

Rules for safety and health protection during work in the hotel business

Definition:

Restaurants in sense of these rules are the following:

- ☞ **Restaurants**, which offer straight for the consuming beverages only
- ☞ **Restaurants**, which offer straight for the consuming dines only and
- ☞ **Accommodation businesses**, which offer overnight stay for guests

Working rooms:

☞ Working rooms in this sense are rooms with working places, where persons, at least 30 days and 2 hour per day, must stay in one year.

☞ These rooms must have a minimum size from 8 m²

☞ In this study's must be for each employee a minimum air room

By predominant sitting activities – 12 m³

By predominant not sitting activities – 15 m³

existence

Die Floor:

- ☞ The floors inside the rooms must be easy to clean and safe to walk
- ☞ That means footsure and difficult to stumble (**height difference from more then 4 mm**)
- ☞ Sufficient resistant to strain for everything what we will transport on it
- ☞ Resistant against all used cleaning and disinfecting materials

The stairs:

- ☞ Banisters must secure stairs with more than 4 steps
- ☞ If the width from the steps is bigger then **1,5 mm diameter**, then the banisters must be fixed on **both sides**.
- ☞ Stairs, which are used as emergency exits, must have straight running surface

Doors and gates:

- ☞ Doors and gates must be saved against unhinge and drop out
- ☞ Swing doors and gates must be transparent or should have a glass sight gauge
- ☞ Automatic swing doors should be preferred

The illuminations:

- ☞ Rooms and ways must suitable illuminated
- ☞ Deviations are possible in atmospheric rooms, as well as all other ways and emergency exit have enough lights

Rescue ways and emergency exits

- ☞ The fast leaving of the rooms must be guaranteed at all the time, through quantity and location, architecture style and the conditions from rescue ways and emergency exits
- ☞ Rescue ways and emergency exits don't have to be confined
- ☞ Emergency exits must be always unblocked and easy to open through everybody
- ☞ Rescue ways and emergency exits must marked as this and always easy to recognise

Safety illuminations:

Rescue ways must be equipped with safety illuminations. In the federal lands which did not agree the restaurant regulations must be, according the assembly regulations in rooms and halls and visible for the guests, an independent safety illuminations, if:

- ☞ Series sittings up to 200 Persons
and
- ☞ For sittings with tables and serving of dines and beverages for up to 400 persons

Cold rooms:

- ☞ Not movable and walk in cold rooms with an area from more than 10m² must be able to leave, even all doors are locked.
- ☞ For on one location fixed cold rooms, there must be an independent emergency call button, which will inform, for example the reception or other always occupied places

Fire protection:

- ☞ Structural facilities must be fixed, changed or installed, so that the origin and spreading of fires can be prevented as well as during the fire, rescuing from affected people is possible too.
- ☞ Wall and ceilings must make of not inflammable materials, this is: **building material class „A“**
- ☞ Normal inflammable building materials can be allowed too, under certain conditions, this one will be in **building material class „A“**

Fire extinguish equipment:

- ☞ For the extinguishing of different fires we need different kinds of extinguish equipment. Thos must be available in all companies.
- ☞ Extinguish facilities at dependence from the area and kind of building

| Area up to m ² | Lower fire risks | Medium fire risks |
|---------------------------|------------------|-------------------|
| 50 | 6 Liter | 12 Liter |
| 100 | 9 Liter | 18 Liter |

- ☞ In hotels, which offer overnight stays for their guests, we must have on each floor, at least one fire extinguisher.
- ☞ The fire extinguisher must be visible good and in case of fire easy to get. There they must protect against damages and atmospheric conditions.

Safety and health requirements for technical equipment

- ☞ Technical devices must be building, so that there is no danger during correct use
- ☞ Technical devices must be build, so that they keep the excepted claims
- ☞ The standard safety of technical devices must be always guaranteed in each situation.

Table and cupboards:

- ☞ Tables and cupboards not are allowed to have sharp tilts
- ☞ Drawers not are allowed to come out, unintentional
- ☞ If the drawers are already pulled out, the table must still stand tight
- ☞ Paper spear for receipts must be build up, so that injuries are out of questions

Elevators:

- ☞ Elevators must guarantee the kept of all standards and regulations from the elevator norms
- ☞ This is especially for manual operating devices with a height weight from 5kg

The supervisor in the company:

- ☞ During the whole time, while people working inside the company the employer or one of his representatives must be available
- ☞ The representative person must enough knowledge and capabilities as well as the authority to instruct the other colleagues
- ☞ The company leadership have to inform **at least once a year**, all staff about risks and dangers on their working areas

Consumption of alcohol:

- ☞ Insured person, not be permitted to drink alcohol and bring themselves or others in dangerous conditions
- ☞ Persons, which are already drunk, don't have to work anymore and the employer should send them home, under control. (Care duty of the employer)

Personal protection equipment:

- ☞ The entrepreneur must to give his employees personal protection equipment, if dangerous situation can be expected during his work.
- ☞ For cutting meat and bones a metal apron must be dressed

Dangerous goods:

- ☞ Dangerous goods are only allowed to store in suitable containers and safe places
- ☞ Dangerous goods be allowed to store only in container, which can clear identified as containers for dangerous goods and any mistake with food or beverages box is out of questions
- ☞ For the use of dangerous goods, technical devices and suitable personal safety equipment must be available.

Cleaning:

- ☞ Fat exhausts dusts must have a filter, which should be cleaned every 14 days
- ☞ Exhausts ceilings at least twice a year to clean

Gas, liquid gas and steam boiler facilities

- ☞ Liquid gas facilities with moveable supply facilities not are permitted to fix under the earth
- ☞ Gas devices with not open flames and equipment where the gas can get a dangerous quantity must be checked **every 2 years**
- ☞ Liquid gas facilities with open burning flames will be controlled **every 4 years**
- ☞ Durable **fire extinguish equipment** must be controlled **once a year**, **fire extinguisher every 2 years**
- ☞ The use of steam boiler devices (like coffee brewer etc.), needs permission through the authorities and must be checked before the first use as well as checked by specialist also.

Bone saws and meat hooks:

- ☞ „S“ Hooks for meat can have on one end a round point. All others must be blunt. Durable hooks must be at least 2 meters high
- ☞ On bone saws, the saw blade, except the edge, must be covered through a bonnet. The edge must protected with a material switch, which have to close automatically, in case of an emergency