

STAY SAFE WITH SOCIETY

WET OR OILY WORKING ENVIRONMENTS

Employees who work in slippery conditions such as kitchens, fast food restaurants, or grocery food prep areas are often subject to slips and falls due to floor conditions. Cooking with oil and working with water, ice, or other food materials can cause a very hazardous surface, especially when combined with staff hurrying due to their workload. This may result in frequent slips and falls.

Checklist:

- Mop the floor regularly with a cleaning agent designed to work on the type of surface and with the spill material you have. Mop on a regular schedule, regardless of when spills occur.
- Whenever a spill is discovered, no matter by whom, it becomes that person's responsibility to clean it up or make certain it is adequately marked until it can be cleaned up.
- Prior to and while the cleanup is occurring, place a "Wet Floor" sign or other type of barricade in the area to bring attention to the hazard. Notify staff working in the area of the hazard.
- Remind employees to always be aware of the floor possibly being slippery, and to adjust their speed to the hazard.
- Promote the use of non-skid footwear. Whether the employer assists in the purchase of this equipment or just requires it to be worn, any employee who regularly comes into the slippery area should use non-skid footwear.



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A Small Detail
That Can Make a
Big Difference.

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