Stop slips in kitchens

Top tips

Top tips for you

■ Stop spillages
  - Maintain equipment to prevent leaks, fit drip trays, supply lids and review the way people work
■ Carry out effective floor cleaning
  - Check you have the right system in place, carry it out at the right time, in the right way
■ Get the most from your team
  - Inform them of procedures which stop slips, provide training and good supervision
■ Choose an appropriate floor
  - When changing your kitchen floor, choose one that can cope with water and grease and still be non-slip

Top tips for your team

■ Keep food off the floor
  - Don’t overfill containers, don’t push food on the floor, use lids, use trays
■ Deal with spillages
  - Clean them up, then dry the floor, don’t leave them
■ Floor cleaning
  - Don’t cut corners, follow instructions, use the right equipment and leave floors dry
■ Keep on your feet
  - Wear shoes with good grip, that will stay firmly on your feet and keep the soles clean
■ To stop slips in kitchens
  - See it, sort it

www.hse.gov.uk/slips/campaign.htm