

# **MODERN APPROACHES TO OCCUPATIONAL SAFETY AND HEALTH, AESTHETICS AND ERGONOMICS OF EQUIPMENT IN ESTABLISHMENTS OF RESTAURANT INDUSTRY**

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The article describes the components of occupational safety and health, aesthetics and ergonomics of equipment in establishments of restaurant industry. The aim is to research theoretical components of occupational safety and health, aesthetics and ergonomics of equipment in establishments of restaurant industry. Production of culinary products provided by the use of technological machines, meeting the requirements of aesthetics, ergonomics and in compliance with the requirements established by the occupational safety and health standards, sanitary and hygiene standards.

The organization works on health and safety relies on the manager of restaurant business that is the employer.

The main requirements of occupational safety and health, sanitation and hygiene during the use of equipment in establishments of restaurant industry is the preservation of health, life and property, producing high-quality products, etc.

General requirements for technological equipment are regulated by regulatory documentation. The basis of the requirements is indicators of reliability based on the concept of efficiency, durability, maintainability, infallibility.

Proper selection of colours at manufacturing premises, equipment and workplaces as

a part of aesthetics can provide favourable visual perception, enhance labour activity, contribute to business atmosphere and more. Applying cool or warm colour tones we can “raise” or “decrease” the perception of air temperature in the premises. In premises with cold colours we can decrease the nervous tension, and with warm colours – fatigability from monotonic work.

Compressors, refrigerators, dryers and other equipment painted in light grey, light green colour, ventilation equipment – in aluminium. The red colour is used for painting equipment elements to attract attention to the danger or the means by which you can avoid it. The yellow colour is used for danger warning and used for moving parts of equipment, fences of different moving parts of machines. The signal lamps have yellow colour. The signal lamp’s green colour indicates normal work of technological machinery, blues – for indicating marks.

Ergonomics is a science, which was formed in 1920 on the brink of psychology, physiology, hygiene, biomechanics, anthropology and a number of technical sciences due to the complexity of technology, what should be managed by people, comprehensively examines the peculiarities of human activity in the system “human-technology-environment” and contributes to securing

its efficiency, safety and comfort. An integrated approach to ergonomics allows getting a comprehensive picture of the labour process and thus opens up wide possibilities for its improvement. Ergonomics studies the permissible physical, nervous, mental stress on people during the working process. Ergonomics establishes requirements for the workplace.

Measures on occupational health and safety at establishments of restaurant industry include the collective agreement in the form of an agreement on measures aimed at improving working conditions, safety, compliance engineering, industrial hygiene, etc.

Preventive maintenance of industrial injuries and occupational diseases consists of careful examination the causes of their occurrence. In order to facilitate this task, the causes of industrial injuries and occupational diseases are usually divided into the following groups: organizational, technical, sanitary and hygiene requirements, economic, psychophysiological. The appearance of new technology and its

control systems contributed to complications at problems of harmonizing the working conditions with the psychophysiological and physiological abilities of human. The cause of the injury can be disease condition of employed, unpreparedness for this work and careless attitude to it, tiredness, inebriation and others.

A special attention is being provided to establishments of restaurant business for development of instructions on occupational safety and health, hygiene and sanitation when operating mechanical equipment, heat, refrigeration, commercial and others.

Based on the theoretical and analytical research substantiated the contemporary approaches to occupational safety and health, aesthetics and ergonomics of equipment in establishments of restaurant industry and indicated their features. Further the research will be directed to improve the approaches to occupational safety and health, equipment sanitary and hygiene and their management system in the establishments of restaurant industry.