

National Safety Stand – Down

To Prevent Injuries from Falls

Dining Services

The Occupational Safety & Health Administration (OSHA) has announced May 2-6, 2016, as the official week for the third annual National Safety Stand Down. The event is a nationwide effort to remind and educate employers and workers of the serious dangers of falls that remain the leading cause of lost work-day and fatal injuries. Employers and workers are encouraged to pause during their workday for topic discussions, demonstrations and training on how to recognize hazards and prevent falls.

Villanova University participated in this initiative in 2014, and we're proud of the Certificate presented to us by OSHA. This year OSHA expects thousands of employers and possibly as many as four million workers to participate in the Stand Down.

The National Safety Stand Down in 2016 is part of the University's ongoing Fall Prevention Campaign, which provides employees with information and educational materials on how to prevent falls, provide the right equipment for our employees and train all employees on its proper use. Some of the initiatives the University will implement include:

- The release and implementation of a comprehensive Fall Protection Policy.
- Conducting Tool Box Talks by members of the Employee Safety Committee.
- University involvement in the OSHA initiative.
- Providing training for employees directly affected by fall potential, and education for the remaining staff.



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Grease and water on the dish room floor or a mat with an upturned corner are just a few of the slip and fall hazards that Dining Services employees face every day. But employees can minimize the risk through vigilance and proper cleaning practices. OSHA also has standards that employees must meet in order to protect restaurant employees and patrons from harm.

Potential Hazards

All kitchen employees face the danger of slipping and falling. Slips and falls can result in injury that will result in lost work hours and can negatively affect the department's safety reputation. OSHA recognizes the following conditions as hazards to kitchen employees that can result in slip and fall injuries:

- Cluttered and slippery floors from oil, water or food in the cooking and dishwashing areas can cause falls.
- Physical obstructions like improperly placed drain covers are especially hazardous to kitchen workers.
- Employees that put away new inventory are subject to fall hazards because they cannot always see obstructions in their path. Weather conditions can also play a role for employees taking items off of a delivery truck.

What We Can Do To Protect Ourselves

There are several recommendations that Dining Services employees can follow in order to protect themselves from falling.

- Wear non-slip, waterproof shoes to decrease the chances of slipping.
- Clean up any spill immediately.
- Properly store all products and supplies to eliminate clutter.
- Be aware of outside weather conditions and dress appropriately when unloading supplies.
- Apply de-icing products to exterior walkways and entryways to protect both employees and students.
- When carrying stacked items, employees should be able to see over the stack to clearly navigate to their destination.
- Be sure that rugs and mats are in their proper places and that all corners or edges lay flat.

If you see anything that you believe is unsafe, tell your supervisor.