

# Hospitality Workplace Safety Procedures Guide

This guide provides an overview of essential safety procedures for hospitality workplaces. All staff are required to understand and follow these protocols to ensure a safe environment for employees and guests.

## 1. General Safety

- Report hazards or unsafe conditions immediately to your supervisor.
- Use personal protective equipment (PPE) as required.
- Keep work areas clean and free of clutter.
- Follow all posted safety signs and instructions.

## 2. Emergency Procedures

### Evacuation

1. Follow designated evacuation routes posted in your area.
2. Assist guests and co-workers if safe to do so.
3. Proceed to the nearest assembly point and await instructions.

### Fire Safety

- Know the location of fire extinguishers and alarms.
- Do not use elevators during a fire emergency.
- Alert others and evacuate immediately if a fire is detected.

## 3. Food Safety

- Wash hands thoroughly before handling food and after using the restroom.
- Store perishable items at appropriate temperatures.
- Label and date all food items as required.
- Follow proper procedures for cleaning and sanitizing food contact surfaces.

## 4. Slips, Trips, and Falls Prevention

- Clean up spills immediately and use wet floor signage.
- Ensure walkways are clear of obstacles.
- Wear slip-resistant footwear as appropriate.

## 5. Incident Reporting

- Report all accidents, injuries, or near-misses to management as soon as possible.
- Complete an incident report form for documentation.

## Safety Quick Reference Table

Procedure	Action Required
Evacuation	Follow exit signs, assist others, assemble at meeting point.
Fire	Alert, evacuate, avoid elevators, follow emergency plan.
Food Safety	Hand washing, proper storage, surface sanitation.
Spill	Clean immediately, post warning signage.
Injury	Report to supervisor, complete incident form.

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**Note:** This document serves as a sample and should be tailored to meet the specific needs and regulations of your workplace.