

## Slips, Trips and Falls for Food Service Staff

Estimated Time to Complete: 20 minutes

### Course Description

Food service staff members can be at particular risk of slip, trip and fall dangers because of the high level of activity in the food preparation and service areas. SafeSchools *Slips, Trips and Falls for Food Service Staff* course is designed to provide basic information to help food service staff members reduce slip, trip and fall hazards for everyone in the food cafeteria area: fellow staff members, students and themselves. The course focuses specifically on the prevention of slips, trips and falls, and contains an interactive scenario designed especially for food service staff members.

### Common Themes

- Development of a safe workplace attitude
- Best practices for working with fluid covered surfaces
- Review of organizational practices to avoid accidents
- Examples of correct and incorrect STF practices
- District responsibility for the prevention STFs

### Authors

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### Training Environments

*SafeSchools* is ideal for a blended learning environment, complementing in-service or video training, or as a stand-alone training course. The *SafeSchools* approach engages the learner in an e-learning environment; while a Compliance Management System automatically tracks his/her progress through the courses. This assists the district administrator or training coordinator in demonstrating compliance.

For a free evaluation, email [info@safeschools.com](mailto:info@safeschools.com) or call 1.800.434.0154.