

Equipment and maintenance



THIS MONTH'S TEAM TALK FOCUSES ON THE GENERAL CONDITION OF OUR EQUIPMENT, ENSURING ITS ONGOING MAINTENANCE, AND IDENTIFYING POTENTIAL HEALTH AND SAFETY HAZARDS.

This month, let's focus on something crucial to our health, safety, and smooth operations: the condition and maintenance of our equipment. Our excellence isn't just in great service and expertly prepared food and drinks; it's in ensuring all tools are safe, well-maintained, and up to standard. From polished glassware and good-condition cutlery to sturdy tables and chairs, every item contributes to a safe space for staff and customers.

Check that tables and chairs are in good condition, without wobbling or damage, and make sure all power cords are safely secured out of public reach to prevent tripping hazards. The state of your glassware and serving ware is vital, so inspect for cracks, chips, or damage and remove any compromised items from use.

For all bar equipment like fridges, coffee machines, and glass washers, ensure they are working properly and maintained regularly. Electrical safety is a priority – confirm cords are undamaged and appliances have no exposed wires. If anything appears faulty or unsafe, it's your responsibility to report it immediately and tag it out to prevent further use.

Spills can happen around equipment like fridges, ice machines, or soda dispensers, so keep floors dry and clean to prevent slips and accidents. When moving or adjusting heavy or bulky items such as chairs, tables, or kegs, use safe lifting techniques, ask for help when necessary, and use trolleys as needed.

Routine maintenance and daily checks prevent breakdowns and ensure safety. Doors should open easily, wheels should roll smoothly, and fridges should maintain temperature. Scheduled cleaning routines are crucial for keeping equipment in good operating order.

Remember, if you notice any concerns or require help with equipment, raise it with your Venue Manager immediately. Let's work together to maintain our environment as safe, efficient, and up to the highest standard.



**ACTING GENERAL
MANAGER HOSPITALITY**

This months checklist requires we ensure that:

Tables and chairs are in good condition

Power cords are safely restricted from public access

Glasses and serving ware are in good condition (no cracks, chips, etc)

Fridges, and other bar equipment are in good operating order

Staff are aware how to report and tag out unsafe equipment

To complete the checklist on Donesafe scan the QR code

