

Safety Guidelines Notes (Key)

List procedures for each box in each section.

Work Safety

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	Personal Health Get enough sleep Exercise regularly Stay home when ill	Wash Hands Before.... Eating or drinking Handling raw meat, poultry, or seafood Prepping food Putting on gloves	Wash Hands After.... Cleaning tables or busing dirty dishes Handling chemicals Handling money Handling raw meat, poultry, or seafood (before and after) Removing chewing gum with your fingers Sneezing, coughing, or using a tissue Taking out garbage Touching clothing or aprons Touching your hair, face, or body
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Emergency Situations

Emergencies

- Emergency Action Plan
- Fire
- Natural disasters
- Medical emergencies
- Industrial accidents
- Civil disturbances

First Aid and CPR

- Examine the victim
- Determine what is wrong
- Choose an appropriate treatment
- Carry out that treatment

Chemical and Hazardous Material

- Electrical
- Fall
- Fire and explosion
- Infectious diseases
- Machine
- Toxic substances

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Security Measures

Health Inspections

Conducted regularly by local health department

Inspections include:

Kitchen

Storage

Bar

Restaurant areas

Threats

People

Hazards and accidents

Natural disasters

Liability Limits

Depends on the situation

Innkeeper's Laws

Limitation of liability

Limits the amount of money a hotel must pay a guest