

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