

HOSPITALITY INDUSTRY INSIGHTS - VOL 4

SAFE HOUSEKEEPING PRACTICES THAT HOSPITALITY BRANDS SHOULD FOLLOW



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INTRODUCTION

Housekeeping is essential in guaranteeing guests have a clean and infection-free visit to a hospitality venue. But, unsafe housekeeping is a leading cause of slips, trips and falls in hospitality premises. Some of these falls can lead to long-term injuries that can impact the quality of life of employees. In some cases, these hazards can also become threatening to guests, which will impact the reputation of a hospitality brand.

Therefore, all hospitality businesses must take extra care to implement safe and effective cleaning protocols. Some of the most common tips to improve safety across all facilities in the hospitality industry are detailed below:



CLEAN UP SPILLS IMMEDIATELY

According to Safe Work Australia, 23% of serious workplace injury claims are the result of a slip or fall. The following products can help reduce these injuries.



Rubbermaid Slip-Resistant Spill Pads



HYGEN Microfibre Mops



Wet floor signs

KEEP PATHWAYS CLEAR

Blocking walkways is a safety risk. Guests and cleaners may not notice these items or may knock into them, which can cause injuries; some of which can be serious. Hospitality venues, no matter how fast-paced, should have zero tolerance for walkway obstructions.

Inevitably, some items, such as litter, may end up in walkways. Staff should be trained on how to spot and remove this immediately and during their regular scheduled cleaning.



ACTIVELY LOOK FOR FIRE HAZARDS

Fires can begin with little to no warning. So, actively searching for fire hazards and making changes where necessary can prevent them from placing lives at risk.

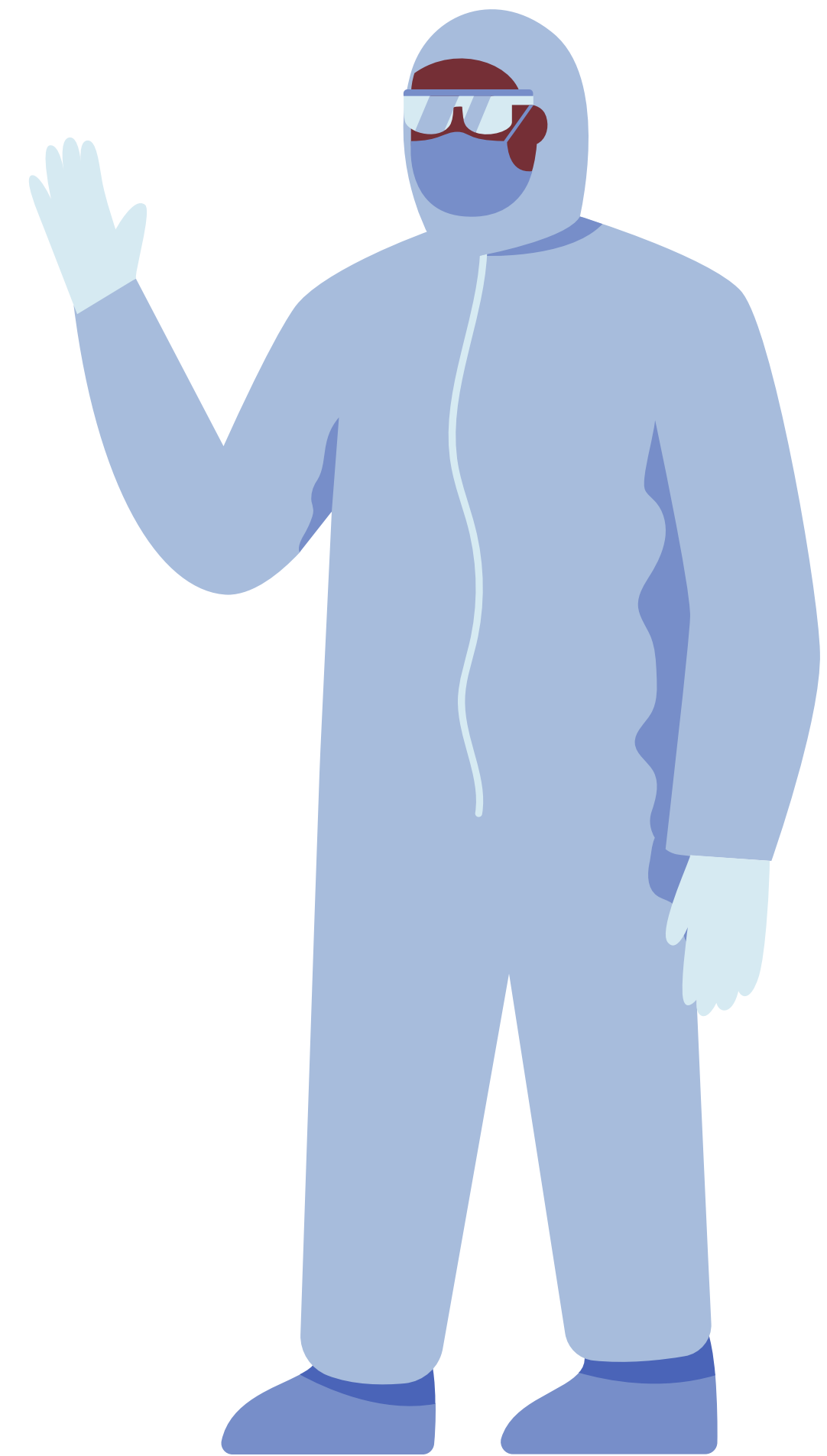
Some common fire hazards in hospitality businesses include:

- Storing chemicals improperly
- Cigarettes being disposed of incorrectly
- Electrical appliances - due to wear and tear, water or poor electrical work
- Heating devices, especially when located near linen or other flammables
- Cooking appliances and stoves

USE PPE AT ALL TIMES

PPE is made specifically to ensure that staff remain safe when performing their duties. This includes gloves, aprons, glasses and appropriate footwear. Wearing PPE can guarantee that any serious hazards in spaces, such as hot oil or slippery floors, are controlled and managed as best as possible.

If staff members are caught not using PPE, managers and other staff should also consider urgent retraining. This can prevent injuries as a result of negligence.



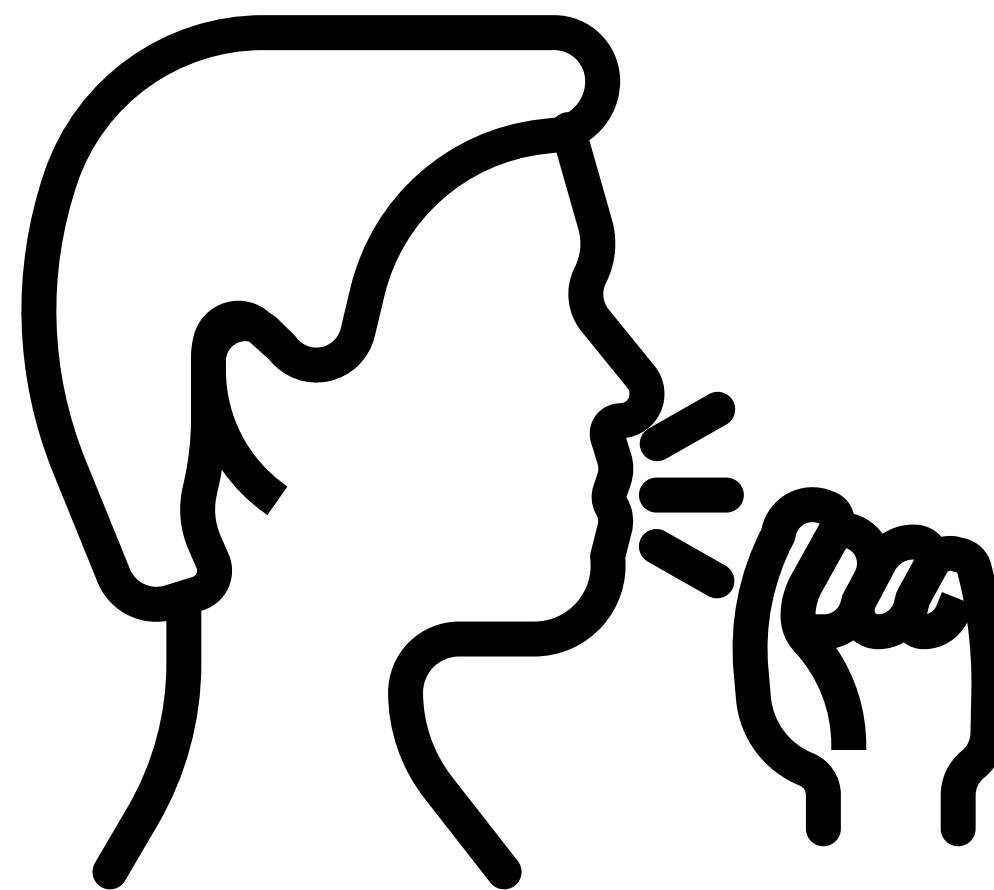
REPLACE DAMAGED CLEANING TOOLS

Broken cleaning tools can cause a myriad of issues. For example, broken cleaning carts can put excessive pressure on a staff member's back. Alternatively, broken handles can cause splinters, which can be painful. Inspecting your cleaning equipment once a fortnight can help you spot any signs of wear and tear. This gives you time to get the equipment serviced or to purchase replacements before these become a health and safety hazard.



DEVELOP CLEAR PROCEDURES

Workplace health and safety isn't just limited to workplace injuries. It also involves workplace illnesses. Developing clear cleanliness procedures, including handwashing techniques and sanitisation policies, can prevent the spread of germs, which can ultimately impact the workforce. These practices should always remain tight and should go under review monthly to prevent them from falling short.



At Rubbermaid Commercial, we are passionate about providing the best cleaning equipment that can maximise cleaning efficiency and staff health and safety. Get in touch with us today to find out more.



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