



**LBE Holdings, LLC**  
North Star Foods, LLC  
TriStar Ventures, LLC  
River Valley Restaurants, LLC  
LBE Restaurant Development, LLC  
**Pioneer Restaurants, LLC**

**Summit Restaurant Holdings, LLC**  
Atlantic Star Foods, LLC  
Bighorn Restaurants, LLC  
Empire Restaurants, LLC  
Heartland Restaurants, LLC  
Summit Restaurant Development, LLC



# **Safety Alert**

## **Subject: Slip & Fall Prevention – Grease & Cooking Oils**

Slips are commonplace when working in the fast food industry. Grease or oil may coat floors, making the floors slick and falls more probable. Additionally, if employees are using the wrong type of footwear, they are prone to falling or slipping.

Several grease/cooking oil-related slips and falls have occurred in recent months resulting in various injuries to employees. These injuries have ranged from sprains, to contusions, to burns via contact with hot surfaces. It is time to promote the slippery substance to the top of our “Most Wanted” list for slips and falls, not just for burns.

Here are a few tips to prevent a grease/cooking oil slip and fall:

- **See Something. Say/Do Something.** Recognize, Communicate, Act
- **Utilize slip-resistant shoes** designed for slippery cooking environments
- **Concentrate on your footing** near fryers and other slippery areas
- **Maintain regular floor care** – Capitalize on time between peak hours to sweep up debris and remove grease build-up on back-of-house (BOH) floor surfaces
- **Utilize established mopping detergent concentrations and procedures.** Mop the greasiest areas last to avoid contaminating the detergent concentrations and spreading the grease throughout the BOH
- **Change mop solution frequently** to reduce grease within the solution
- **Keep BOH mats clean** – Ensure the mats are frequently inspected and checked regularly for wear and buildup of contaminants

