Slug: /slip-testing-in-restaurants

Meta Title: Slip Testing in Restaurants | Quick Solutions to Failed Tests

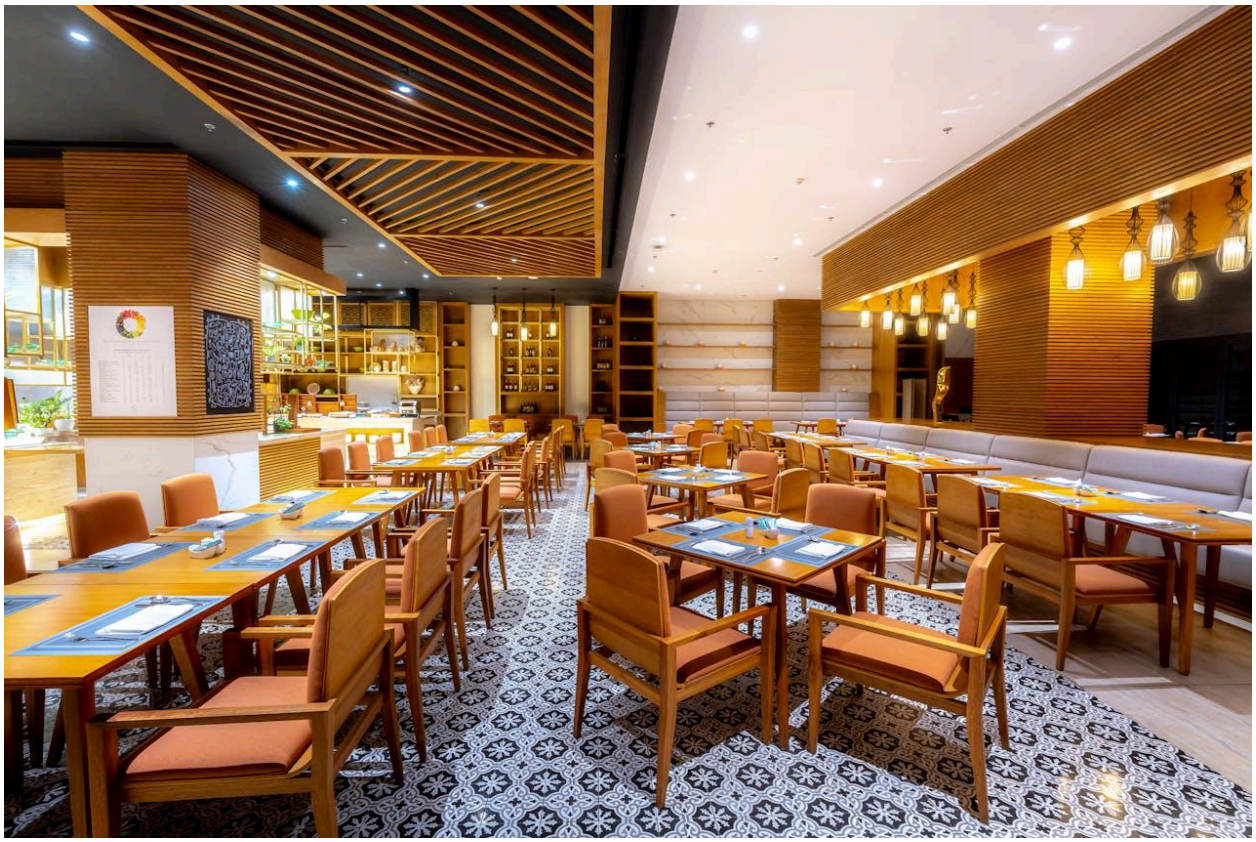
Meta Description: Expert slip testing services for restaurants and commercial kitchens. AS 4586 certified. Ensure P5/R12 compliance and protect your business. Free assessment.

A Manager's Guide To Slip Testing in Restaurants: Solution to Failed Tests

My restaurant failed a slip test—what should I do?

Regular slip testing in restaurants helps managers maintain legal compliance and WHS obligations. If your restaurant fails a slip test, Stellmann's 24-hour emergency response and CSIRO-certified non-slip coating can quickly improve your slip ratings.

Slip Testing in Restaurants Explained



Source

Running a restaurant in Australia requires more than food licenses and safety programs. You must also meet Workplace Health and Safety (WHS) obligations and comply with NCC building codes.

A key WHS responsibility is managing the risks of slips, trips, and burns in your facility. In fast-paced hospitality operations, slip hazards pose safety and liability risks.

Slip testing in restaurants is not a formality you can simply wriggle your way out of — those test results may shield you from liability claims someday.

In a previous guide, we covered slip resistance requirements for restaurants. This article focuses on the 'hows' of slip testing in restaurants — discover testing methods, key periods, and a 24-hour emergency solution to failed slip tests.

Slip Testing Methods for Restaurants

You don't guess your way through slip testing in restaurants. Homeowners might get away with a DIY barefoot friction test for slipperiness**,** but in commercial facilities, measures and compliance matter.

As a restaurant owner or manager, you should be asking, *'How slippery are my floors?'*

Slip testing in restaurants follows the methods and classifications defined in Standards Australia AS 4586 and AS 4663, which apply to pedestrian surfaces.

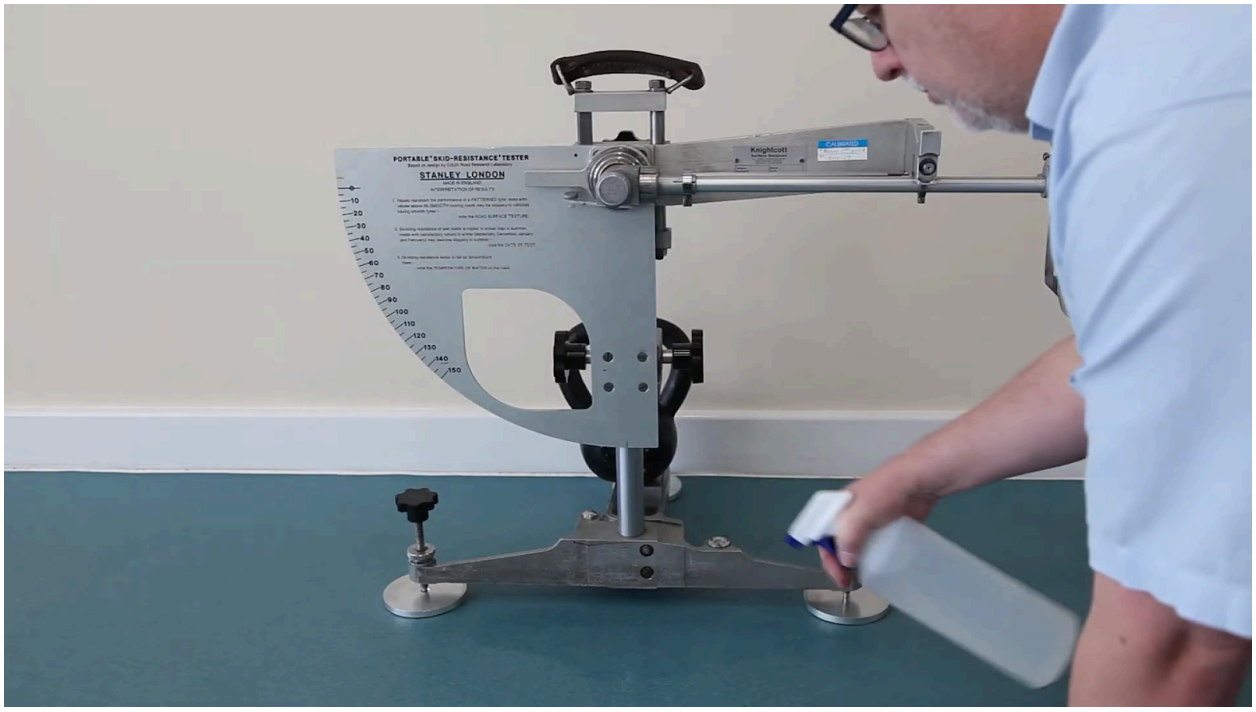
AS 4586 applies to new flooring materials and requires laboratory tests to assess slip resistance under wet and dry conditions. Meanwhile, AS 4663 applies to installed floors and requires on-site testing.

Below are two common methods for slip testing in restaurants.

1. Wet Pendulum Test

This is the most popular slip resistance test method because it applies to both AS 4586 and AS 4663. It's portable, so you can perform the **pendulum test on restaurant floors** in the lab or on-site.

How it works



Source

The test uses a swinging arm fitted with a rubber slider that touches the wet surface on every swing. The motion mimics a heel strike, measuring friction between the slider and the floor.

After striking the surface, the pendulum swings upwards, and the result is a measure of how high. A short swing indicates a higher grip, while long swings suggest low friction. The test is repeated five times, and the average result becomes the Pendulum Test Value (PTV)

Results

The PTV classifies surfaces into slip-resistance ratings (P-ratings) ranging from P0 to P5. P0 indicates a very slippery surface, while P5 indicates high slip resistance, ideal for high-risk environments such as commercial kitchens.

SLIP RATING SCALE: AS 4586 (PENDULUM TEST VALUES)

RATING	PENDULUM TEST VALUE (PTV)	RISK OF SLIPS	TYPICAL USE
P0	<12	Very high	-
P1	12 - 24	Very high	Dry, indoor areas with low foot traffic
P2	25 - 34	High	Light traffic, minimal wet exposure
P3	35 - 44	Moderate	Common in residential bathrooms, outdoor tiles
P4	45 - 54	Low	Hospitals, commercial kitchens, pool areas
P5	>54	Very low	High-risk wet areas, outdoor access ramps

Get a **wet pendulum test kitchen assessment** for your restaurant if there are frequent water spills.

2. Oil-wet Ramp Test

Some parts of your restaurant face a different kind of spill — the greasy kind. Commercial kitchens are hubs of oil, animal fats, grease, and high traffic. Because their conditions differ, so do the tests.

Commercial kitchen slip testing often involves the oil-wet ramp test, which measures the slip resistance under greasy conditions. This test is performed on flooring samples in controlled laboratory settings.

How it works

A trained operator secures the sample material to an adjustable platform that inclines from 0° to 45°. The surface is coated with engine oil, and a harnessed operator wearing safety shoes walks up and down as the angle gradually increases. The angle at which the operator begins to slip determines the tile's R-rating.

Results

The test is repeated several times to refine the results and classify the material into one of five slip-resistance categories (R9-R13). Results may vary slightly across operators, and the test cannot be conducted on floors already installed.

Oil Inclining Platform Test	Angle
R9	≥6° & ≤ 10°
R10	≥10° & ≤ 19°
R11	≥19° & ≤ 27°
R12	≥27° & ≤ 35°
R13	≥35°.

Source

On-Site vs Laboratory Testing

There are two approaches to **hospitality floor safety testing**. It's important to know their differences and how they perform in real-life applications.

Below is a side-by-side comparison of laboratory and onsite slip testing in restaurants.

On-site Testing	**Laboratory Testing**
Measures the slip resistance of existing floors	Measures the slip rating of new flooring materials
Doesn't need flooring samples	Sample materials must be sent to the lab
Results vary based on the current condition of the floors	Offers consistent results, because standardized conditions are recreated

Accounts for the effects of wear, tear, and contaminants	Doesn't account for the impact of installation processes on materials
Identifies immediate risks to users	

Laboratory testing helps determine whether a new flooring material meets your needs before installation. Meanwhile, on-site testing helps operating restaurants identify real risks.

If you want accurate and defensible results after a **restaurant floor slip resistance testing**, use reputable and accredited slip testing providers.

Further Reading: How to Prevent Slips in Commercial Kitchens

When to Schedule Slip Testing in Restaurants

You're probably wondering, '*How often should restaurant floors be slip tested?*'

Slip tests should be scheduled routinely, not only after incidents or inspections. In restaurants and other high-traffic environments, it should be carried out at least once a year.

Here's when slip resistance testing is most critical:

1. Material Selection

Slip compliance testing is mandatory during construction to comply with the NCC's slip resistance requirements for high-risk areas.

Even tiles and materials advertised as 'non-slip' may not meet the required slip ratings, so test flooring materials before installation for renovations and major maintenance projects.

2. Annual Compliance Audits

Test your floors routinely to make sure they haven't been compromised (by foot traffic or contaminants) and still meet the safety standards outlined in Standards Australia's HB 198.

3. After Slip Incidents

If staff or customers slip and fall in your restaurant, schedule a slip test immediately to identify the cause and prevent future incidents. The results can serve as evidence to protect your facility against liability risks.

4. Insurance Renewals

During insurance reviews, your providers may request documentation demonstrating slip-resistance compliance. An updated test report or certificate of compliance can demonstrate risk management and help keep your premium from rising.

5. WorkSafe Inspections

WorkSafe, SafeWork NSW, and other WHS regulators may request documentation to prove that you're meeting your legal safety obligations. Inspections often follow an incident or complaint, but regulators also conduct routine inspections in high-risk industries.

What Happens When Your Restaurant Fails a Slip Test?



Source

A **failed AS 4586 slip test** comes with serious consequences. If your restaurant floors don't meet required slip-resistance standards, your finances, reputation, and operations are at risk.

In the event of a slip-and-fall incident, injured parties may claim negligence, potentially resulting in fines. There's also the possibility of bad publicity, negative press, temporary closure, or operational restrictions during investigations.

It's best to schedule remediation immediately, restrict access to the risky areas, and explore quick compliance solutions.

Anti-Slip Coating

If you want quick AS 4663 or AS 4586 compliance, get a **commercial kitchen anti-slip coating**. This surface treatment increases grip and upgrades floors to the specified slip rating in hours.

For a restaurant that operates 24/7, it's bad business to shut down operations for weeks while you replace non-compliant flooring. Premium non-slip coatings offer a noninvasive alternative to ripping out worn tiles.

Some non-slip coating providers, such as Stellmann, offer emergency remediation services: they apply coatings, retest floors, and certify compliance within tight timeframes.

Professional Slip Testing in Restaurants & Remediation Services

Stellmann is an industry leader with CSIRO-certified processes and thousands of satisfied clients, including *homeowners, businesses, and NDIS families*. We offer a 24-hour emergency treatment service for slip incidents, surprise audits, or WorkCover safety notices.

Stellmann's Testing Process

To help restaurants meet Australian slip-resistance standards quickly, we offer a free consultation service where we:

- Review failed slip test reports to identify risk areas
- Inspect surfaces and conduct on-site testing to determine current P-ratings
- Provide custom compliance recommendations
- Apply a test patch
- Issue a fixed quote

24-Hour Remediation Services

You can install a DIY anti-slip coating, but it's not very practical when compliance deadlines are looming. We provide professional, 24-hour non-slip coating installation to beat deadlines.

The benefits include:

1. Simple, one-coat application
2. Floors are operational in 8 - 12 hours
3. CSIRO-certified for AS 4586 compliance
4. Compatible with multiple flooring types
5. Durable in high-traffic, wet, and greasy spaces



Our non-slip coatings are more cost-effective than floor replacements and include a 5-year product warranty. With proper maintenance, your floors can remain compliant up to four years.

In one case study, the Ormond Collective — a restaurant, café, and wine bar in Melbourne — needed an effective non-slip solution to address slip hazards after previous treatments had stained their tiles and performed poorly.

After installing a Stellmann non-slip coating, the operations manager reported that the coating did not peel despite heavy foot-traffic. It also helped increase team efficiency and productivity.

> *"My staff is extremely happy with Stellmann. They can walk much faster as there is no risk of slipping, even in wet conditions."*
>
> — *Operations Manager,* Vince Azzopardi.

Certification and Documentation

After installation and curing, we guarantee an audit-ready surface rated to P3, P4, or P5. You don't need to retest, as we provide documentation verifying AS 4586 compliance for audits.

We recommend a P5 slip rating for high-traffic restaurant kitchens exposed to water, oils, or grease, and a P3 slip rating for serving and dining areas.

Further Reading: The Complete Guide to Slip Resistance Compliance for Commercial Facilities

FAQs

Q1. What is slip testing in restaurants?

Slip testing measures the slip resistance of floors under wet or greasy conditions. It uses wet-pendulum or ramp tests to classify surfaces under AS 4586 and AS 4663.

Q2. When should a restaurant schedule slip resistance testing?

We recommend a routine annual on-site assessment of existing floors. Slip testing in restaurants is also important during construction, after slip incidents, and for WorkSafe inspections.

Q3. What happens if a restaurant fails a slip test?

If your restaurant fails an AS 4586 compliance test, you may be at risk of fines, negligence claims, or operational restrictions. Get our 24-hour remediation service to restore compliance.

Conclusion

Slip testing in restaurants is crucial to maintaining compliance with WHS, NCC, and other regulatory bodies. If you schedule routine slip tests, you'll identify potential risks early before they cause real harm.

If you're dealing with an unexpected inspection or **failed slip test,** quick solutions matter. At Stellmann, we provide a 24-hour emergency treatment service to help hospitality businesses beat WorkCover deadlines and achieve AS 4586 compliance.

Australia's leading restaurants and hotels, including Australian Venue Co and Nandos, trust Stellmann for hospitality floor safety testing and professional non-slip coating installation. Find out how our coatings eliminate slip hazards without causing downtime or altering the look of floors.

Keywords:

- slip testing in restaurants (primary)
- Commercial kitchen slip testing
- restaurant floor slip resistance testing
- hospitality floor safety testing
- commercial kitchen anti-slip coating