## Fine Dining Safety Stats and Facts

## **FACTS**

There are a diverse range of potential safety hazards that restaurant employees can encounter on a daily basis.

- 1. Slips, trips, and falls on slippery floors
- 2. Back and arm strain from lifting heavy trays and boxes
- 3. Burns from hot serving ware and cooking equipment
- 4. Cuts during food preparation
- 5. Injuries from workplace violence
- Back and leg strain from standing for extended periods of time
- 7. Skin or eye irritation from spilled chemicals

## **STATS**

- 24% of food workers have been injured at their current job, and 17% of workers were injured in their first year.
- 42% of workers rarely or never receive coaching from their manager or supervisor, and 20% said they received too little training before starting their job.
- 37% of workers and 43% of supervisors agree that training is sometimes too complicated or difficult to understand.
- 75% of employees say that feeling personally safe and secure in the workplace is important to them. 72% also say they're largely unaware of their company's EHS function.
- The number of foodservice and bar employees killed on the job jumped by 40% in 2015, one of the sharpest increases among all professions, according to new data from the Bureau of Labor Statistics.
- The increase was particularly dramatic for kitchen workers and servers, with a rise of 64%, the absolute highest among all the trades that were gauged.

- BLS found in its annual census of workplace fatalities that 165 foodservice and bar employees were killed while working in 2016, compared with 118 the year earlier.
- The leading cause of deaths for kitchen workers and servers was homicide, which took the lives of 21 staffers. Nineteen of the murders were committed with a firearm, according to the statistics.