

Hotel and Hospitality Industry Services Snapshot

asunto de seguridad

Eliminación de los riesgos de resbalones y caídas

Los hoteles son una fuente de múltiples peligros de resbalones, tripulaciones y caídas, ya sea que se deban a líquidos derramados, una cantidad excesiva de alfombras u otros medios en nuestras cocinas, áreas de comedor y salas de almacenamiento. Todos podemos cumplir con nuestra parte para evitar que estos peligros lesionen a alguien.

Colabore con la seguridad

Un piso húmedo es solo una de las tantas causas responsables de miles de lesiones relacionadas con el trabajo cada año, es por ello que es importante detectar condiciones inseguras que podrían provocar resbalones y caídas y hacer todo lo posible para evitarlas.

Para evitar resbalones y caídas, esté atento a los riesgos en el piso, como los siguientes:

- Líquidos derramados
- Hecho derramado cerca de máquinas expendedoras de gaseosas
- Comida
- Grasa o aceite
- Jabón
- Papel

Incluso pequeñas cantidades de desechos son suficientes para hacerlos caer. Además del peligro de resbalarse, una superficie continuamente húmeda promueve el crecimiento de moho, hongos y bacterias, lo que puede causar intoxicaciones. Se deben colocar señales de piso húmedo alrededor del derrame inmediatamente después de que ocurre el incidente. Asegúrese de que

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Accommodat

The Occupational Safety and Health Administration (OSHA) standards overall, but also within particular industries, cited in the fiscal year 2014 for the accommodation industry include lodging or short-term accommodations for travelers, via providing meals, laundry services and recreational facilities in this subsector even if the provision of complementary services provided vary from establishments.

DESCRIPTION OF VIOLATION
1. Hazard Communication - Properly transmitting information through a comprehensive program, container labels, and safety data sheets.
2. General Electrical Requirements - Ensuring electrical wiring, electrical equipment, and electrical systems are recognized hazards likely to cause death or serious physical injury or illness.
3. Bloodborne Pathogens - Protection against occupational exposure to potentially infectious materials.
4. Wiring Methods, Components and Equipment - Ensuring electrical wiring techniques and equipment to ensure safe electrical systems.
5. General Personal Protective Equipment (PPE) - Ensuring correct PPE, providing instruction, monitoring its use, and ensuring proper fit.
6. Maintenance, Safeguards and Operational Procedures - Ensuring that machines and equipment are properly maintained, guarded, and used in accordance with manufacturer's instructions.
7. Medical Services and First Aid - Ensuring that first aid supplies and personnel are available on-site.
8. Respiratory Protection - Properly administering, selecting, and using respirators, and ensuring that employees are required to use respirators and properly fit and use them.
9. Design and Construction Requirements for Exit Routes - Ensuring that exit routes are clearly marked and unobstructed.
10. General Requirements for All Machines - Properly protecting the operator and other employees from the hazards of machines and equipment.

Provided by: [B_Officialname]_ [B_Thom]



Hotel & Hospitality Employee Safety Manual

[C_Officialname]

An Employee Guide to Safety Policies & Procedures to Support a Safety-Conscious Work Environment

Provided by: [B_Officialname]

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Do your employees understand the risks involved with serving alcohol?

Serving alcohol on the premises comes with a host of liability risks. We can help you manage these risks using both employee-focused flyers and posters, and in-depth, informative articles.

Are your employees trained to properly handle heavy loads?

Instill safe habits in employees with our safety materials for slip and fall prevention, housekeeping, ergonomics, outdoor safety and much more.

Are you committed to reducing your workers comp costs?

Have a restaurant or coffee shop on your premises? We can help you protect your employees from injuries with employee training materials on topics such as knife safety, protecting against burns and storage stocking safety precautions.



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