

# STEPS TO PREVENT FOREIGN BODIES

 A foreign body is undesirable physical material found in food. Plastic packaging, insects, glass fragments, wood, metal and stones are the most common types of foreign bodies.



## PREVENTION & CONTROL

- Open ingredient packaging as instructed, away from exposed food
- Explore easier-opening ingredient packaging options
- Check fresh produce and be aware of seasonal increased insect presence
- Report any flaking or peeling coatings on surfaces or equipment
- Report loose or damaged equipment –
- cease use as appropriate
- Limit the use of glass receptacles
- Ensure continuous food safety training includes foreign body awareness
- Adhere to all food safety policies, including PPE and jewellery
- Remain vigilant: conduct regular “Hazard Observations”, including front of house service

## REPORTING & INVESTIGATION

- Report and investigate all incidents and near misses on AIR3
- Where possible retain the foreign body at unit for any further investigation
- Ensure good communication with customers and clients during investigation process
- All reports to be monitored for any trends and insights by HSE Team
- Appropriate actions to be taken against observed trends or insights through Unit Comms
- All resulting actions to be closed out by Unit Management and verified by Regional Management