



Drainage UK Limited

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WHY DRAINAGE SYSTEMS ARE REQUIRED IN ALL KITCHEN AREAS

1. There were almost **11,000 serious work injuries** caused by slipping or tripping last year and many claims for compensation. They are the single most common cause of major injury in our workplaces and are often the **start** of some accidents ascribed to some other cause such as scalding, a number of accidents involving machinery and falls from height.
2. Injuries are many and varied ranging from minor sprains to fatalities, cuts and bruises to fractures. In one accident a woman slipped on the kitchen floor of a care home and died when a knife she was carrying severed an artery, in another, a young woman received serious burns when she slipped and in trying to break her fall, put her arm into a deep fat fryer.
3. Regrettably people who work with us are often responsible for slipping accidents, they fail to deal with spillages, leaving it for someone else to clean, causing a hazard to others regardless of the floor covering such as Vinyl, Tiled or Epoxy types.
4. The duties of employees/students to each other needs to be part of the training regime, but clearly the main responsibilities lie with an employer who, apart from various statutory regulations, has a duty to provide a safe system of working (and safe fellow employees). Regular risk assessments need to be carried out and floors cleaned regularly with adequate wet warnings given to workers. **ADO stainless steel Roll Grids are designed as being easily manageable having anti-skid and anti-splash properties ensuring a safer working environment.**
5. All kitchens need to support good hygiene practices and this extends to floor hygiene. Without drainage systems this means a mop and bucket as the only equipment that can do this or an automatic machine for very large floor areas.
6. All equipment in kitchens should be cleaned on a scheduled basis. This schedule must also include the floor.
7. Because some items of equipment are substantial in size e.g. Bratt Pans they are more difficult to clean unless a drainage channel is available to vacate the Bratt Pan of dirty water/waste directly into the drain.
8. Without good installation of drainage systems the larger items like this will need physical/manual cleaning using buckets and vacating waste into sinks. This is time consuming and will not always ensure the floor is clean.
ADO Grids can be rolled up and placed into a dishwasher for complete cleaning and sanitisation.
9. Slippage on wet floors can cause severe damage (back sprains etc.) to those involved and can lead to potential litigation against the management of the kitchen involved due to allowing unsafe practices.
10. The installation of good drainage systems goes towards mitigating these risks so long as the drainage channels are situated where they are really required i.e. in front of equipment that could be the cause of spillage i.e. Utensil Wash Sinks, Combination Ovens, Cold Rooms etc.
11. All drainage should be easy to clean and maintain so that kitchen staff should be encouraged to clean on a daily and regular basis and as part of the daily cleaning schedule.
12. Training kitchens have experienced overflowing sinks which lead to enormous problems if there is no drainage channel available to evacuate excess water on the floor.
13. We recommend that specific drainage channels are installed into every kitchen – **where it is most needed.**