

A large, white, hand-drawn decorative frame surrounds the central text. The frame has an arched top and a decorative flourish at the bottom. The text inside is written in a white, chalk-like font.

Restaurant RISK-CHECK

6 common risks facing today's
food service industry

Hard work. Long hours. Unpredictable conditions. They're the heartbeat of a restaurant. They're also a recipe for some of the most common employee accidents in the industry today.

Whether it's a distracted employee, a rush delivery, or kitchen cleaning supplies, accidents can bring your operation to a halt at the worst possible time. What's more, these avoidable missteps will often drive up workers' compensation costs significantly.

The first step in managing your risks is to know what you're up against. Here is a list of the 6 common risks that could disrupt your operation and some tips on how to avoid them.

1. SLIP AND FALLS

Each year, 3 million food service employees are injured as a result of slips and falls on wet, slippery, or otherwise hazardous floors, according to the National Floor Safety Institute (NFSI). It's probably not surprising considering the high-traffic environments of many restaurants. Younger or part-time workers are more likely to suffer these injuries, and improper footwear is often to blame, placing slip-resistant shoes at the top of the prevention list. Training and good floor maintenance also go a long way in prevention.

2. BURNS

Hot unattended oil. A misplaced pot handle. Human error. Any one of these situations and dozens more can cause a serious injury. Wearing long-sleeve shirts, heavy protective footwear, and using dry potholders or mitts can reduce burns. And, of course, so will extra caution.

3. CUTS

Food slicers or meat grinders can cause serious cuts, and even amputation, but commonplace knives that are dull or inappropriate for the task can also do severe damage. Training on knife handling is a good start and should be followed up with proper knife maintenance.

4. HIRING

Not all workers' compensation claims have merit. Hiring the right workers—those who have the work ethic and integrity—can reduce the likelihood of fraudulent claims. With demand for restaurant workers expected to be strong in the upcoming years, identifying applicants who are a good fit can make a difference in your operations and your claims costs, but it requires a strategic and focused hiring policy.

5. HAZARDOUS MATERIALS

Some kitchen chemicals like bleach, oven cleaners, and ammonia have recently made the list of OSHA hazardous materials. These chemicals should be clearly marked, and workers who use them should wear preventative facemasks, gloves, aprons, or other gear.

6. DELIVERIES

Vehicle claims may seem as old as the hills, but with the advent of mobile devices, distracted driving has been identified as a growing source of accidents. If you employ delivery drivers, develop a strong safety policy and instruct them to keep their eyes on the road and their hands off their phones.

About the Restaurant Workers' Compensation Program

Alliant Insurance Services provides tailored workers' compensation solutions that deliver quality service and bottom-line results to Southern California's restaurants and franchises. Our approach provides broad protection against the rising cost of workplace injuries, specialized resources to help manage employees, and proactive strategies to mitigate long-term risk. We provide a powerful combination of long-term experience and targeted expertise to protect any type of restaurant, from fast food to white tablecloth.

About Alliant

Alliant is the nation's largest specialty insurance brokerage firm, providing risk management, insurance, and consulting services that safeguard the physical and financial health of thousands of clients throughout the U.S.

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