Hospitality: Kitchen Safety, Housekeeping Strains and Guest Risks Stats and Facts

FACTS

- **Grease & Wet Floors:** Spilled liquids, cooking oils, and dishwashing areas create slick surfaces that lead to sudden slips and hard-impact falls.
- **Burn & Scald Exposure:** Hot oil, steam, ovens, and heated equipment can cause severe burns during rushed food preparation or cleaning.
- **Knife & Blade Injuries:** Fast-paced cutting, slicing, and food prep increase the risk of deep lacerations and amputations.
- **Housekeeping Overexertion:** Repetitive bed-making, lifting mattresses, pushing carts, and awkward bathroom cleaning positions strain backs and shoulders.
- **Chemical Contact:** Cleaning agents and disinfectants can irritate skin, damage eyes, or create respiratory issues in poorly ventilated areas.
- **Crowded Service Areas:** Tight kitchen layouts and busy dining floors increase struck-by and collision risks between staff and guests.

STATS

- The Bureau of Labor Statistics reports that accommodation and food services record tens of thousands of injury cases annually, with cuts, burns, and slips leading the list (2022–2023).
- Slip, trip, and fall injuries account for over 25% of nonfatal injuries in U.S. hospitality workplaces.
- Hotel housekeepers experience musculoskeletal injury rates higher than the all-industry average, primarily due to

repetitive lifting and awkward postures (NIOSH studies).

- Burn injuries remain one of the most common kitchen-related workplace injuries in North America, with thousands reported annually (BLS).
- In Canada, the hospitality sector reports thousands of lost-time claims each year, with slips, overexertion, and equipment contact among the top causes.
- In Canada, housekeeping staff face high MSD risks from repetitive tasks, with low back pain prevalence up to 81% and neck/shoulder pain at 59% in surveys; hotel workers overall report injury rates 40-60% higher than other service sectors.