



BARTENDER SAFETY STUDY

MHA INDEPENDENT STUDY - FALL 2021

PRESENTED BY JEFFREY CONLEY



Question #1

Is it important to you that your drink prep area be the same height as a workbench you might find in a garage? (yes or no)

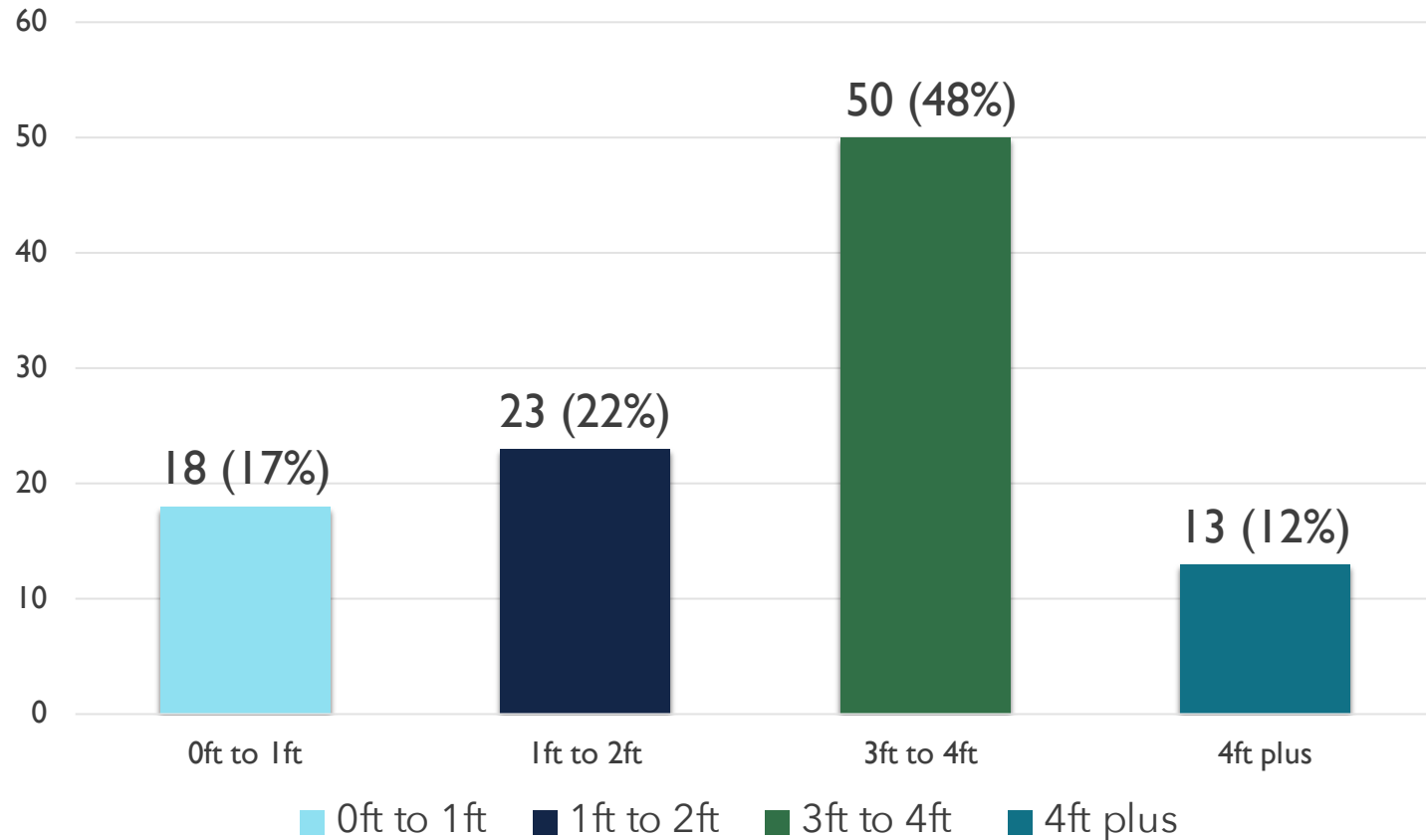
Please provide one or two sentences explaining why.

Answers:

- "Yes, so its comfortable and convenient to work on."
- "Yes, Makes it more comfortable to work when standing up!"
- "No. As long as it's high enough to comfortably work, it's okay."
- "I guess you want it to be around that same size. It is definitely beneficial to have it that way, but it doesn't have to be perfect."
- "Yes. Bench height makes mixing drinks easier."
- "Yes, it should be, so items can be easily accessible."
- "Yes., it helps with middle and lower back health. It also helps with eye contact with customers."
- "Yes, so everything needed to make drinks would be the perfect height."
- "Yes, I do not want to bend over while making drinks."
- "I think so because of the importance of keeping the back muscles healthy and not straining them."



Cocktail Prep Area Length



Question #2

What is the average size of your cocktail "prep area" on the rail?

There were 104 responses to the question.

18 (17.31%) Answered 0ft to 1ft

23 (22.12%) Answered 1ft to 2ft

50 (48.08%) Answered 3ft to 4ft

13 (12.50%) Answered 4ft plus

Question #3

Have you ever sustained a back injury or had pain while working at your bar?

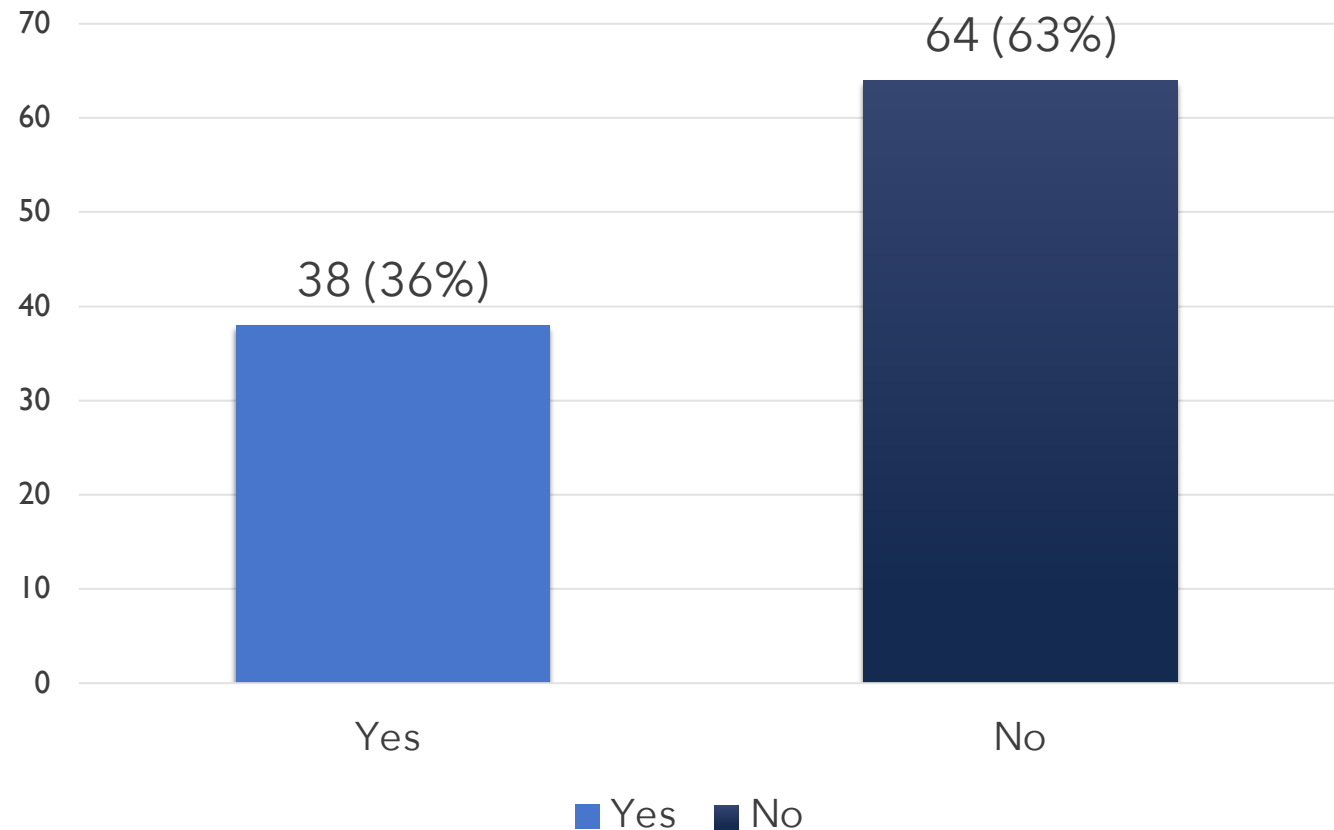
There were 104 responses to the question.

38 (36.54%) Responded "Yes"

66 (63.46%) Responded "No"



Back Injury or Pain - Working Bar



Question #4

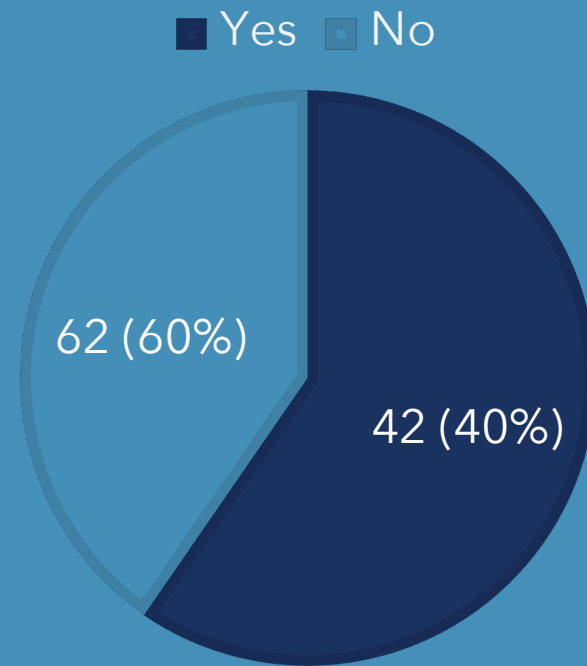
What do you believe was the cause of those injuries?

Please provide 2-3 sentences explaining what happened.



Answers:

- "Because it is heavy and if the height of shelf not easy to reach, it can be hurt body."
- "Stretching and reaching caused the injuries."
- "Leaning over constantly at a bad angle."
- "I twisted my back while lifting something heavy."
- "Extensive leaning over. I happened due to repeatedly doing the same motions over and over such as bending, stretching, leaning, etc."
- "Improper posture or lifting techniques."
- "Leaning over too much during a long shift at the bar."
- "I've never had an injury while working at the bar."



Question #5

Do you believe bartenders sustain the same types of injuries as "Prep cooks"? (prep cooks are those who are involved in preparing food in a non hot area of the kitchen by chopping and washing vegetables and meats and arranging salads etc.)

There were 104 responses to the question.

62 (59.62%) Responded "Yes"

42 (40.38%) Responded "No"

Question #6

What do you believe can be done to a bartender's workstation to reduce these injuries?

Answers:

"Raise the level of the work area to prevent back injuries."

"Purchase equipment that is the proper height."

"Provide training to the employees on how to prevent back injuries."

"Back support for the staff, such as belts if needed to help support the back."

"Work should provide the proper shoes to the staff. Comfortable and supportive."

"Proper technique while bartending."

"Shorter shifts for bartenders bending over all day to prepare drinks."

"Stretch before working."

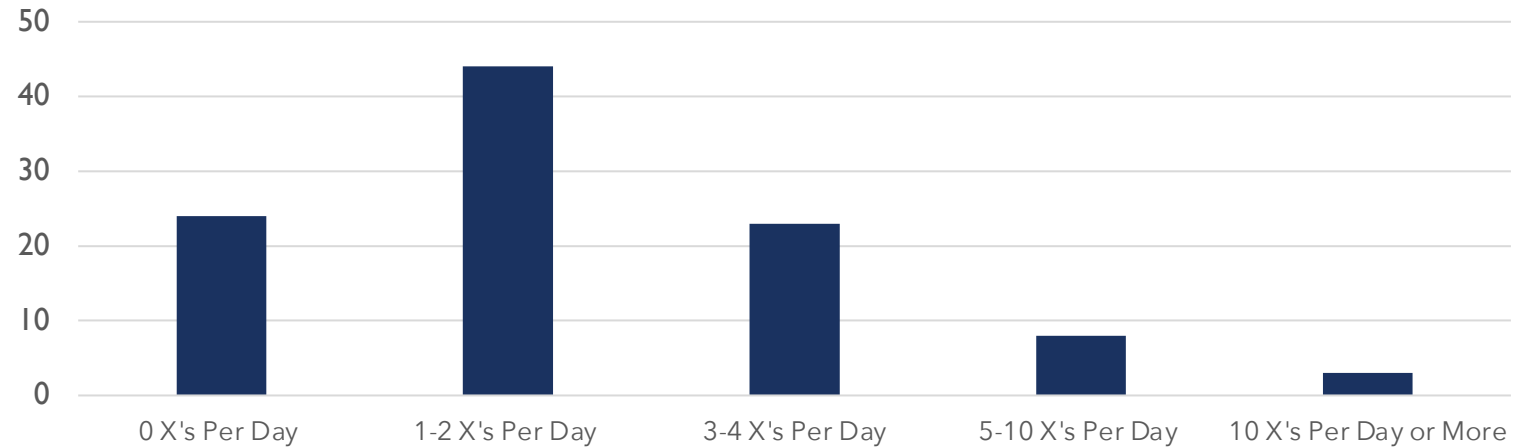


Question #7

During your average day at work, how often does an ingredient poured into a drink spill into the ice bin?



Ingredient - Spill Into Ice Bin



There were 102 responses to the question.

24 (23.53%) 0 Times Per Day

44 (43.14%) 1-2 Times Per Day

23 (22.55%) 3-4 Times Per Day

8 (7.84%) 5-10 Times Per Day

3 (2.94%) More Than 10 Times Per Day



Question #8

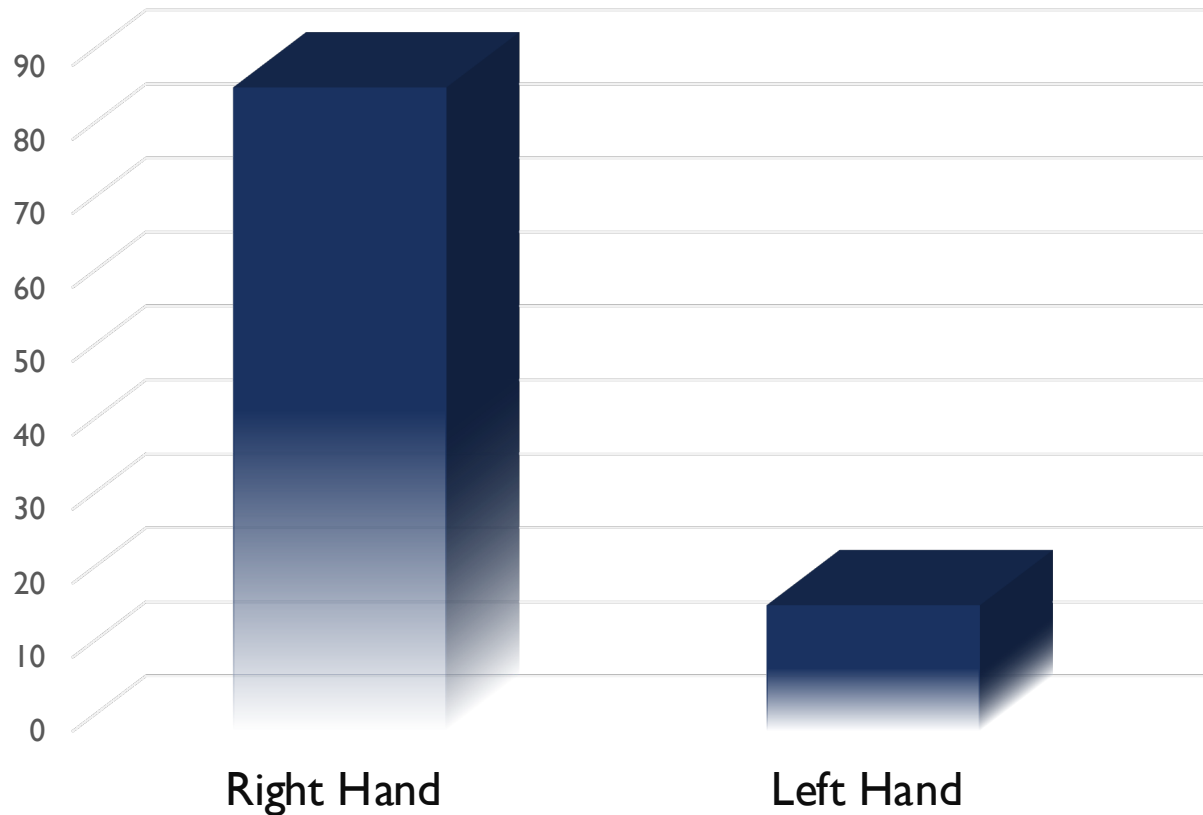
Does the bar you work at "burn the ice" every night and if so roughly how much ice is burned every night and how much hot water is used to burn it? (Answers can be given in gallons or in time the hot water sink is on.)

For example, we run water for ___minutes to burn the ice.)

Answers

- "10 minutes."
- "5 Minutes."
- "1 Gallon."
- "We burn the ice for one minute."
- "3 gallons of ice burned every night. water is run for 15 to burn ice."
- "Let it melt overnight."
- "Run water for long periods of time."
- "We run water 6 minutes."
- "5 gallons."
- "7 gallons."
- "I have never timed the process."
- "Yes 3 gallons."

RIGHT HAND VS. LEFT HAND



Question #9

Do you use your right hand or left hand to scoop the ice?

There were 104 responses to the question.

87 (83.65%) Responded "Right Hand"

17 (16.35%) Responded "Left Hand"



Question #10

Where do you put the ice scoop after you are done adding ice to the glass?

There were 104 responses to the question.

29 (27.88%) Responded "Back In Ice Bin."

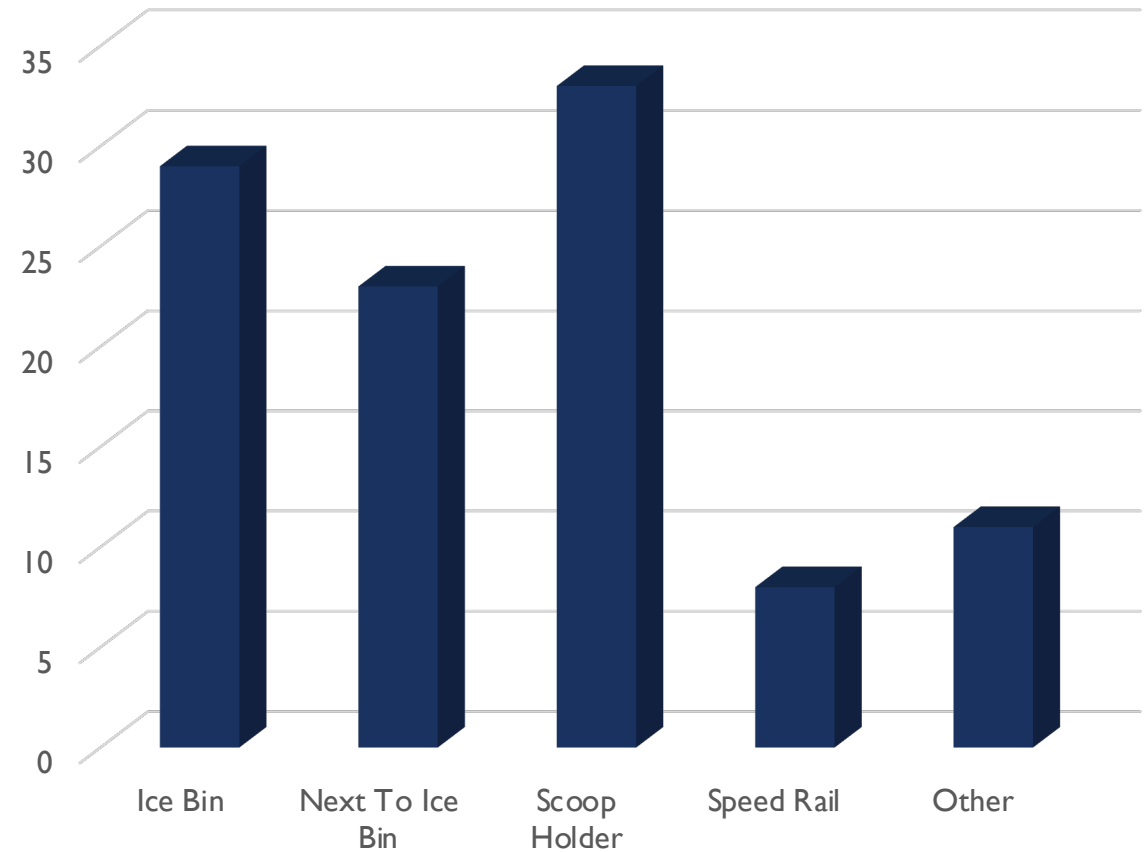
23 (22.12%) Responded "Next To Ice Bin."

33 (31.73%) Responded "In An Ice Scoop Holder."

8 (7.69%) Responded "In The Speed Rail."

11 (10.58%) Responded "Other."

Where Do You Put The Ice Scoop?



Question #11

How long have you been or were a bartender?

There were 104 responses to the question.

59 (56.73%) Responded 0-1 Years

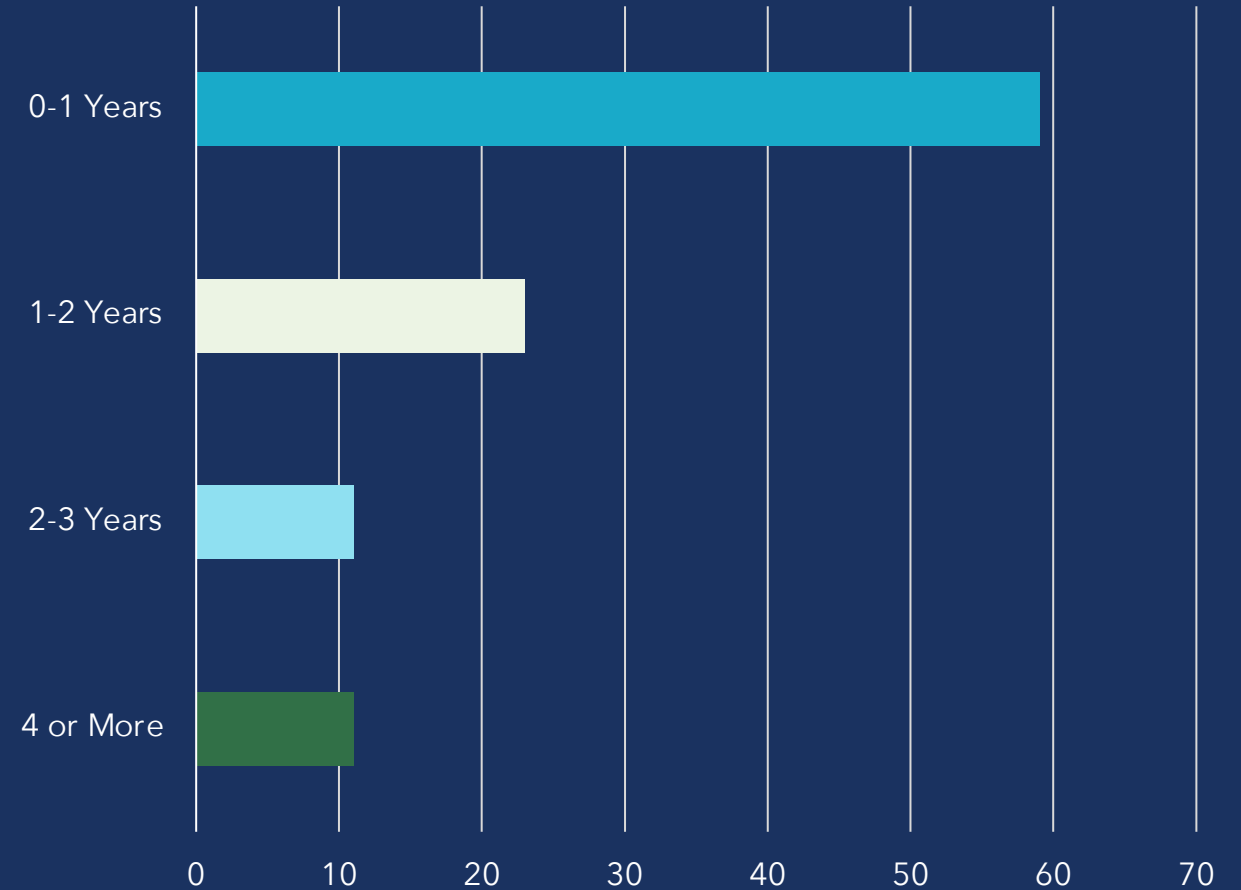
23 (22.12%) Responded 1-2 Years

11 (10.58%) Responded 2-3 Years

11 (10.58%) Responded 4 or More Years



How Many Years Bartending



Question #12

Was your primary establishment
a restaurant or a bar?

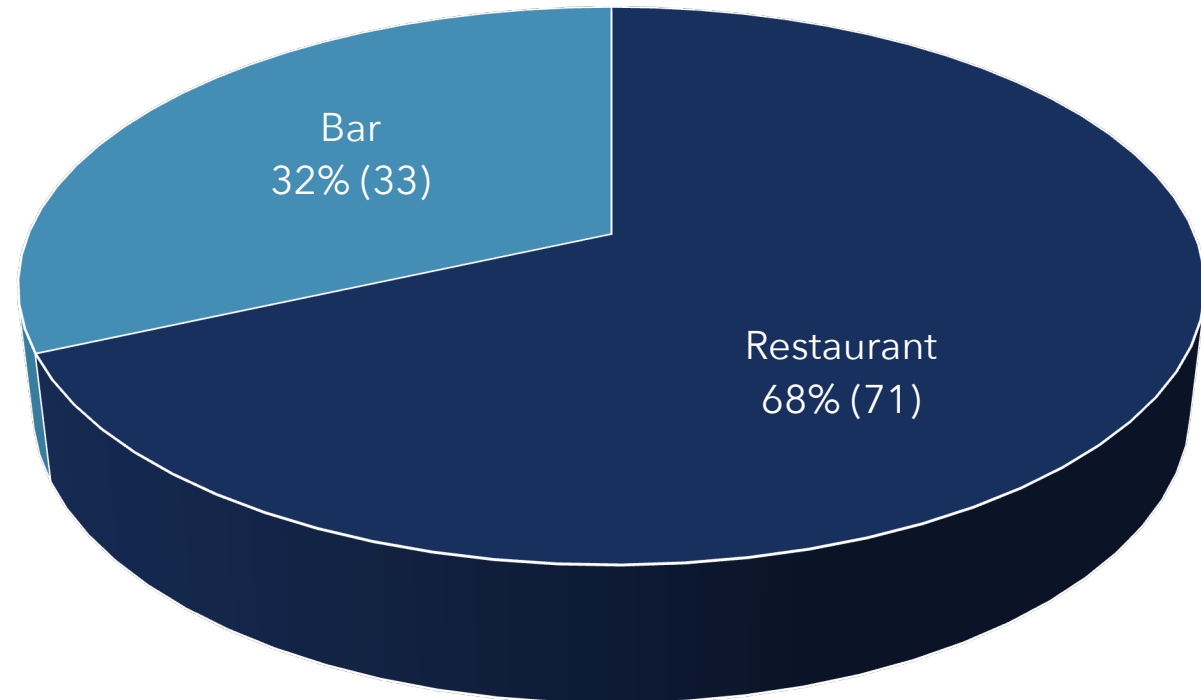
There were 104 responses
to the question.

68.27% (71) Restaurant

31.73% (33) Bar



Percentage %



■ Restaurant ■ Bar