

► Safety in Licensed Premises No. 6

More than
4,000
accidents
EVERY YEAR!

(CSO Hospitality Stats)

Slips, Trips and Falls

Taking the SMART steps to reduce the risk of people getting injured through a slip, trip or fall.

What and Where: Slips, trips and falls are the second greatest single cause of workplace injuries in Ireland. Slips, trips or falls can occur anywhere but are more likely to occur where the floor surface is wet, slippery or uneven, and where there are changes in level including stairs and steps.

Who: Bar owners, bar staff, brewery staff, contractors and customers can be seriously injured as a result of a slip or trip or fall.

How: First of all identify areas that are high risk such as the stairs/steps, kitchens, toilets, entrances, behind the bar, cold rooms, cellar access and the cellar itself. Then follow the checks below.

FLOOR SURFACES

Check

- All are in good condition and slip resistant
- Slippery surfaces are kept clean and dry
- If you can't keep a slippery surface clean and dry, you've made it non-slip
- People are prevented from walking on slippery surfaces when they are wet or dirty
- Mats are used where there is a high risk of spills e.g. beside sinks and glasswashers
- Have absorbent materials ready to dry up any spills quickly

STAIRS AND STEPS

Check

- Steps are all a regular size and not damaged/missing
- Surprise steps are highlighted
- Stair covering is kept in good condition and not slippery
- Good lighting
- Graspable handrail
- Users pay attention i.e. not using phones etc on stairs

CELLAR AND CELLAR HATCH

Check

- There is safe access i.e. stairs or steps with a handrail
- There is good lighting
- There is a written procedure for safe opening of the hatch
- Either a barrier and warning signs or an audible alarm with flashing light is used to signal the hatch is open
- Work is planned so that hatch is opened as little as possible
- Hatch is never opened at busy times
- Hatch is located in a low traffic area

TELL YOUR STAFF AND OTHERS

- To let you know if they have any concerns e.g. about stairs, steps or slippery surfaces
- To clean up any spills immediately
- Floors are only to be wet cleaned when the bar is closed
- Any wet floor area has to be cordoned off until dry
- Premises has to be kept clean and tidy
- Access routes have to be kept clear and not used for storage of kegs or crates
- To wear flat shoes with good grip
- Not to store anything on the stairs
- Not to rush up or down stairs
- Not to clean the stairs when they are in use
- No open liquids to be carried on the stairs
- Not to use their phone or read on the stairs
- To use the handrail when needed
- To follow the procedure for safe opening and use of the cellar hatch