

A common cause of slip, trip and fall (STF) injuries is pooling water on the floor, especially in front of ice makers and beverage stations. An unsuspecting employee, usually focused on a certain task, slips on the wet floor and sustains a fall that may or may not result in injury. We composed a list of best practices to help you prevent STF injuries around ice makers:

- ✓ Train all staff on your kitchen/dietary STF prevention plan, their roles, and responsibilities
- ✓ Clean up ice and spills as soon as they occur
- ✓ Where possible, utilize an absorbent mat with tapered edges that is large enough to cover the area in front of the ice maker/beverage station
- ✓ Conduct routine inspections of the mat to ensure it is not overly saturated with moisture
- ✓ Implement slip resistant footwear policies for high-slip-potential areas such as kitchens and dining areas
- ✓ Provide cleaning agents designed for use with your specific flooring type so as not to leave an oily or soapy residue
- ✓ Utilize slip resistant flooring and coatings in kitchen areas

