# Healthy Workplaces for hospitality

PROTECT



# Critical success factors

- □ Demonstrate leadership commitment
   A visible, genuine and long-term commitment.
   You set the tone, culture and strategic direction of your organisation.
- ☐ Involve your workers

  Staff can (and are encouraged to) provide valuable insights and ideas for improving workplace health, safety and wellbeing.

### **Protect**

Businesses have an obligation to identify and manage workplace risks as far as reasonably practicable.

- ☐ Understand and manage physical hazards and risks
- ☐ Understand and manage psychosocial hazards and risks

## Respond

Create an environment that reduces stigma around poor physical and mental health, makes it safe to speak up and refers workers to appropriate support services.

- ☐ Identify health problems early
- ☐ Support workers who are stressed, struggling or injured to get help

### **Promote**

Bring out the positive elements of work and build strong relationships with workers and stakeholders.

- ☐ Recognise and reward good work
- ☐ Help your team members grow and feel included

# Common physical hazards

- Hot objects
- · Sharp objects
- · Lifting and carrying
- Spills
- Repetitive tasks

# Common psychosocial hazards

- Customer aggression and violence
- Bullying, harassment and sexual harassment
- Working hours that are long, unpredictable or irregular
- Low levels of recognition and support
- Poor change management

# Hospitality health profile and risk factors

- Higher rates than the national average of:
  - Smoking and alcohol consumption
  - Mental health conditions (x2)
  - Suicide (x4)
- 1 in 4 hospitality workers experience financial hardship
- Lower breakfast consumption, exercise and sleep duration

### **Tools and supports**

#### Hazard identification and WHS tools

Hazard identification checklist for restaurants, cafés, caterers and associated commercial kitchens

APHIRM toolkit - Body stressing and psychosocial hazards

Hospitality managers guide to WHS

Hospitality safety basics | Food safety fundamentals

#### Health and wellbeing supports

Mental health and wellbeing program - AHA|SA

Hospo drinking cultures | Urgent financial help

R U OK? in hospitality | Hospohealth | Head to health

Free drug and alcohol counselling in Australia

Beyond Blue's NewAccess for Small Business Owners (NASBO) - free mental health coaching

### Action plan and priority areas

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#### Where can I go for help with creating a Healthy Workplace?



Australian Hotels
Association (SA) AHA|SA
information@ahasa.asn.au



ReturnToWorkSA Healthy
Workplaces Service
healthyworkplaces@rtwsa.com