

Slips, trips and falls



THIS MONTH'S TALK FOCUSES ON PREVENTING SLIPS, TRIPS AND FALLS; IDENTIFYING REASONS THESE INCIDENTS OCCUR; AND ENSURING CONTROLS ARE IMPLEMENTED IN OUR KITCHEN.

Today, let's talk about something that can very easily occur in any kitchen – slips, trips, and falls. While it may sound trivial a simple slip on a wet or greasy floor can have significant consequences; sprains, strains and worse can result from a momentary lapse.

Everyone has a part to play in order to prevent slips, trips and falls. Firstly, we can all work to ensure our floors are clean, dry, and free of obstacles. An unattended spill can turn into a slippery hazard, if you identify a spill clean it immediately or ask someone else to get the necessary cleaning equipment while you wait by the spill.

Our kitchen floors are designed to have a level of slip resistance. If you notice the condition of the floors has deteriorated report it for action. Take a moment to glance around – are there any raised edges or broken tiles? These seemingly minor issues can quickly become major hazards, leading to trips and falls.

Another key factor that contributes to slips, trips and falls is lighting and clutter. Well-lit work areas reduce the risk of missteps, while keeping our space clutter-free ensures we have clear pathways to move around safely. Remember when you're moving about a busy kitchen you must ensure your fellow team know where you are.

Let's not forget about footwear. Are you wearing appropriate shoes for the kitchen? They're not just about comfort – they're essential for keeping you steady on your feet. In the past safety (toe capped) shoes were a requirement, these types of shoes can be a hinderance to mobility and comfort and we now have other options available through wardrobe.

This month's food safety topic is cooking and reheating. Our policy requires core temperatures are maintained at 75C when cooking, or 82C when reheating. Make sure you are familiar with our cooking and reheating policy. The policy provides additional information and specific requirements such as temperatures for cut meats and burgers.



DIRECTOR OF KITCHENS

This months checklist requires we ensure that:

Floors are clean, dry, and free of obstacles.

Floors have an appropriate level of slip resistance

Floor surface in good condition, no raised edges, broken tiles, etc

Work areas are well-lit and free of clutter.

Staff are aware, and compliant with footwear requirements

Cooking & Reheating Monitoring Log / Burger Cooking Temperature Log completed appropriately

To complete the checklist on Donesafe scan the QR code

