Restaurant Safety Stats and Facts



FACTS

- 1. Main types of hazards that restaurant employees are exposed include:
 - Injuries from objects
 - Slips, trips, and falls
 - Burns
 - Overexertion injuries
 - Chemicals/cleaners
 - Electrical
 - Cold temperatures
- 2. Injuries from objects includes cuts from knives, injuries from kitchen machinery.
- 3. Slips are commonplace when working in the food industry. Grease or oil may coat the floors, making the floors slick and falls more probable.
- 4. Hot substances may cause burns upon the skin. The temperature of these substances determines how severe scorching may become. Deep fryers may be the source of long-term aggravating burns. Wearing personal protective equipment may help prevent injuries from such substances.
- 5. Workers in food places need to utilize sharp implements. These items cause cuts, gashes or loss of fingers.
- 6. Injuries may also develop because of the requirement of heavy lifting.
- 7. Noise and occupational hazards are usually standard in restaurants.

STATS

- In 2018, there were an estimated 91,800 nonfatal occupational injuries and illnesses in full-service restaurants. These injuries and illnesses occurred at an incidence rate of 2.7 cases per 100 full-time equivalent (FTE) workers in 2018. The rate for all private industry workers was 2.8 in the same year.
- The fast food restaurant has more issues than the usual sit-down eatery. The National Institute for Occupational Safety and Health estimates that approximately 44,000 injuries were sustained over a two-year period by teenage workers in restaurants. Approximately 63 percent of these accidents occurred in hamburger, pizza and other fast food restaurants.

- Trips and falls account for 16% of all workplace injuries within the foodservice industry.
- Over 500,000 workplace injuries occur annually and 6% within the foodservice industry.
- According to the NFPA, approximately 61% of all restaurant fires were caused by cooking with cooking equipment or materials being the most frequent items initially ignited and therefore the cause of the fire.
- Approximately 22% of these fires were a result of failure to clean, 14% electrical failure or malfunction, 12% mechanical failure or malfunction and 8% unattended equipment.
- Deep fryers were involved in one of five fires (21%), ranges or cooktops in 14% of fires, cooking grills in 6%, and ovens or rotisserie ovens in 5%.
- 31% of reported injuries in food service establishments resulted in days away from work, according to the Bureau of Labor Statistics (BLS).