This information is aimed at owners, managers and supervisors of businesses containing kitchens, eg hotels, restaurants, fast food outlets and takeaways, bars serving food and catering in all kinds of premises.

How can this leaflet help you?

Slip accidents in kitchens are very common and injuries can be very serious, but slips don't have to happen. The table inside this leaflet will help you work out how you can reduce the risk of someone having a slip accident in your kitchen. It asks you to look at your floor, informs you what common slip issues are associated with it and provides you with information on action you can take to prevent slips. The advice on prevention represents examples of good practice. Other methods of slip prevention may be used if they are equally or more effective in your workplace.

What areas of the kitchen are we talking about?

You need to look at the working areas of the kitchen, where food is prepared, cooked and plated up, where floors are likely to become greasy, oily or contaminated with food debris.

How to use the table

First, work out which type of floor you have. Looking at columns 1, 2 and 3 on the table, decide which floor type is most like the one you have on your kitchen floor. Once you know this, read across the table horizontally to discover what the likelihood of a slip on your floor is, and what you can do to stop slips happening.

For example, if you have a quarry tile floor - look down columns 1, 2 and 3 until you find the quarry tile, then work across the table horizontally. Column 4 tells you that slips are possible on a quarry tile used in a kitchen. Columns 5 and 6 tell you what issues are associated with that type of floor. Column 7 tells you what action you can take to stop slips.

How often should I assess the flooring?

You should revisit this process regularly and if you have had a slip accident. The 'slip risk' and 'issues' identified in the table are typical of the floor types listed but they can only give an indication of the properties associated with each floor type. Floors can change over time, some become smoother, some rougher. Use this tool to ensure you are doing all you can to reduce the risk of slipping.

Further information

Further slips and trips information on cleaning, flooring, footwear and general. Visit the HSE website at www.hse.gov.uk/slips/campaign.htm and look at the HSE information sheets on cleaning and flooring:

Slips and trips: The importance of floor cleaning Information sheet (Slips and trips 2) MISC691 HSE 2005 Web version only at www.hse.gov.uk/pubns/web/slips02.pdf

Assessing the slip resistance of flooring: A technical information sheet Information Sheet (Slips and trips 1 (rev1)) HSE 2007 Web version only at www.hse.gov.uk/pubns/web/slips01.pdf

Specific cleaning advice. Contact your cleaning product supplier or a cleaning industry body.

For information about health and safety ring HSE's Infoline on 0845 345 0055.

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HSE

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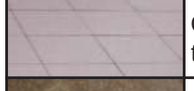
Stop slips in kitchens

A good practice guide

This table can help you work out what you can do to stop slips in your kitchen (see the back of this leaflet for instructions on how to use the table)

Floor type			*Slip risk*	*Issues*		*How to prevent slips*
Column 1	*2*	*3*	*4*	*5*	*6*	*7*
	Safety vinyl	High levels of gritty particles	*Low*	Slip resistance may improve with wear	Your floor will lose its anti-slip properties if it is not properly cleaned Your floor is rough enough to be slip-resistant when wet The cleaning technique will be different to the cleaning technique for smooth floors	■ Check you are using the right cleaning equipment for your type of floor ■ Check you are using cleaning products that are good at removing oil and grease ■ Set up good cleaning procedures, then inform and train staff ■ Ensure spillages are cleaned up quickly and effectively ■ Check staff and cleaners are following the cleaning and spillage procedures and not cutting corners ■ Ensure staff are wearing sensible footwear; slip-resistant footwear would be best but is not compulsory If you take these precautions and people are still slipping, check all the above is still in place and instructions are being followed. If they are, you need to follow the extra advice given below
	Safety quarry tile	High levels of gritty particles		Can crack if used under heavy machinery		
	Safety ceramic tile	High levels of gritty particles		Can crack if used under heavy machinery		
	Resin	High levels of gritty particles		Resin may lift if floor is not properly prepared		
	Safety paint	High levels of gritty particles		Floor paints can wear away quickly		
	Quarry tile		*Possible*	Can crack if used under heavy machinery. May wear smooth	Slips will happen unless you stop food debris and grease getting onto your floor and have good cleaning systems in place	■ Prevent as much food, oil and grease as you can, from getting onto the floor ■ Check you are using the right cleaning equipment for your type of floor ■ Check you are using cleaning products that are good at removing oil and grease ■ Set up good cleaning procedures, then inform and train staff ■ Ensure spillages are cleaned up quickly and effectively ■ Check staff and cleaners are following cleaning/spillage procedures and not cutting corners ■ Ensure staff are wearing sensible footwear with good grip; slip-resistant footwear would be best but is not compulsory If you take these precautions and people are still slipping, check all the above is still in place and instructions are being followed. If they are, you need to follow the extra advice given below
	Safety vinyl	Low levels of gritty particles		Slip resistance may improve with wear		
	Profiled ceramic tile	Matt finish		Can crack if under heavy machinery		
	Ceramic tile	Matt finish		Glass-based tiles can be etched to improve roughness		
	Vinyl or lino	Matt finish	*High*	Many buffing and polishing products will increase slip risk	Even very small amounts of water (eg from condensation or a drying floor) and food debris will make your floor slippery Cleaning alone will not be enough to stop slips	Either: ■ Supply effective slip-resistant footwear to all staff who work in the kitchen (footwear will be considered to be personal protective equipment and should be supplied free of charge) ■ Check staff are regularly cleaning the soles of the footwear to remove debris from the cleats ■ Prevent as much food, oil and grease as you can, from getting onto the floor ■ Check you are using the right cleaning equipment for your type of floor ■ Check you are using cleaning products that are good at removing oil and grease ■ Set up good cleaning procedures, then inform and train staff ■ Ensure spillages are cleaned up quickly and effectively ■ Check staff and cleaners are following the cleaning and spillage procedures and not cutting corners Or: Replace the existing floor with a good anti-slip one
	Ceramic tile	Smooth or shiny finish		Glass-based tiles can be etched to improve roughness		
	Terrazzo	Smooth or shiny finish		Many buffing and polishing products will increase slip risk		
	Metal profile	All patterns				
	Wood	Varnished or shiny finish		Many buffing and polishing products will increase slip risk		
	Vinyl or lino	Smooth or shiny finish		Many buffing and polishing products will increase slip risk		
	Vinyl or rubber	Textured or studded				