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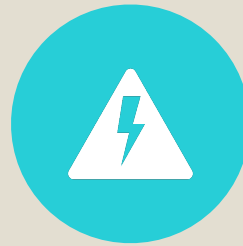
HOTEL PLACEMENT – OPERATING HOTEL FACILITIES PREMIER INN

BMIH4006

Introduction



Premier Inn may make a a lot of money in the hospitality sector, but there are a lot of moving parts when it comes to making sure everyone's safe (Hsieh et al., 2023). Common risks to employees' well-being in the hospitality sector include:



Fire and electrical shock hazards



Slip Slips and falls



Food safety

Why is health and safety important in hotels?



Jobs in the hotel business tend to be seasonal, which makes them appealing to a younger generation that, after gaining experience, tends to go on to other fields, contributing to the high turnover rate in the industry.



Employees' exposure to health and safety risks on a regular basis is another possible cause of the high turnover rate. By regularly offering safety training, hoteliers may minimize employment dangers and lower the high turnover rate (Huang et al., 2021).

What are the most common health and safety risks in hospitality?



1. Accidental falls

- If you're unfamiliar with the preceding alliteration, then you've succeeded in avoiding the worst possible injury source for x number of years in the hospitality industry. Proper cleaning is an excellent preventive strategy, as is requiring employees to wear shoes that are suitable for the task at hand and to take their time. Such mishaps are inevitable; the responsibility for reducing their frequency lies with you.

2. Handicap-related injuries

- Providing a manual handling training for employees who will often be required to raise things from the ground is a legal requirement, as is specified in several international safety at work legislation. A terrific approach to be proactive about the health of you and your coworkers, and to avoid musculoskeletal injuries in particular, even if your business isn't required to do so by any safety laws or regulations (Hsieh et al., 2023).

Maintaining a safe environment



Maintaining a clean and safe environment for patrons and staff is the responsibility of housekeeping. Injuries like trips and falls may be prevented by safe housekeeping practices.



With the COVID-19 pandemic, the importance of housekeeping in reducing the spread of infectious illnesses is more apparent than ever before (Huang et al., 2021).

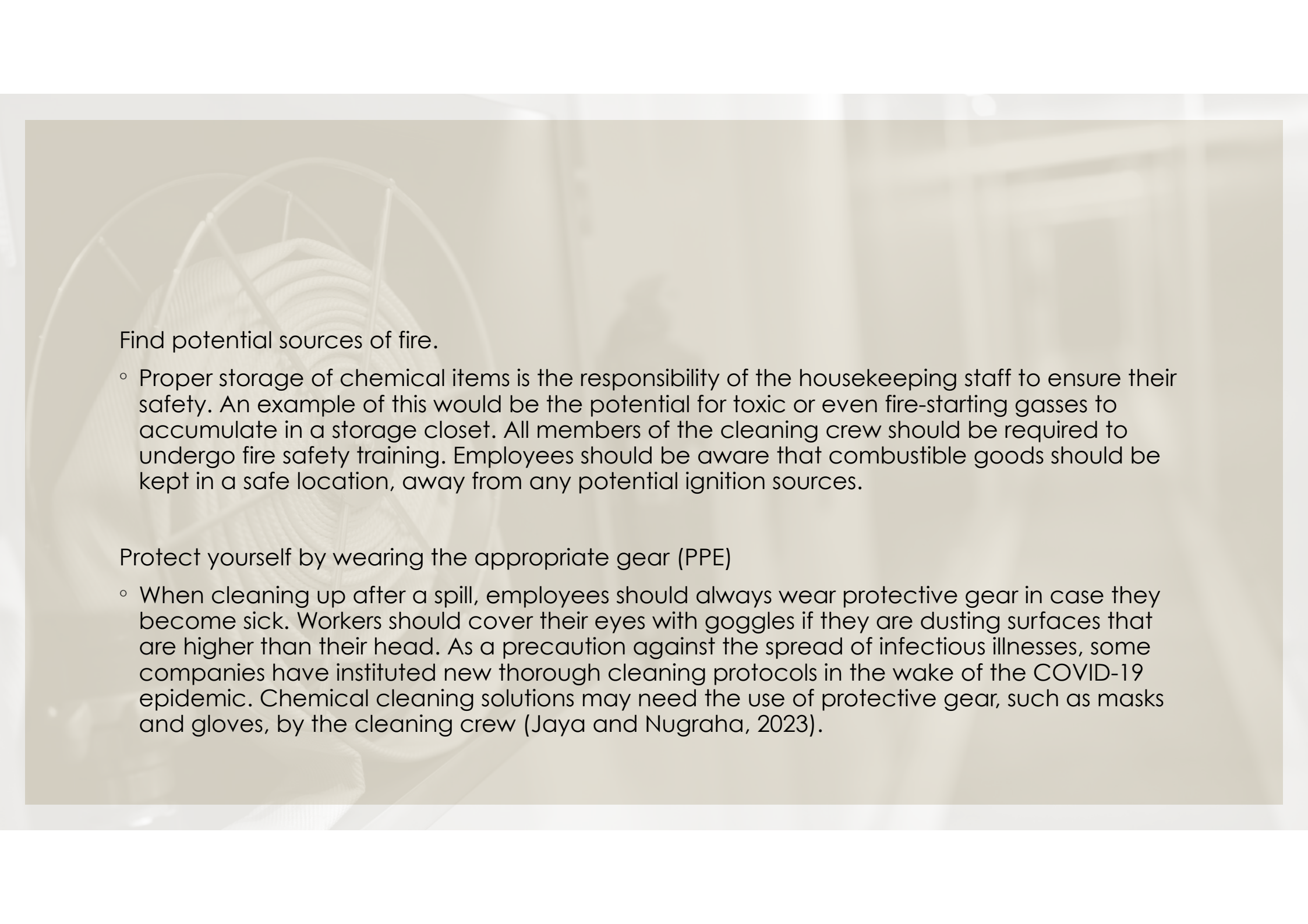


Never delay in removing spills.

- Dangerous spills are a real possibility. Safe Work Australia reports that 23% of claims for severe workplace injuries include falls. Accidental injuries are less likely to occur when spills are cleaned up quickly. As soon as an accident occurs, slip-resistant spill mats may be used to contain the liquid and warn onlookers to remain away from the affected area.

Maintain a clean route and staircase.

- Anything that gets in the path of a walkway might be dangerous. Things ought to be cleared out of the way of walking paths without delay unless there is an absolute need to do so. There will be less opportunities for people to slip, trip, and fall if there is a strict prohibition against any impediments in the walkways. Even when they are doing their normal cleaning duties, housekeeping workers should be educated to identify and remove any obstructions (Radenović et al., 2022).

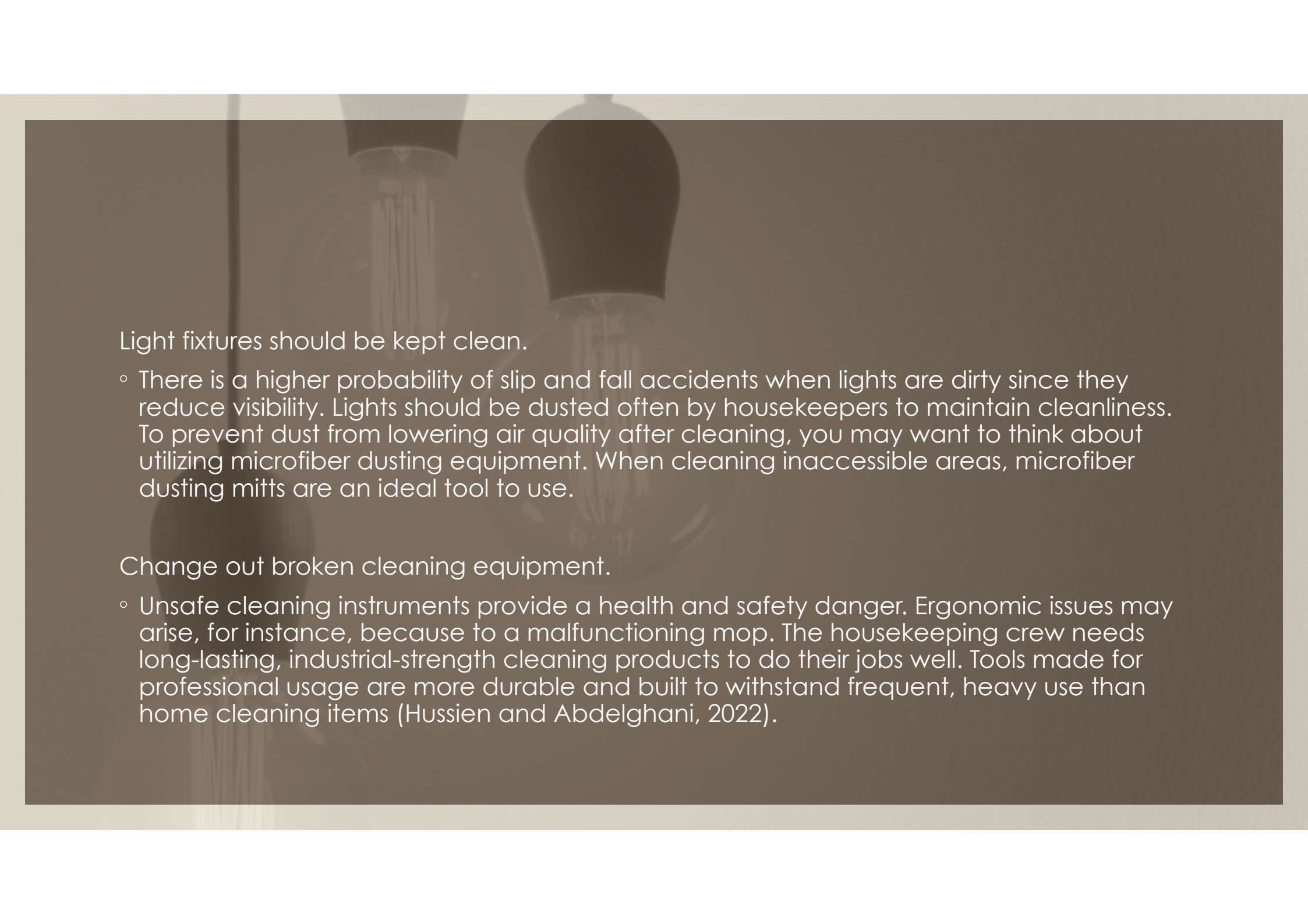


Find potential sources of fire.

- Proper storage of chemical items is the responsibility of the housekeeping staff to ensure their safety. An example of this would be the potential for toxic or even fire-starting gasses to accumulate in a storage closet. All members of the cleaning crew should be required to undergo fire safety training. Employees should be aware that combustible goods should be kept in a safe location, away from any potential ignition sources.

Protect yourself by wearing the appropriate gear (PPE)

- When cleaning up after a spill, employees should always wear protective gear in case they become sick. Workers should cover their eyes with goggles if they are dusting surfaces that are higher than their head. As a precaution against the spread of infectious illnesses, some companies have instituted new thorough cleaning protocols in the wake of the COVID-19 epidemic. Chemical cleaning solutions may need the use of protective gear, such as masks and gloves, by the cleaning crew (Jaya and Nugraha, 2023).



Light fixtures should be kept clean.

- There is a higher probability of slip and fall accidents when lights are dirty since they reduce visibility. Lights should be dusted often by housekeepers to maintain cleanliness. To prevent dust from lowering air quality after cleaning, you may want to think about utilizing microfiber dusting equipment. When cleaning inaccessible areas, microfiber dusting mitts are an ideal tool to use.

Change out broken cleaning equipment.

- Unsafe cleaning instruments provide a health and safety danger. Ergonomic issues may arise, for instance, because to a malfunctioning mop. The housekeeping crew needs long-lasting, industrial-strength cleaning products to do their jobs well. Tools made for professional usage are more durable and built to withstand frequent, heavy use than home cleaning items (Hussien and Abdelghani, 2022).

Health and safety in the Premier Inn kitchen and when cooking

A kitchen is its own little universe when it comes to potential dangers to one's health and safety. There are a lot of factors beyond just adhering to HACCP, which is an internationally recognised standard for ensuring technical food safety and professional responsibility in the food preparation industry (as I said before) (Jaya and Nugraha, 2023).

As a general rule, every kitchen should have a set work-flow and shorthand that everyone must adhere to for the sake of efficiency and safety. Of course, these things may alter based on the size of the premises and the number of employees. For whatever reason, one of my employers used the term "six" instead of "behind" or "watch your back."

What are the health and safety protocols to observe on a hotel restaurant floor?



Restaurant floors are no strangers to slips, stumbles, and falls, but the severity is heightened when one of the parties involved is likely to be carrying something hot and/or searing, which might cause serious harm to both themselves and anybody close.



To further reduce the likelihood of harmful spills, educate the waiting staff on proper lifting techniques and warn against the "lazy man's load" mentality, in which customers take on more weight so they can make a single trip (Hussien and Abdelghani, 2022).

Conclusion

- It is crucial that everyone be on the same page. When everyone is doing their own thing, it creates a little amount of chaos, which is the main ingredient in a health hazard salad. It's okay if there are some bad notes; they can be ironed out with time. If you set up your procedures and make sure to follow them, you can reduce the risks to a minimum and make sure that any problems that do arise can be solved in a reasonable amount of time (Jaya and Nugraha, 2023).

Reflection

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