Travel and Tourism Management

Safety Guidelines
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Travel and Tourism Industry

- Employees expect a safe working environment
- Guests expect:
  - Their persons and their belongings to be safe
  - All equipment to be in safe and in working order
  - Hospitality businesses to be prepared for accidents and emergencies
Safety Guidelines
Occupational Safety and Health Act
Personal Health
Wash Hands Often
Wash Hands Before and After

WORKPLACE 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 Often

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
How to Wash Your Hands

1. Apply soap
2. Wet hands and arms
3. Scrub hands and arms vigorously
4. Rinse hands and arms thoroughly
5. Dry hands and arms

After Washing Your Hands
1. Use a paper towel to turn off faucet
2. Use a paper towel to open restroom door

Put Your Hands Together

Click on link
Emergencies
Fire Extinguisher
First Aid and CPR
Chemical and Hazardous Materials

EMERGENCY SITUATIONS
Emergencies

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

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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
First Aid and CPR

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

[Official 2012 Hands - Only CPR Instructional Video]

Click on link
Chemical and Hazardous Materials

- Electrical
- Fall
- Fire and explosion
- Infectious diseases
- Machine
- Toxic substances
Health Inspections
Threats
Liability Limits

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
Questions?
References and Resources

Images:
- Microsoft Office Clip Art: Used with permission from Microsoft.

Textbook:

Website:
- Occupational Health and Safety Administration
  With the [Occupational Safety and Health Act of 1970](http://www.osha.gov/index.html), 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™:
- Fire Extinguisher Tutorial
- Training video for using a fire extinguisher [http://youtu.be/2Z2C13gJh-g](http://youtu.be/2Z2C13gJh-g)
- Official 2012 Hands-Only CPR Instructional Video
  Learn how to perform CPR in this 60-second video showing Hands-Only CPR in action [http://youtu.be/zSgmledxFe8](http://youtu.be/zSgmledxFe8)
- Put Your Hands Together