

Here Are 5 Ways Restaurants Can Take Slip & Fall Risk Off The Menu

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A FEW THINGS TO KNOW

- Presentation and Recording: A copy of the slides and a recording of today's webinar will be posted at www.riskandinsurance.com. We will email links to all attendees.
- A copy of the slides will be posted on the Risk & Insurance® website.

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RECENT TRENDS IN RESTAURANT WORKERS' COMPENSATION CLAIMS

Cuts and scrapes hurt, but slips and falls drive the most in paid losses

- AmTrust analyzed five years of workers' compensation data
- For cuts and scrapes, knives are the most common cause of injury
- Putting safety and training measures in place can reduce the severity of these injuries



4.5
times more

Slips and falls account for 4.5 times more in paid losses than punctures or cuts

Paid Loss

SLIPS AND FALLS

\$198.4M

STRAIN

\$124.1M

MISC.

\$61.9M

STRUCK

\$57.2M

OTHER*

\$38.5M



Note: Graph shapes are not representative of the actual paid loss amount. *Other constitutes motor vehicles \$20.1M, strike against/step on \$12.7M and caught in or between 5.7M.

KEY FINDINGS

- Following cuts and scrapes, the next highest cause of injury categories in restaurants were slips and falls and strain or injury by in terms of most reported

Top Risks

- Spills on floors
- Outdoor slipping hazards, including ice and snow tracked indoors
- Loose mats or rugs
- Poor visibility caused by product obstruction or poor lighting
- Ice build-up and condensation on floors of walk-in freezers and coolers
- Walking surface disrepair, including uneven floor heights, clutter, cords, or other obstacles

5 WAYS TO REDUCE SLIP AND FALLS RISKS

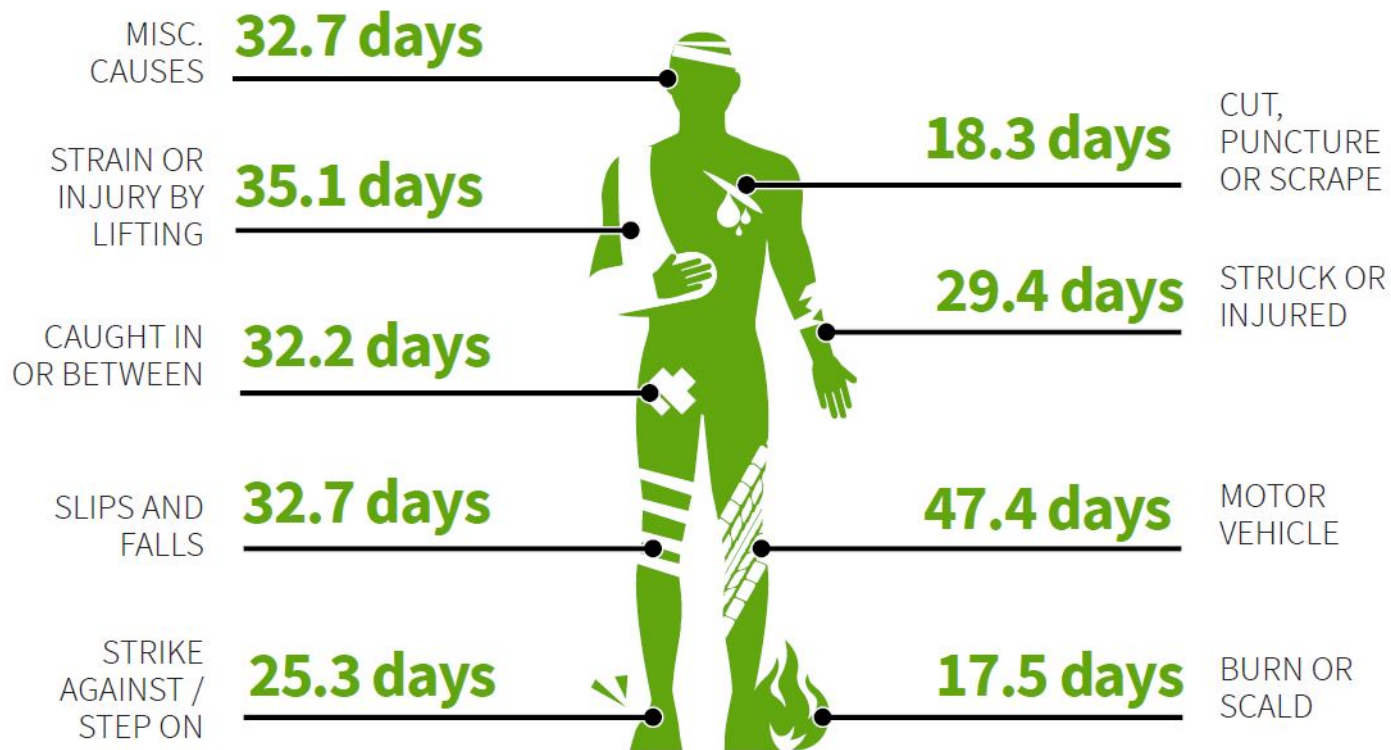
- Wear the proper shoes
- Clean up spills immediately
- Pay attention to your surroundings
- Remove clutter from high traffic areas
- Teach proper lifting and carrying methods

HOW LONG WILL A WORKER BE OUT?



30 days

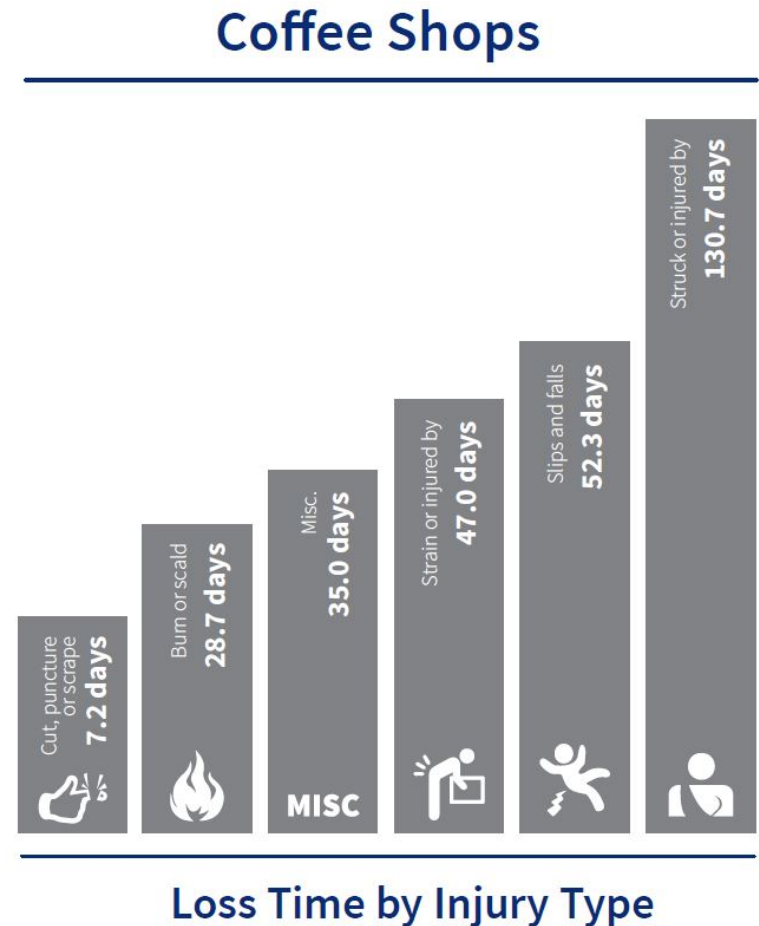
On average, an injured employee would take 30 days to return to work based on the claims with lost time



COFFEE SHOPS COMING IN HOT

There are many insurance risks involved in working at a coffee shop

- Cafes/coffee shops yield the highest lost time by 45% compared to all other restaurant types



PREVENTING BARISTA WRIST

- Baristas use repetitive motions to make your favorite cup of coffee
- Wrist injuries are the biggest risk for coffee shop workers with an average of 365 days to return to work

Creating a Safer Coffee Culture



Barista Wrists

Providing a café free from ergonomic hazards can not only lower repetitive motion injuries, but it also can increase productivity by making jobs easier and more comfortable for workers. Automatic tampers or alternatively–designed tampers (such as a flat, handle-less design) are available for baristas and can reduce muscle soreness, wrist strain and fatigue caused by awkward hand positions as they exert force through their wrists, forearms, elbows and back. Here are some other principles of ergonomics that can reduce absences and turnover due to injury and lower your business costs as your workers' compensation history improves:

- Work in a neutral posture
- Reduce excessive force
- Keep everything within easy reach
- Work at proper counter height
- Reduce excessive motions
- Minimize pressure points
- Move, exercise and stretch
- Maintain an all-around comfortable environment

PREVENTING AUTO ACCIDENT LOST TIME



REDUCING CUT AND BURN FREQUENCY

- Use the right protective gear
- Wear the proper attire
- Avoid lifting or carrying heavy, hot stockpots or oil containers



Cuts, punctures or
scrapes make up a **third of**
restaurant claims reported

KEY TAKEAWAYS

- Restaurant workers face a variety of risks that can lead to injuries and lost time in the workplace
- Slips and falls are the most expensive restaurant claim costing 4.5 times in paid losses
- Injured restaurant workers on average take 30 days to return to work based on claims of lost time
- There are a loss control practices that restaurants can implement to minimalize the risk

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