

Occupations and Workplaces

Food and Beverage Servers

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What does a server do?

The duties of servers, table wait staff, hostesses, bus-boys, and other food and hospitality personnel vary according to the workplace. The following is a general summary of duties these people have in common:

- Greet customers.
- Take orders and relay them to kitchen and bar staff.
- Pay attention to customers' special menu and dietary needs or restrictions, when applicable.
- Carry and serve food or drinks to customers.
- Determine method of payment, and prepare bills.
- Work with computers and other electronic devices.
- · Clean up tables or kitchen.

What are some health and safety issues of servers?

Work environments such as restaurants, hotels and bars, where food and beverages are served, present a unique set of hazards.

The main health and safety issues for servers include:

Exposure to cleaning products and other chemicals.

- Musculoskeletal injuries from <u>standing</u> for long hours, working in <u>awkward positions</u>, or performing <u>repetitive manual tasks</u>.
- Lifting or carrying heavy trays or other objects.
- Risks of burns from dishes, meals or drinks that are hot.
- Noise exposure.
- · Slips, trips and falls.
- Stress.
- Dealing with difficult or potentially violent customers.
- Bullying
- Long hours of work or extended work days.
- Working alone, including working alone with money.
- · Cuts from handling broken glassware.
- Fire or other emergencies
- Shift work
- Exposure to common viruses such as <u>colds</u> and seasonal <u>influenza</u>

What are some preventive measures for a server?

- Learn safe <u>lifting</u> techniques.
- Take breaks.
- Establish good hygiene practices.
- <u>Wash your hands</u> before eating, drinking or smoking, or after going to the toilet, and at the beginning and end of the day.
- Wear appropriate <u>personal protective equipment</u> and apparel for the task.
- · Wear shoes with non-skid soles.
- Learn how to use equipment and tools safely.
- Learn how to deal with workplace stress.
- · Maintain good housekeeping practices.
- Learn how to deal with violent customers and other situations.
- Learn and follow the organization's violence and harassment prevention policy and procedures.

Keep a first-aid kit/box within easy access.

Participate in Workplace Hazardous Materials Information System (<u>WHMIS</u>) education and training. Follow <u>labels</u> and read the safety data sheet (<u>SDS</u>) for any hazardous product you use and follow recommended safety precautions.

What are some good general safe work practices?

- Practice safe lifting techniques.
- Follow company safety rules.
- Know how to <u>report a hazard</u> and near miss.
- Follow good housekeeping procedures.
- Work safely with chemicals according to recommended practices.
- Select the correct <u>personal protective equipment</u>. Use, maintain and store it according to manufacturer's recommendations.
- Keep a mobile phone or other alternative means to contact a designated person when working alone.
- Use <u>hand washing</u> to reduce the risks of common infections.

Fact sheet last revised: 2021-04-28

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