

Student Guide to Slips, Trips and Falls
Slips, Trips and Falls Overview
1-Hour Training Module

Overview

The poultry processing industry's 3rd shift sanitation workers do their jobs in an environment that is cold, wet and slippery and is often conducted under conditions of low-visibility. With hoses laying on the floor, catwalks and draped over equipment and cleaning chemicals being moved back and forth, severe safety and health issues are present on this shift. Without proper procedures, training and equipment, the potential is high for serious injury or even death.

This lesson will review the basic concepts involved with slips, trips and falls (STFs), review the fundamental elements of Subpart D (Walking-Working Surfaces) and identify the corresponding safety and health requirements for 3rd shift poultry processing sanitation work. Subpart D is composed of several standards, 29 CFR 1910.21-.30, which address different types walking and working surfaces. None of them are exceptionally long or complex and several would not specifically apply to most 3rd shift applications, but following those that do apply will help to significantly reduce injuries. This lesson provides appropriate awareness-level safety and health training that identifies the risks associated with STFs and offers ways to minimize or prevent injuries resulting from STFs.

As is the case with any OSHA standard, 1910.21-.30 are considered to be minimum practices. They must be adapted and implemented specifically to each type of workplace.

Topics to be covered (Subpart D)

- Definitions of slips, trips and falls
- Costs of STFs
- Causes of STFs
- Risk factors associated with STFs
- Prevention/minimization of STFs

Objectives

Upon completion of this course module, the student should be able to:

- Understand the costs inherent to accidents due to slips, trips and falls
- Explain what STFs actually are and what causes them
- Understand the risk factors associated with STFs
- Explain how to minimize or outright prevent STFs