways to prevent injuries

- Have employees wear slip resistant shoes.
- Clean up spills immediately and develop floor protocols which address specific floor contaminants such as grease, oil, etc.
- Make sure floor clean and dry.
- Make sure flooring materials are level and secure
- Mats should be secured against movement.

Like many retail businesses, the restaurant industry generally relies on high-volume, low-profit margin sales. The effective management of preventable losses, such as workplace injuries, can therefore have a significant impact on productivity and profitability.

For additional information on how to prevent slip and fall injuries, go to: http://www.foodservice.com/editorials/ed_listing_detail.cfm?&article_id=795 or

http://www.libertymutual.com/business/library/lib_directions/pdf2002/5570Tribology.pdf

