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WE LOOK OUT FOR EACH OTHER

RESTAURANT ASSOCIATES

BITESIZE SAFETY

Hazard Spotting



Internal

AGENDA



- **WHY IS IT IMPORTANT**
- **EXAMPLES OF HAZARDS**
- **HOW TO REPORT A HAZARD**
- **DO'S & DON'TS**
- **VIDEO**
- **CALL TO ACTION**



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WHY IS IT IMPORTANT



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EXAMPLES OF HAZARDS



- **Slips, Trips & Falls**

- Wet or greasy floors
- Cluttered walkways or trailing cables
- Uneven flooring or damaged tiles

- **Cuts & Burns**

- Knives left on counters
- Broken glass or crockery
- Hot pans, boiling water, steam
- Unprotected fryer or oven doors

- **Food Safety Hazards**

- Unlabelled allergens or mislabelled food
- Raw meat stored above ready-to-eat foods
- Expired ingredients not removed

- **Equipment & Electrical Hazards**

- Damaged plugs, sockets, or frayed cables
- Faulty fridges/freezers not holding temperature
- Loose parts on mixers, slicers, or dishwashers

- **Fire & Emergency Hazards**

- Blocked fire exits or extinguishers
- Gas smell near equipment
- Overloaded sockets or unsafe extension leads

- **Manual Handling Hazards**

- Boxes or kegs stacked too high

- **Chemical Hazards**

- Cleaning products left unlabelled or in food containers
- Chemicals stored near ingredients
- Staff not wearing gloves or PPE when handling strong cleaners

HOW TO REPORT A HAZARD

Make safe if possible

Report it on AIR3

Never ignore it

Use when you have spotted a hazard which may lead to an incident or injury



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AIR3
ALL INCIDENT REPORTING SYSTEM



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DO'S



Be alert: Watch your surroundings for wet floors, clutter, broken equipment, or unsafe practices



Trust your instinct: If something feels unsafe, it probably is.



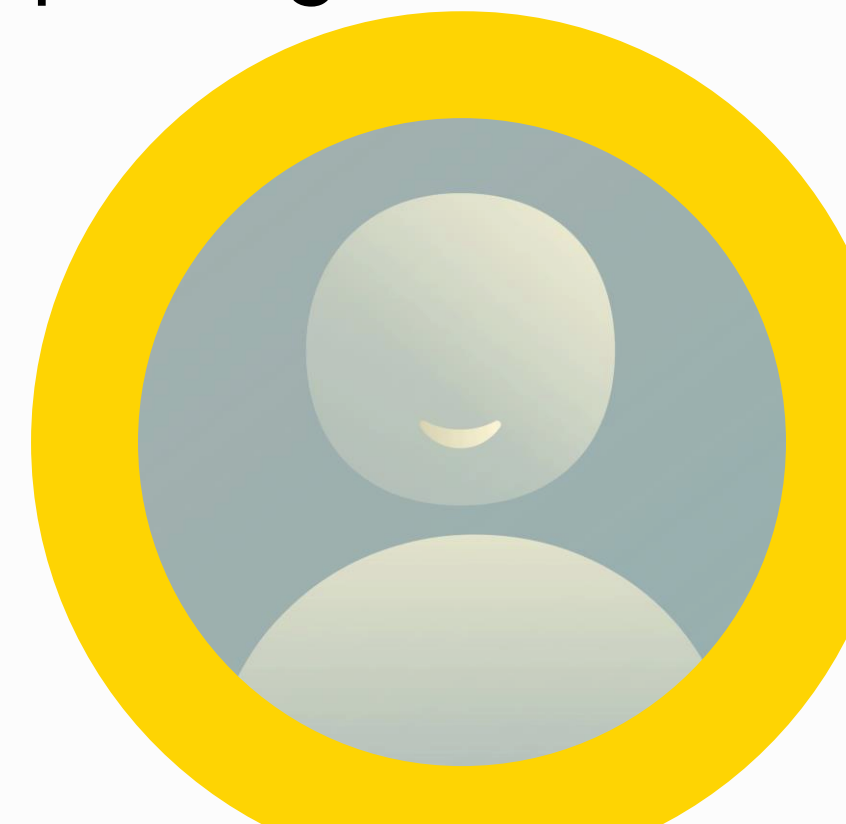
Act immediately if safe: Put up warning signs or remove minor hazards.



Report promptly: Tell your supervisor or use the company reporting system.



Communicate clearly: Describe the hazard so it can be fixed quickly.



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DON'TS



- ✗ **Don't ignore hazards: Even "small" issues can cause accidents.**
- ✗ **Don't assume someone else will fix it: Take responsibility to report.**
- ✗ **Don't delay reporting: The faster it's reported, the safer everyone is.**



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Hazard Spotting Video



[Spot The Difference - YouTube](#)



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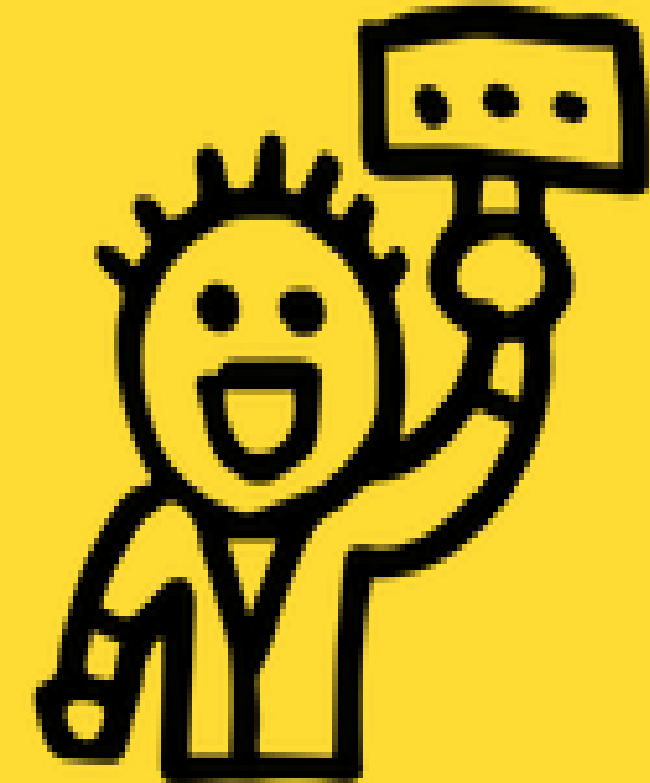
CALL TO ACTION



**Regularly walk the floor and spot hazards in kitchens, storage, and service areas.
Encourage your team to speak up about anything unsafe.**



Take immediate action to remove or control hazards. Support staff in safe practices and ensure PPE is used correctly.



Communicate how to identify and report hazards to the wider team. Discuss findings in briefings and encourage suggestions for prevention.

RESTAURANT ASSOCIATES BITESIZE SAFETY – CALENDAR

This planner highlights the monthly topic, the date the webinar will be hosted and a calendar invite link for each month to add the session directly to your Outlook. All sessions will be recorded and made available online to watch back later.



JUNE	JULY	AUGUST	SEPTEMBER
DATE & TIME: 16th June 2025 4:00pm TOPIC: Foreign Bodies SUITABLE FOR: All	DATE & TIME : 21st July 2025 4:00pm TOPIC: Restaurant Associates Allergen Management SUITABLE FOR: All	DATE & TIME : 18th August 2025 4:00pm TOPIC: Impactful Safety Walks SUITABLE FOR: Managers, Head office employees, Head & Executive Chefs	DATE & TIME : 22nd September 2025 4:00pm TOPIC: Hazard Spotting SUITABLE FOR: All
OCTOBER	NOVEMBER	DECEMBER	JANUARY
DATE & TIME : 20th October 2025 4:00pm TOPIC: Reducing cut injuries SUITABLE FOR: All	DATE & TIME : 17th November 2025 4:00pm TOPIC: Effective Manual Handling Safety SUITABLE FOR: All	DATE & TIME : 15th December 2025 4:00pm TOPIC: Chemical Safety SUITABLE FOR: All	DATE & TIME : 19th January 2026 4:00pm TOPIC: Fire Safety SUITABLE FOR: All



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THANK YOU



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