

Part 4

Safe Hospitality



**Safety, Health & Welfare in Hotels,
Restaurants, Catering & Bars**

Part 4 - Accommodation and Housekeeping



**SHOULD BE READ IN CONJUNCTION
WITH Part 1 - General**

Contents

SHOULD BE READ IN CONJUNCTION
WITH Part 1 - General

Part 4 - Accommodation and Housekeeping

4.1	Room Servicing	74
4.2	Laundry Room	76

4.1 Room Servicing

Lifting furniture, bending and stretching when cleaning can lead to accidents and cause injury. Substances used for cleaning baths, toilets and floors are potentially dangerous chemicals and may cause dermatitis and chemical burns. There may also be hazards from biological material and sharps.



Safeguards

- ✓ Ensure all staff have received proper training and instruction, including the danger posed by biological hazards and sharps, e.g. used syringes
- ✓ Ensure staff are provided with, and wear, adequate personal protective equipment, e.g. gloves that protect from biological matter
- ✓ Ensure proper precautions and equipment for transport and storage of biological waste and sharps
- ✓ Use trolleys for laundry
- ✓ Train all staff in safe handling techniques, e.g. ensure assistance is available when lifting heavy furniture

- ✓ Risk assess manual handling tasks, e.g. moving beds, using the risk factors in Schedule 3 of the General Application Regulations
- ✓ Safe working practices for cleaning rooms should be developed, e.g. clean the far side of the bath first to avoid having to lean over a slippery surface
- ✓ Use the safest possible cleaning agent and instruct staff how to use chemicals
- ✓ Ensure water is provided at a safe temperature.
- ✓ Wherever possible fit castors/ wheels so that items can be wheeled, instead of being lifted
- ✓ Train housekeeping staff to spot and report fire risks, e.g. faulty wiring, faulty fire detection equipment, blocked emergency exits, fire doors propped open



Checklist

Use the checklist in the Safety toolkit and short guide to manual handling regulations at www.hsa.ie to access manual handling



4.1 Room Servicing Cont'd

For Further Information

Guide on Manual Handling Risk Assessment in the Hospitality Sector at www.hsa.ie

Full guidance on personal protective equipment at www.hsa.ie

Handling Hotel Linen case study at www.hsa.ie

Safety toolkit and short guide to personal protective equipment at www.hsa.ie

Use Chemicals Safely at www.hsa.ie

Risk Assessment of Chemical Hazards at www.hsa.ie

Safe use of cleaning chemicals in the hospitality industry from hse uk at www.hse.gov.uk



4.2 Laundry Room

Some larger premises have their own laundry rooms or laundry facilities. These areas can pose particular hazards because of the specialist nature of the work and of the machinery. Because of the processes involved, laundry areas can be very damp warm humid areas.

Safeguards

- ✓ Ensure all machines are isolated from power when not in use and especially before cleaning, maintenance, etc.
- ✓ Ensure proper ventilation
- ✓ Ensure chemicals are handled and stored in accordance with the suppliers advice. Keep Safety Data Sheets available
- ✓ Ensure machines are properly guarded
- ✓ Check shelving and storage to ensure it's safe
- ✓ Keep the area reasonably clean and tidy. Do not leave laundry lying around the floor
- ✓ Ensure proper precautions in relation to hot surfaces
- ✓ Ensure lint filters in tumble dryers are cleaned before use and lint is not allowed to accumulate
- ✓ Ensure that the 'cool down' cycle of the tumble dryer is adequate
- ✓ Ensure that a smoke alarm is installed in the laundry area



Checklist

Use the checklist in the Safety toolkit and short guide to manual handling regulations at www.hsa.ie to access manual handling

For Further Information

Guide on Manual Handling Risk Assessment in the Hospitality Sector at www.hsa.ie

Handling Hotel Linen case study at www.hsa.ie

Safety toolkit and short guide to personal protective equipment at www.hsa.ie

Use Chemicals Safely at www.hsa.ie

Risk Assessment of Chemical Hazards at www.hsa.ie

Safe use of cleaning chemicals in the hospitality industry from HSE UK

A lot of information on health and safety in the laundries and dry-cleaning industries including a video and booklet from HSE UK at www.hse.gov.uk

See the other relevant sections of *"Health and Safety in Hotels, Restaurants, Catering and Bars"* (this document), e.g. machinery/ equipment

