



see



care



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Monthly HSE  
Review  
*March*  
*2026*

# see CARE share BRAND



see



CARE



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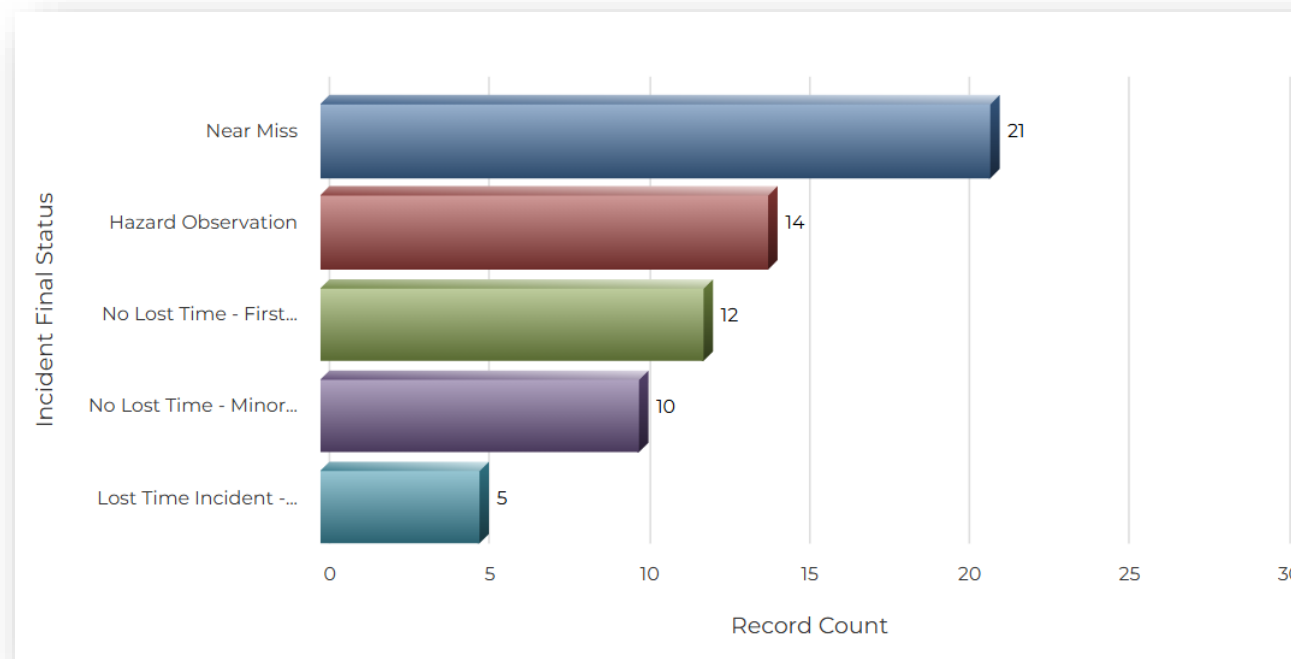
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&CO

# HSE Dashboard



## TRIFR - Vacherin YTD \* 9<sup>th</sup> March

|                            |    |
|----------------------------|----|
| LTI                        | 8  |
| RIDDOR                     | 4  |
| Total Recordable Incidents | 9  |
| Hazard Observations        | 16 |
| Near Misses                | 20 |
| Reported Injuries          | 35 |
| In Unit AAI                | 0  |
| EHO Inspections            | 16 |



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# TRIFR & MFSIR



| YTD              | CH&CO | G&G | G&G ROI | Vacherin | C of C |
|------------------|-------|-----|---------|----------|--------|
| TRIFR            | 27    | 11  | 4       | 8        | 4      |
| MFSIR            | 3     | 1   | 0       | 0        | 2      |
| FSIR (FB +MFSIR) |       |     |         | 1        |        |

| P5               | CH&CO | G&G | G&G ROI | Vacherin | C of C |
|------------------|-------|-----|---------|----------|--------|
| TRIFR            | 6     | 1   | 1       | 4        | 0      |
| MFSIR            | 0     | 0   | 0       | 0        | 0      |
| FSIR (FB +MFSIR) | 3     | 3   | 0       | 0        | 0      |

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TRIFR (Total Recordable Incident Frequency Rate) – LTI's, MTC, RWD, Fatality  
 FSIR (Food Safety Incident Rate) – Allergen reaction, in unit foreign bodies and in unit food poisonings  
 MFSIR (Material Food Safety Incident Rate) - Substantiated allergen reaction, substantiated food poisonings

Internal

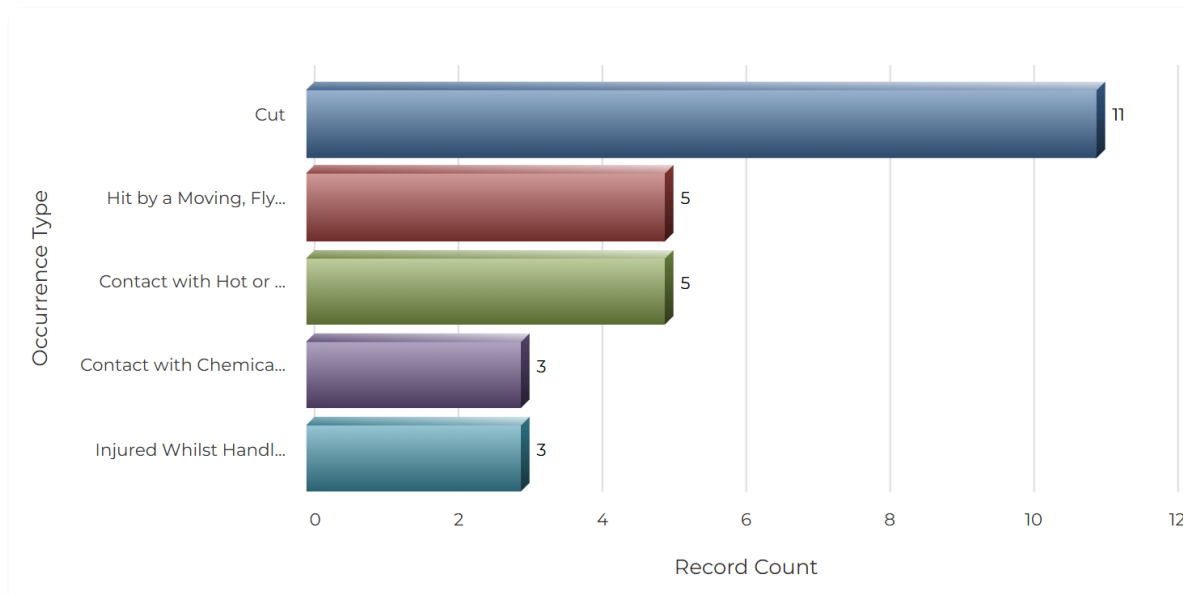
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# Accidents, LTI & RIDDOR - February



## TRIFR

- Injured whilst handling, Lift or Carrying (LTI) – Strained whilst moving a trolley.
- Cut Finger (MT) – Cut with knife
- Cut Finger (RIDDOR) - Cut with knife
- Cut Hand (RIDDOR) – Cut hand on broken glass jar
- Cut Hand (LTI) – Cut hand on sharp edge of trolley.



# Hazard Observations and Near Misses - February

Just the one Hazard observation was logged in February with 6 Near misses logged across Vacherin.

## Hazard Observations – YTD 16

- Trip Hazards

## Near Misses – YTD 20

- Finger stuck in Piping Nozzle
- Missed step whilst descending stairs
- Medical Collapse
- Short Circuited electric device (wet electric device)
- Slip on wet floor (non-injury)
- Falling object (roof panel)

*A Hazard is a potential source of harm; a wet floor, blocked fire door or damaged trolley etc.*

*A Near Miss is an unplanned event that almost caused injury or damage to property but did not*

A form titled 'AIR3 REPORT A HAZARD OR NEAR MISS'. It includes a QR code and instructions for reporting. The form is divided into sections for 'REPORT A HAZARD OBSERVATION OR NEAR MISS' and 'SCAN THE QR CODE ADJACENT:'. Below the QR code, there are fields for 'Unit Number', 'Unit Manager Name', 'Unit Manager Phone No.', and 'Unit Manager Email'. The form also includes a small text box at the bottom right with the code 'HS.G.041.01'.

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# Lesson Learnt – Cuts

Last month we saw an increase in the number of Cut injuries across Vacherin. There are many sharp hazards in our kitchen spaces, and we have Safety Task cards that help us to identify what the hazards are and provide safety procedures to reduce the risk of injury.

Please observe your colleagues and make sure that the following guidance is followed.

- All colleagues who handle knives need to be signed off on the safe use of knives
- Always store knives using either a magnetic wall strip, a draw or container labelled for sharps. Never mixed with other utensils
- A hand guard should always be used when using a mandolin.
- Blunt or damaged knives should be removed from use and reported to a member of management.
- Knives should never be put directly into an empty or full a sink.
- Always use a chopping board with a slip proof mat.

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## BE MINDFUL

Assess the risk

with any unfamiliar action.

- Ask yourself “Is this the safest way to do this?”
- If in doubt, check the HSE website or reach out to the HSE team for advice.

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# Alleged Foreign Bodies (AFB) - February



## MFSIR

Great news! In the month of February.

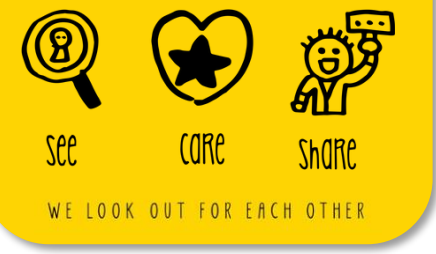
We recorded **ZERO** AFB's.

To help maintain this excellent score throughout the year please make sure that we;

- Remove stationary from the kitchen
- Follow our glass policy (GHP no.7 Food Preparation)
- Vegetable washing –
  - Pre-rinse to remove signs of dirt/soil
  - Wash – submerge in clean water & agitate
  - For soil grown veg like lettuce, cabbage, mushrooms, cauliflower and broccoli, re-submerge in clean water and agitate, drain/dry, prepare and store safely
  - Follow the 2-stage cleaning process when cleaning sinks



# Alleged Food Poisonings (AFP) - February



## MFSIR

More Great news! In the month of February.

We recorded **ZERO** AFP's.

To help maintain this excellent score throughout the year please make sure that we **Check** and **Record** the temperatures for each Critical Control Point - *Delivery, Storage, Heating, Cooling and Service for both HOT and COLD foods.*

Accurate records prevent illness & substantiated cases.



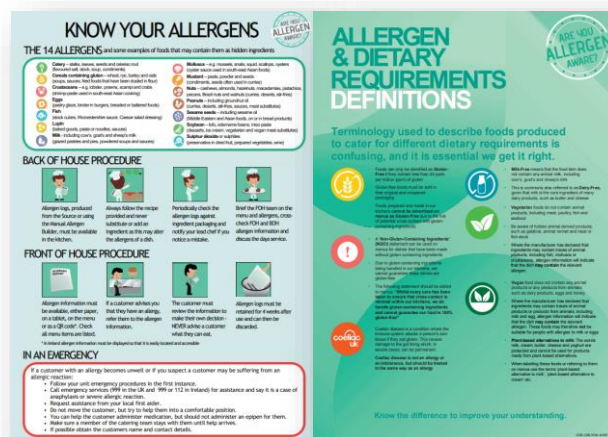
# Alleged Allergen Incidents (AAI) - February



## MFSIR

In the month of February, we recorded **ZERO** Alleged Allergen Incidents (AAI) across Vacherin.

Well-done team!



*“Are you displaying the correct  
Colleague facing Allergen  
formation?”*

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# Allergen Awareness



Food prepared or served open in our units must **never** be labelled as *Gluten Free*. In the UK, menus may state No Gluten Containing Ingredients (NGCI) when no gluten ingredients are used — but this is not permitted in ROI or Wales. NGCI menus must include our disclaimer. Due to cross-contact risks, **no open food or food prepared in our units may be advertised as ‘Allergen Free’**, even if an allergen has been omitted from the recipe



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# Allergen Champions – We Need You



Has your site nominated an Allergen Champion yet? Each operation needs one so please speak to your team about who would be suitable candidates.

Champions will help us to prevent the following common risks;

- Miscommunication between customers and servers or between kitchen and front of house resulting in incorrect allergen information being provided to customers.
  - Confusion over similar available menu items during service resulting in the incorrect allergen containing food being served to a customer
  - Failure to check labels for allergen content of bought-in foods resulting in allergens being missed from the information provided to customers.
- 
- Allergen procedure not being followed i.e. customer not being directed to written allergen information and incorrect information being provided verbally
  - Unlabelled or incorrectly labelled food



*Allergen Champion training is available via e-learning.*

[Allergen Champions – We need you video](#)



# See, Care, Share – Monthly Update



This months SCS update focuses on the importance of our personal hygiene.

Please display the safety update on your communications noticeboard and complete refresher training on Personal Hygiene with your team using the FS conversation.

## SEE CARE SHARE SAFETY UPDATE



COMPASS UK & IRELAND HSE MARCH 2026

**MONTHLY SAFETY FOCUS**  
Effective personal hygiene is a fundamental element of our good hygiene practices and is critical to prevent foodborne illness. First and foremost, comes having wash-hand basins that are clean, accessible and provided with soap, water at a suitable temperature and paper towels in a paper towel dispenser – and that these are used for frequent and thorough handwashing. But handwashing also reduces the spread of other illnesses such as colds, flu and viral gastroitis (e.g. norovirus), and it is important that we all wash our hands regularly – at home, at work and when out and about. This helps prevent us from sharing any bugs we may be carrying and also from picking up bugs from hand contact surfaces. However, it is also important that each of us takes care with other aspects of personal hygiene, including uniform, hair, nails, jewellery. If you are provided with a uniform, you should not wear this on the way to work but get changed once you are at your workplace. It is important that uniforms are washed on a hot wash (at least 60°C), using a biological detergent. Whilst this might seem contrary to the general move towards using cold wash cycles and non-biological detergent, there are times when this is not appropriate. Unfortunately, we do occasionally get complaints about hair in food we serve. To prevent this long hair must be tied up or back, and if you prepare or handle open food you must wear a hat or hair net. In recent years, beards and moustaches have become increasingly popular. If you work in a kitchen as a food handler, it is essential that your beard is kept clean, neat and trimmed. To clarify some aspects and expectations, such as our jewellery policy and the requirements for keeping uniform clean, we have recently updated GHF2, Personal Hygiene and the accompanying Food Safety Conversation. These can be downloaded from the HSE website or purchased from Linney.

### SAFETY SHARES

New Mini Safety Shares will feature in this section of the monthly update. These will be company or personal safety reminders to help focus us on particular safety issues and ensure we remain vigilant throughout the month. To start our new article are are going to look at the incidents in the last 30 days and pull out 3 results learned and share 3 quick wins.

**Control the basics of slips, trips & falls**  
Fall – Sign – Separate – Solve immediate condition and visible floor surface, always mop dry and then remove signage.  
**Quick Mini Daily “5-4-3-2-1” check on three highest-traffic routes** (don't rely on notices and no obstacles)

**Sharp control beats back**  
Remember & consciously: Don't rest sharp glasses, segregate broken items immediately.  
**Quick Mini Regular** occurrences on “Open, close safety” by “sneezing away but” + “Don't wear glass” + “Don't catch falling objects”

**Treat hot liquids, steam & hot surfaces as a hazard**  
But full-length gloves, only use heat proof items in ovens and microwaves and keep traffic clear around hot stations.  
**Quick Mini Regular** management checks on “safe handling of hot trays, steam release and protective equipment use”

### SAFETY IN NUMBERS – FEBRUARY 2026



WE LOOK OUT FOR EACH OTHER



SCAN HERE TO VISIT THE HSE WEBSITE

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served with you in mind

## Food Safety Conversation No 2: Personal Hygiene

FS.SC.002.04

| Key Learning                                                                                                                                 | What You Need To Know                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Good personal hygiene can help minimise cross-contamination and ensure the food you prepare, cook and serve to your customers is safe to eat | <p><b>Hands must be washed regularly throughout the day including:</b></p> <ul style="list-style-type: none"> <li>Before starting work and before handling ready-to-eat foods</li> <li>After handling raw food, including raw meat, poultry, fish, eggs and unwashed fruit</li> <li>After coughing, sneezing, touching your face and hair</li> <li>After using the toilet, handling waste, cleaning, smoking and vaping</li> <li>After eating or having a break</li> </ul> <p><b>To effectively wash your hands:</b></p> <ol style="list-style-type: none"> <li>Wet your hands with warm water</li> <li>Apply antibacterial hand soap</li> <li>Lather and scrub hands for at least 30 seconds</li> <li>Rinse for 10 seconds</li> <li>Turn off the tap using a paper towel</li> <li>Use additional paper towel to dry hands.</li> </ol> <p><b>Wearing gloves is not a safer method of handling food when compared to the use of effective hand-washing techniques. Cross-contamination can occur equally whether hands are gloved or bare and wearing gloves can give a false sense of security. Only wear gloves to carry out a specific task, when preparing an allergen free meal, over cut-gloves, when handling high-risk foods for vulnerable customers, to cover a cut or minor skin complaint etc.</b></p> <ul style="list-style-type: none"> <li>Any uniform must be clean and not be worn away from the workplace, such as on the way to work.</li> <li>Hair must be clean, neat and tied back and kept covered if handling open food.</li> <li>With the exception of plain wedding rings, plain sleeper earrings and facial jewellery with a screw tight fitting, jewellery must not be worn while preparing food.</li> <li>All food handlers must report signs of illness immediately to their line manager. All food handlers suffering from symptoms of nausea, stomach cramps, vomiting or diarrhoea must be excluded from work and not return until they have been symptom free for 48 hours.</li> </ul> |
| HACCP Stages                                                                                                                                 | <p><b>Colleague Validation</b></p> <ol style="list-style-type: none"> <li>Give examples of when hands must be washed.</li> <li>What are the 6 steps of effective handwashing?</li> <li>Are wristwatches permitted to be worn in the kitchen?</li> <li>What time period must food handlers remain symptom free before returning to work?</li> </ol>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| More Information                                                                                                                             | <p>More information can be found in the <b>Good Hygiene Practice Guide No: 2 Personal Hygiene</b> and the HSE website</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |

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# Audit Trends this Month – Allergens



*“Allergen information must be up to date and accurate and the manager and head chef have completed the Opening HSE Checklist and confirmed that it has been checked and is accurate”.*

*“Team members should advise the customer to check the allergen information and if they have further questions, they should get their manager, the chef who made the dish or Allergen Champion to discuss with the customer, **under no circumstances should team members advise customers what they can and can not eat.**”*



- **Complete the Monthly Allergen Compliance Audit each month.** This will help you keep your Allergen Matrix accurate.
- **Keep the product packaging** each morning to use when building our daily Allergen Matrix.
- **Allocate a suitable length of time for your pre-service briefing.** This will allow you correct any errors prior to the start of service.
- The Allergen Information on your menus, dish cards & menus needs to reflect the information in your Allergen Matrix. **Build your dish cards and menus from your Allergen Matrix.**



# Vacherin - 82.69% +4.73%

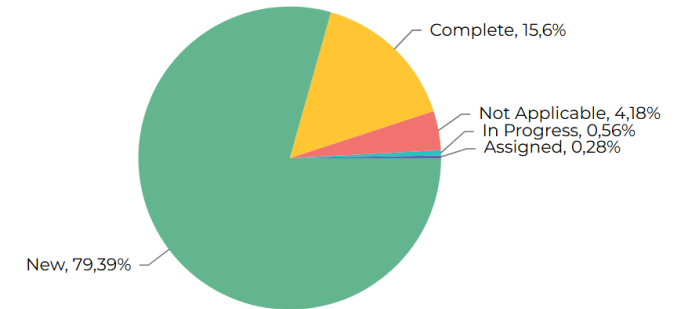


## Most Common NEOC

- Has the site recorded food waste in Kg on The Source, Origami or Digitally?
- A HSE Meeting is held at **least every 6 months**
- Controls are in place to store potentially hazardous substances on site and manage spill risks.
- Agency and temporary employees **receive site specific safety induction** prior to starting work.
- Fixed catering equipment is **listed** on an asset register with maintenance arrangements in place

## Most Common SEOC

- Allergen Information is either are printed and available for customers to **easily retrieve**, available on the in-unit tablet or via a QR Code which is easily accessible for customers and contains **accurate allergen information** regarding all menu items. Customer allergen notice is displayed in the unit advising of the correct way to retrieve allergen information.
- Chemical Safety Task Cards are **displayed in relevant locations where the chemicals are used / stored**.
- The unit have minimised the use of glass products within the kitchen and are aware of and follow the glass breakage policy.
- All in unit made foods are **suitably labelled** using the relevant food storage label
- Suitable segregation of raw and ready to eat foods is achieved **throughout the storage, preparation and cooking of food**.



Correct actions completion **15.6%**



# Quarterly Record Completion



## Complete Your HSE Quarterly Record

Take ownership of your unit's performance by completing the HSE Quarterly Record self-assessment online, either via the HSE Website or Origami App

Review all five key areas:

- Health & Safety
- Food Safety
- Environment
- Quality



## How to Complete

### On your phone:

Open the Origami App, go to Forms, and select the Quarterly HSE Record.

### Online:

Complete via the AIR3 system using the link or by scanning the QR code.

Need guidance?

Follow the AIR3 HSE Quarterly Record Reporting Guide for step-by-step support.

## What's Expected

- Answer honestly and accurately.
- Log any issues as Corrective Actions.
- Close out all actions within 28 days of being raised.

## Next Steps

Look out for an email from [notifications@origamirisk.com](mailto:notifications@origamirisk.com) with your Grant Access link to close actions.

Questions or support needed?

Contact the HSE Helpdesk at [hse@compass-group.co.uk](mailto:hse@compass-group.co.uk).

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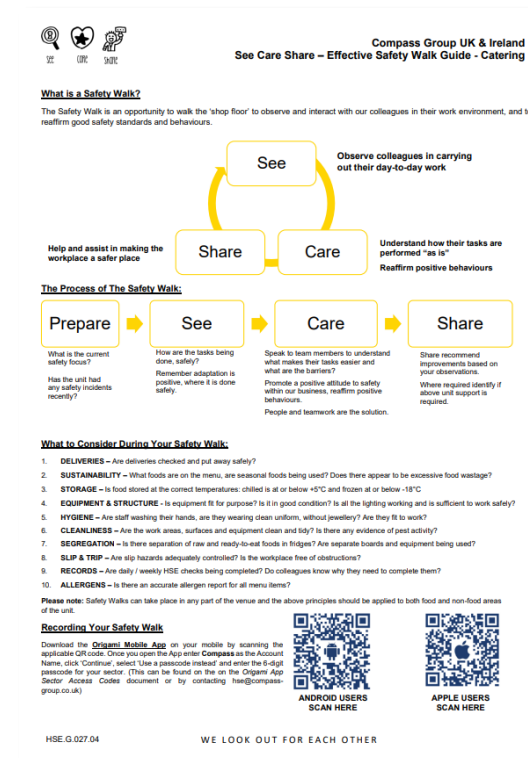
# Leadership Safety Walks



- CH&CO - YTD 393
- Vacherin - YTD 84
- New Logged Leadership Walks (February) 16
  - In Unit - YTD 61
  - Regional Ops -YTD 15

To download the Origami App  
Scan the QR Code For Your Device  
When signing in;

- Compass for the account
- Select *use a passcode* - Chco12



# Leadership Walk HSE Conversation

## WHAT YOU NEED TO KNOW

Contamination can occur throughout the food supply chain (production, processing, distribution, preparation, service).

Types of foreign bodies include:

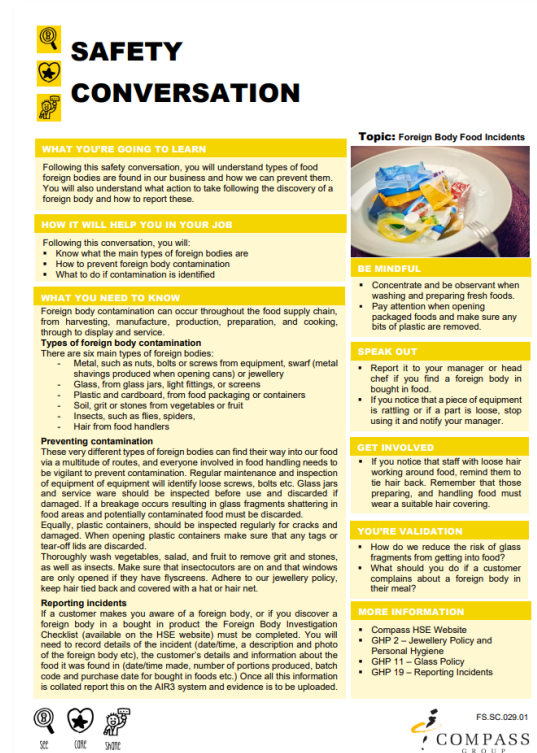
- Natural (e.g., bone, fruit stones)
- Chemical (e.g., cleaning products)
- Physical (e.g., glass, plastic, metal)

Common causes:

- Damaged equipment
- Poor food storage
- Inadequate personal belongings control
- Improper cleaning routines

Preventative controls:

- Equipment maintenance
- Good storage practices
- Use of appropriate PPE
- Following cleaning schedules
- Reporting hazards promptly



# Leadership Walk Food Safety Conversation



- ALWAYS ensure raw and ready-to-eat foods are kept separate during delivery, receipt and storage.
- Check all food deliveries for shelf life, damaged packaging, and signs of pest damage or infestation. Record all checks on the Food Delivery Record form.
- Check the temperatures off all chilled and frozen food deliveries. Ensure the foods are within the required temperature ranges. Frozen foods must be -15°C to -23°C and chilled foods must be at or below +8°C.
- Store foods at the correct temperatures: Frozen foods must be -18°C to -23°C and chilled foods 0°C to +5°C.
- Make sure all foods are labelled and dated, adopt the “first in first out” rule when replenishing stock.
- Raw foods must be separated from cooked and ready-to-eat foods, ideally by storing them in separate fridges.
- Store ready-to-eat foods above eggs and unwashed fresh produce. Raw meat, poultry and fish must be stored below all other foods.
- Dry goods must be stored off the floor on suitable shelving, with access all round for cleaning and inspection. Opened packages must be sealed or decanted into suitable lidded containers.
- Fridge temperatures must be checked and recorded twice a day, freezers once per day. The first check should take place within 1 hour of the kitchen opening.

| <div>  <b>SAFE FOOD</b><br/> <small>served with you in mind</small> </div> <div> <b>Food Safety Conversation No6:</b><br/> <b>Food Delivery &amp; Storage</b> </div> <div>FS.SC.006.03</div>                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| Key Learning                                                                                                                                                                                                                                                                                                                    | What You Need To Know                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                           |
| <p>Properly inspecting and checking delivered food products is an essential step to ensure food quality and safety. Storing food under the right environmental conditions protects it from contamination and prevents bacterial growth.</p>  | <ul style="list-style-type: none"> <li>• ALWAYS ensure raw and ready-to-eat foods are kept separate during delivery, receipt and storage.</li> <li>• Check all food deliveries for shelf life, damaged packaging, and signs of pest damage or infestation. Record all checks on the Food Delivery Record form.</li> <li>• Check the temperatures off all chilled and frozen food deliveries. Ensure the foods are within the required temperature ranges. Frozen foods must be -18°C to -23°C and chilled foods must be at or below +5°C.</li> <li>• For all chilled or frozen deliveries either take a copy of the printed vehicle digital temperature display reading, take between pack temperature readings using a dedicated probe thermometer or use an infrared thermometer to check the temperature of foods. In ROI a physical between pack temperature reading is required.</li> <li>• Store foods at the correct temperatures: Frozen foods must be -18°C to -23°C and chilled foods 0°C to +5°C.</li> <li>• Ambient foods must be stored in cool, dry and well-ventilated conditions.</li> <li>• Make sure all foods are labeled and dated, and adopt the “first in first out” rule when replenishing stock.</li> <li>• Raw foods must be separated from cooked and ready-to-eat foods, ideally by storing them in separate fridges. Alternatively store ready-to-eat foods above eggs and unwashed fresh produce. Raw meat, poultry and fish must be stored below all other foods.</li> <li>• Dry goods must be stored off the floor on suitable shelving, with access all round for cleaning and inspection. Opened packages must be sealed or decanted into suitable lidded containers.</li> <li>• Fridge temperatures must be checked and recorded twice a day, freezers once per day. The first check should take place within 1 hour of the kitchen opening.</li> <li>• A food simulant (lard, jelly, water bottle etc) must be used for manual fridge temperature checks, either using a probe thermometer or an infrared thermometer.</li> <li>• Check the accuracy of all probe and infrared thermometers every month.</li> </ul>  |                                                                                                                                           |
| HACCP Stages                                                                                                                                                                                                                                                                                                                    | Colleague Validation                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | More Information                                                                                                                          |
| <ul style="list-style-type: none"> <li>• Receipt</li> <li>• Storage</li> </ul>                                                                                                                                                                                                                                                  | <ol style="list-style-type: none"> <li>1. What should you check during food deliveries?</li> <li>2. What are the correct operating temperatures for refrigerators and freezers?</li> <li>3. How do you avoid cross contamination of ready-to-eat foods during storage?</li> <li>4. How do you check the operating temperature of refrigerators?</li> </ol>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | <p>More information can be found within the <b>Good Hygiene Practice Guide No: 6 Food Delivery &amp; Storage</b> and the HSE website.</p> |

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*A food simulant (lard, jelly, water bottle etc) must be used for manual fridge temperature checks, either using a probe thermometer or an infrared thermometer.*

*Check the accuracy of all probe and infrared thermometers every month*

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# HSE TEAM Comms



## Specialist Foods.

If you are thinking of creating any specialist foods for your clients, you need to seek approval from your HSE team.

For foods listed under GHP25a,

- Pickles, chutneys, jams, gels and syrups
- Flavoured oils
- Yoghurt and Labneh



For foods listed under GHP25b

- Fermentation
- Raw and semi-raw fish and fishery products
- Sushi and sashimi
- Dry-cure fish
- Fish and fishery product tartar and carpaccio
- Ceviche and soused fish
- Oysters and other molluscs
- Beef and venison tartar and carpaccio

Once the relevant HSE Sector Lead or Regional H&S Manager has approved your request, you will be issued with the relevant GHP, Hazard Analysis Record(s) and due diligence forms. If you propose to produce any specialty foods that are not listed above, or would like to cook any foods using non-standard cooking time/temperature combinations (see GHP9 Cooking), contact your HSE Sector Lead or Regional H&S Manager to discuss.



# Who is our Primary Authority ?



## What is Primary Authority?

- Compass have a long-established Primary Authority partnership agreement with Luton Council's Environmental Health Department in relation to providing regulatory advice and guidance on all matters environmental health, to include food safety and hygiene policies and procedures.
- Primary Authority is a means for businesses to receive assured and tailored advice on meeting environmental health food safety and hygiene regulations through a single point of contact.
- Primary Authority evaluate company policy and provides guidance that all other regulating authorities in England must follow in evaluating compliance within the regulations, helping to deliver consistent local enforcement standards for multisite food businesses like Compass



# Net Zero Hub

Have you completed your Environmental Toolkit?

The Toolkit and lots of other resources can be accessed on the Net Zero Hub, available through Connect on the MyLearning App. The Toolkit can be completed on either Microsoft Forms, via the editable pdf or on a printed copy. The Toolkit should be communicated to staff and any opportunity tasks identified completed or working towards completion.



# Compass policy updates from Feb 2026

Please check the compliance section of the HSE website for all our monthly updates, in case you missed any here is the list from last month. Please review the documents and where necessary complete refresher training with your teams.



|                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                |
|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>General</b> ↓                                                                              | <b>Food Safety</b> ↓                                                                                                                                                                                                                                                                                                                                                           |
| <a href="#">See Care Share Monthly Update</a><br><a href="#">Healthcare - Cleaning Manual</a> | <a href="#">GHP 27: Vending</a> (New)<br><a href="#">Food Safety Conversation Gluten Free and Allergen Free Foods</a> (New Feb 2026)<br><a href="#">Allergen Awareness FSC Training Record Card</a> (Updated)<br><a href="#">GHP1: Food Hygiene Training</a> (Updated)<br><a href="#">GHP2: Personal Hygiene</a> (Updated)<br><a href="#">FSC2: Personal Hygiene</a> (Updated) |
| <b>Workplace Safety</b> ↓                                                                     |                                                                                                                                                                                                                                                                                                                                                                                |
| <a href="#">Work Premises Statutory Compliance Declaration</a> - Updated                      |                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Compliance</b> ↓                                                                           | <b>Training</b> ↓                                                                                                                                                                                                                                                                                                                                                              |
| <a href="#">Religious Certification</a>                                                       | <a href="#">Safety Share - Glass Beverage Dispensers</a>                                                                                                                                                                                                                                                                                                                       |



# Contacts



- [tom.crow@compass-group.co.uk](mailto:tom.crow@compass-group.co.uk)
- [hse@compass-group.co.uk](mailto:hse@compass-group.co.uk)
- Out of hours emergencies - <https://www.mycompasshse.co.uk/news/out-of-hours-hse-contact-wc-06012025/>

