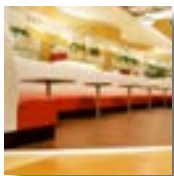


RESTAURANT SAFETY 101

Reduce Trips and Falls in Your Restaurant

Trips and falls by customers are the most frequent cause of insurance loss in restaurants. With some attention, you can help reduce the risk of trip and fall accidents in your establishment:



- Check that all flooring, sidewalks, parking lots, stairs/steps and treads are in good condition (free of excessive wear, holes, tears, cracks; no missing or loose treads). Correct any unsafe conditions immediately.



- Clean up any food and/or liquid spills promptly. Mark all recently cleaned areas with “Caution – Wet Floor” signs.



- Highlight each step using step lighting. Make sure that all traffic areas, including stairways, steps, and the floors approaching them on all levels are adequately illuminated. See to it that these areas are lit at all times.



- Ensure tread surfaces and floor surfaces leading to stairways and steps are slip-resistant.

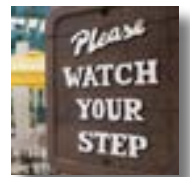
- Place color-contrasted markings on all tread nosings (the front of the stair step or tread that overhangs the stair riser) or at the leading edges of all treads without nosings. According to the U.S. Access Board Research, surfaces colored safety yellow are the most visually detectable.



- Install highly-visible sturdy handrails on each side of stairways and steps. Consult local building codes for requirements regarding handrails in your location.



- Post “Watch Your Step” signs in conspicuous places that call attention to the stairs/steps on the approaches from both directions.



- Instruct staff to caution patrons to “Watch Your Step” and reinforce the importance of stair safety in employee safety training sessions.



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