Training
Lesson Plan
Slips, Trips, and Falls

Description

Introduction to Slips, Trips, and Falls for food service employees. Topics include causes of slips, trips, and falls and how to prevent them.

By the end of this class participants will be able to:

1. Know how to prevent/minimize slips, trips, and falls.

Duration: 15 minutes

Materials

Slips, Trips, and Falls Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html
  (one for each participant)
  Slips, Trips, and Falls Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Slips, Trips, and Falls” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Causes
   b. Prevention

4. Assess the participant’s comprehension using the “Test” section in the Slips, Trips, and Falls Assessment. (5 minutes)