Safety and Sanitation Guidelines

Principles of Hospitality and Tourism
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Hospitality Industry Goals

• Make sure guests feel:
  • Good
  • Safe
  • Happy
  • Welcome
Procedures
Safety Guidelines
Occupational Safety and Health Act
Causes of Accidents
Prevention Programs
Emergencies
Security Threats

Job Safety and Security
Procedures

• Safety
• Accident
• Emergency

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Safety Guidelines

Be sure to locate:

• Potential dangers
• Emergency exits and routes
• Handwashing stations
• First aid kits
• MSDS information
Occupational Safety and Health Act

• Protects employee health and safety
• Passed in 1970
• Requires employers to make the workplace free of hazards
Causes of Accidents

- Employee fatigue
- Employee negligence
- Employee lack of knowledge and skills
- Poor accident prevention plan
Prevention Programs

Business Responsibility
- Rules and Policies
  - Establish a safety committee
- Safety Training
  - 100% Compliance
- Safety Inspections
  - Foodservice, security, engineering

Employee Responsibility
- Avoid Negligence by:
  - Pay attention to work
  - Asking questions
  - Follow all rules and policies
- Avoid fatigue by:
  - Getting sufficient sleep
  - Getting good nutrition
  - Getting appropriate exercise
Emergencies

- Emergency action plan
  - Detailed plan describing what to do
- Emergencies include:
  - Fire
  - Natural disasters
  - Medical emergencies
  - Industrial accidents
  - Civil disturbances
Fire Extinguisher

Fire Extinguisher Tutorial

- Know how fire extinguishers are classified
- Inspect the fire extinguisher
- Decide if you will evacuate or stay and fight
- Remember the acronym PASS
  - Pull the pin
  - Aim at the base of the fire
  - Squeeze the lever
  - Sweep back and forth
Security Threats

- People
- Hazards and accidents
- Natural disasters
Cleaning and Sanitizing

Sanitation Basics
Cleaning and Sanitizing

Prevents the spread of pathogens to food.

Steps:
1. Clean the surface
2. Rinse the surface
3. Sanitize the surface
4. Allow the surface to air-dry

- Cleaning removes food and dirt from surface
- Sanitizing reduces pathogens on a surface to safe levels

Sanitizing the Kitchen
Equipment and Tools Storage

Kitchen Storage
Hotel Storage
Kitchen Storage

• A well-organized kitchen has a logical place for everything
• Equipment
  • Large, heavy equipment belongs in low cabinets
  • Appliances can be stored in low cabinets or in a storage area
• Tools
  • Store utensils where you use them most often
  • Keep knives in drawers or butcher block
Questions?
Textbook:

Website:
• Occupational Health and Safety Administration
  With the *Occupational Safety and Health Act of 1970*, Congress created the *Occupational Safety and Health Administration (OSHA)* to assure safe and healthful working conditions for working men and women by setting and enforcing standards and by providing training, outreach, education and assistance.  

YouTube™:
• Sanitizing the Kitchen
  Consumers can protect themselves by preventing the spread of germs by both cleaning and sanitizing surfaces where food is prepared. This video explains how to make sanitizing solution with ingredients most people already have around the house.
  [http://youtu.be/_9IhS2jv2OM](http://youtu.be/_9IhS2jv2OM)