

Hospitality Safety Training

Six Mandatory Training Courses on one easy-to-use DVD. Plus Bonus PPE Module!

HAZARD COMMUNICATIONS-GHS

This video fully explains the new (GHS) Globally Harmonized System and how it is to be integrated with your current HAZCOM program. The video fully explains the key points of the change, replacement of MSDS with the new SDS, new symbols and labels, plus new classification. This program trains employees, supervisors and management on the elements of the new system.

BLOODBORNE PATHOGENS

Meets the training requirements for employees working in the hospitality, and foodservice industries. Designed for workers identified as first aid/CPR providers or whose jobs may expose them to blood or body fluids, linens or clothing. Explains exactly what bloodborne pathogens are, their potential effects on employee health, and how to reduce exposure to BBP, HIV, and/or HBV.

FIRE PREVENTION

Everyone in your facility should be trained in the proper use of fire extinguishers. This video can help by illustrating the proper use of fire extinguishers, classes of fire, PASS, and other important information, and by improving fire prevention awareness. A perfect complement to "hands-on" fire extinguisher training, safety orientation or refresher training.

SLIPS AND FALLS

Slips and falls can happen to almost anyone on your property: Guests, Bell Staff, Housekeeping, Maintenance, Management & others. Video presents several different scenarios and examines what circumstances or conditions contributed to each incident, employee behavior that contributed to each incident and what steps can be taken to prevent future similar occurrences.

BACK INJURY PREVENTION

Back injuries are one of the most common injuries in the Hospitality Industry. They are also one of the most preventable. This video aids in prevention by explaining the anatomy of the back, body mechanics, basic safe lifting techniques and more. Armed with this knowledge, employees are more apt to practice safe lifting regardless of which department they work in.

LOCKOUT/TAGOUT

Lockout/Tagout procedures may be necessary for many pieces of equipment in your facility during maintenance or repair. This program is a great tool for training "affected" and "authorized" employees in lockout/tagout procedures. This includes workers in kitchens, laundry rooms, and maintenance. A lack of knowledge pertaining to proper lockout/tagout procedures can have tragic results.

BONUS PPE MODULE

Your company provides PPE, but the responsibility to wear it rests with your associates. This program stresses the importance of personal responsibility and that safety is a choice. Discusses different types of PPE and the protection it affords. PPE? It's Your Choice.

\$595

English or Spanish

Safety
SOURCE

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