

Part 3

Safe Hospitality



Safety, Health & Welfare in Hotels, Restaurants, Catering & Bars

Part 3 - Bars



SHOULD BE READ IN CONJUNCTION
WITH Part 1 - General

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Part 3 - Bars

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3.1 Bars

Falls, cuts from broken glass and injuries from manual handling are amongst the most common accidents in bar areas. Broken glass is a particular concern in bars. Care must be taken when handling glasses to avoid cuts. Broken glass must be handled very carefully.

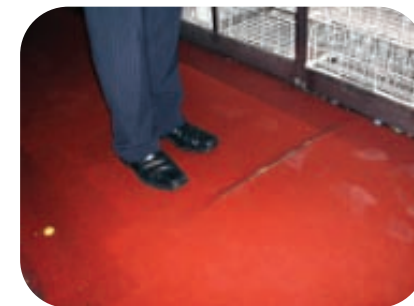
Bar Safeguards

- ✓ Provide equipment so that spills can be cleaned up immediately
- ✓ Identify danger areas where the floor is likely to become slippery and/or get damaged, e.g. near ice machines. Special precautions may be needed
- ✓ Keep the floor in good condition and repair
- ✓ Ensure staff are provided with and wear proper safety footwear. Consider slip resistance as required
- ✓ Check the smoking area at the end of each shift to ensure all cigarettes are fully extinguished
- ✓ Do not put liners into bins in or near the smoking area
- ✓ Keep areas clean and tidy – avoid over-stocking

Broken Glass Safeguards

- ✓ Chipped, cracked or broken glasses should not be thrown into bins with plastic liners; damaged glasses must be put into a specified container

- ✓ If you find a glass that is chipped or cracked, dispose of it in the container labelled 'Broken Glass'
- ✓ Broken glass should be cleaned up as soon as possible
- ✓ The area immediately around the broken glass should be secured
- ✓ The area should be thoroughly swept and vacuumed
- ✓ Wear cut-resistant gloves when dealing with broken glass or potential broken glass, e.g. bottle skips
- ✓ If you accidentally serve a drink in a damaged glass do not pour it into a fresh glass but replace the whole drink



Checklist

Use the checklist in the Safety toolkit and short guide to work equipment regulations at www.hsa.ie

For Further Information

See the other relevant sections of *"Health and Safety in Hotels, Restaurants, Catering and Bars"* (this document), e.g. Kitchen machinery/ equipment



3.2 Pub Cellar/ Keg Store

Kegs, cases and cylinders must be handled and stored properly. Unsafe stacking of kegs and cases is dangerous. Gas cylinders and beer kegs may explode if stored incorrectly.

Where there's a risk of asphyxiation from a dispense gas leak a suitable monitoring and alarm system should be installed. The location of the sensors should be determined by a competent person. Any alarm must provide adequate warning to immediately leave the cellar and not to enter the cellar.

Safeguards

- ✓ Handle cylinders with care and keep away from heat and direct sunlight
- ✓ If standing gas cylinders upright make sure they are secured, e.g. with a chain
- ✓ An appropriate handling aid should be used when placing full/partially full kegs 2 high. Kegs should not be stacked more than 2 high
- ✓ Ensure proper risk assessments have been carried out for handling and stacking kegs - use factors in Schedule 3 of the General Application Regulations
- ✓ Ensure only authorised staff have access
- ✓ Allow only trained and competent staff to make adjustments and connections

- ✓ Store unconnected cylinders horizontally and away from the sun/heat sources. Secure with wedges
- ✓ Check regularly for leakage, i.e. cylinders frosted from bottom upwards or a hissing noise
- ✓ Ventilate storage areas



Checklist

Use the checklist in the Safety toolkit and short guide to work equipment regulations at www.hsa.ie

For Further Information

Guide on Manual Handling Risk Assessment in the Hospitality Sector at www.hsa.ie

Working Safely with Dispense Gas in Pub Cellars at www.hsa.ie



3.3 Cellar Hatch

Cellar hatches are found in many premises. It's likely that they're more common in cities than in rural areas. Cellar hatches can pose a serious danger and it's very important that proper precautions are taken.

Organisational measures are vital in ensuring that cellar hatches can be used safely.

Safeguards

- ✓ Organise so that cellar hatches do not need to be used frequently where possible. Use cellars for storage of items not needed frequently
- ✓ Site cellar hatches in low-traffic areas
- ✓ Do not open cellar hatches during busy periods
- ✓ Ensure proper lighting around cellar hatches
- ✓ Never leave an open cellar hatch unattended



- ✓ Provide a physical barrier to keep people away from a cellar hatch. Include warning signs as needed
- ✓ Ensure a safe means of access to the cellar
- ✓ Where cellar lifts are fitted, ensure they are properly installed, guarded and inspected

Checklist

Use the checklist in the Safety toolkit and short guide to workplace regulations at www.hsa.ie

For Further Information

Guide on Manual Handling Risk Assessment in the Hospitality Sector at www.hsa.ie

Working Safely with Dispense Gas in Pub Cellars at www.hsa.ie