



## **32% OF ALL WORKER LOST TIME ACCIDENTS IN RESTAURANTS ARE CAUSED BY SLIP-AND-FALL ACCIDENTS!**

Researchers at Liberty Mutual's Research Institute for Safety reported according to the Bureau of Labor Statistics that nationwide, 32% of all worker lost time accidents in restaurants are caused by slip-and-fall accidents. Additionally, in the November 21, 2005 edition of Nation's Restaurant News (NRN) it was reported that:

- u There were 62,000 lost time accidents in 2003 for restaurant workers.
- u Further (NRN) stated that Liberty Mutual Research Institute for Safety reported at the World Safety Congress in September, 2005, - that **"hand injuries are a close second to the foodservice industry's historically most costly employee scourge: slip-and-fall accidents."** Hand injuries (on-the-job cuts and burns) cost the industry an estimated \$300,000,000.00 per year in medical costs, lost time from work, and workers' compensation payouts. Therefore, worker slip-and-fall accidents had to cost the restaurant industry more than \$300,000,000.00.

Based upon the above, it can be concluded that in 2003 there were 19,840 (62,000 X 32%) slip-and-fall lost time accidents for restaurant workers. Each accident costs the employer on average at least \$15,120.00 (\$300,000,000.00 / 19,840) in medical costs, lost time from work, and workers' compensation payouts.

The incidence rate for disabling restaurant worker injuries in the U.S. due to slip-and-falls is 38.5 cases per 10,000 full-time workers per year. (Source - Liberty Mutual Research Institute for Safety)

In addition, in Applied Ergonomics Magazine 35 (2004) 401 – 408, in an article that assessed slipperiness in fast-food restaurants using objective and subjective measures reported "The friction measurement results showed that the sink area had the lowest average friction in the kitchens. Employees, however, rated both the sink and back vat areas as the most slippery areas. Leamon & Murphy's (1995) study reported slips and falls were the most costly claims in workers' compensation within the restaurant industry in the USA. They reported that the incidence rate of falls on the same level over a 2-year period was 4.1 per 100 full-time equivalent restaurant employees, resulting in an annual per capita cost of US \$116 per employee."

### **The Solution:**

Recessed flush into the floor, the Sani-Floor Self Washing Floor System consists of a series of aggressive non-slip, resin/fiberglass grates resting in stainless steel receptacles.

High-pressure sprayers automatically wash the cook line debris that's fallen through the grates into the screened filter tray. The water then drains through the filter tray to the floor drain below, directly into the grease trap. The filter tray is easily emptied at the end of the shift and the grates will fit in a standard ware washer.

Health departments have shown extremely high levels of enthusiasm for the Sani-Floor system and water agencies are impressed with the significant reduction in water usage over maintaining the traditional rubber mats.

Payback on installation cost due to reductions in safety costs, cleanup labor and water expense, can be as little as an 18-22 months on the initial investment. After that, the substantial savings go directly to the restaurant's bottom line.

The Sani-Floor can be installed in a myriad of configurations and lengths. For more information, visit the Sani-Floor website at [www.sanifloor.com](http://www.sanifloor.com) or call us at 231-599-2930.

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