



### Welcome to Safe Hospitality!

SAFE Hospitality is an injury and illness prevention program with the goal to reduce time-loss and injury in the workplace. Our mandate is to help owners, managers and workers access the resources and training they need to work safely. Knowing the rights and responsibilities associated with working in the hospitality industry, as well as following SAFE practices, will make any workplace a safer place.

### Consulting Services:

- Assistance with legislative compliance (safety policies, programs and training)
- Assistance with self-assessments (job hazard analysis, workplace inspection)
- Workplace health and safety committee support

### Complimentary Print Materials & Resources:

- Video lending library
- Safe Operating Procedure information sheets
- Safety posters

### In-House Training Sessions:

- Customized training sessions in your workplace



# SAFE HOSPITALITY

S SPOT THE HAZARD  
A ASSESS THE RISK  
F FIND A SAFER WAY  
E EVERYDAY

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## SAFETY TIPS FOR THE HOSPITALITY INDUSTRY





## Do you have a plan for preventing workplace violence?

Do you have a plan for preventing workplace violence? Workplace violence is any act in which a person is abused, threatened, intimidated or assaulted at work. Examples include verbal threats, harassment and physical attacks.

**Your plan should identify risk factors and should teach employees how to:**

- ✓ Prevent robberies
- ✓ Reduce risks while handling cash
- ✓ Develop a working alone plan
- ✓ Deal with harassment
- ✓ Plan for safe work related travel (parking lot, public transit, walking)

## Can you spot the hazards in the workplace?

- ✓ Spilled grease or liquids
- ✓ Knives and sharp kitchen implements
- ✓ Hot appliances, hot oil and open flames
- ✓ Dropped items and broken glassware
- ✓ Sharp corners on tables and countertops
- ✓ Chemical cleaning solutions
- ✓ Intoxicated patrons

In accordance with Manitoba's *Workplace Safety and Health Act*, it is an employer's legal duty to "ensure, so far as is reasonably practicable, the safety, health and welfare" of his or her workers. In other words, to identify, reduce, eliminate and communicate hazards to employees.

**The most common hazards in the hospitality industry are slips and falls, cuts, burns and scalds, and exposure to hazardous chemicals.**

