

F Y I Date

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- Always label and arrange your photos. It is easy to do and it does not take much time. Label the photos with the item you want the UW to notice. Group the pictures in 5 groups (outside photos first, general inside photos second, kitchen photos third, basement and electrical fourth, and everything else last).

- Hibachi grills have special "hood" systems and AES. Refer to the H&S guidelines for Hibachi grills.

- PML (Probable Maximum Loss) is an estimate of probable loss in the case of fire. The higher the number the greater the probable loss. ISO 1 and ISO 2 buildings (Frame and JM) are always at or near 100%.

Critical - Elevated Seating in Restaurants

Many restaurants, bars, taverns, and lounges are trying to attract patrons by being better and more interesting than their competition.

As a result, elevated restaurant seating is becoming very common in this marketplace.

However, elevated seating also elevates trip and fall hazard risks.

It is critical that each inspector reports this hazard and makes a recommendation in the report.

H&S has customers that have had **trip and fall claims this year** related to this type of seating.

An Elevated Seating condition includes *any change in elevation regarding 1 or 2 steps that have no hand rails, no marked step edges, no marked step nosings, and no accent lighting.*

When elevated seating exists, H&S recommends the following 4 actions to reduce claims.

1. Highlight the top of the step and the nose of the step with a bright color that is different from the rest of the flooring.
2. Use accent lighting to light the nose of the step and the next lower level.
3. Conspicuously place a "Watch Your Step" sign at the table.
4. Train the staff to remind the patrons to "watch their step".

These actions are most effective when used in combination with each other.

There is a standard recommendation in the system for an elevated seating condition. Just type "elevated" in the filter box to find it.

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Critical - Elevated Seating in Restaurants

There is a standard recommendation in the system for an elevated seating condition. Just type "elevated" in the filter box to find it.

The standard recommendation reads...

Elevated Seating exists which presents a higher risk of a trip and fall incident. Collectively, four actions are recommended. (1) Highlight the top of the step and the nose of the step with a bright color that is different from the rest of the flooring. (2) Use accent lighting to light the nose of the step and the next lower level. (3) Conspicuously place a "Watch Your Step" sign at the table. (4) Train the staff to remind the patrons to "watch their step".

Contact H&S if you have any questions about elevated seating.

Examples:

