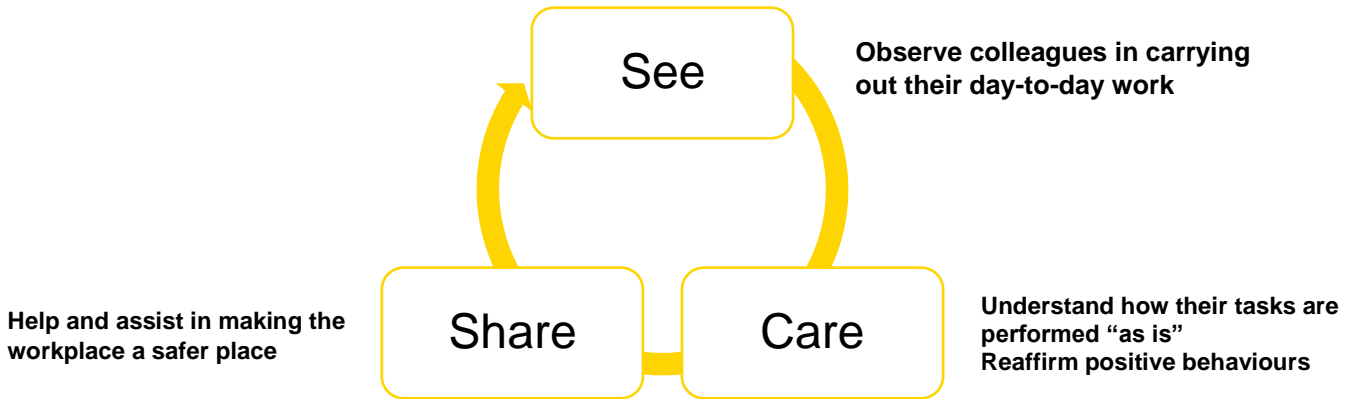


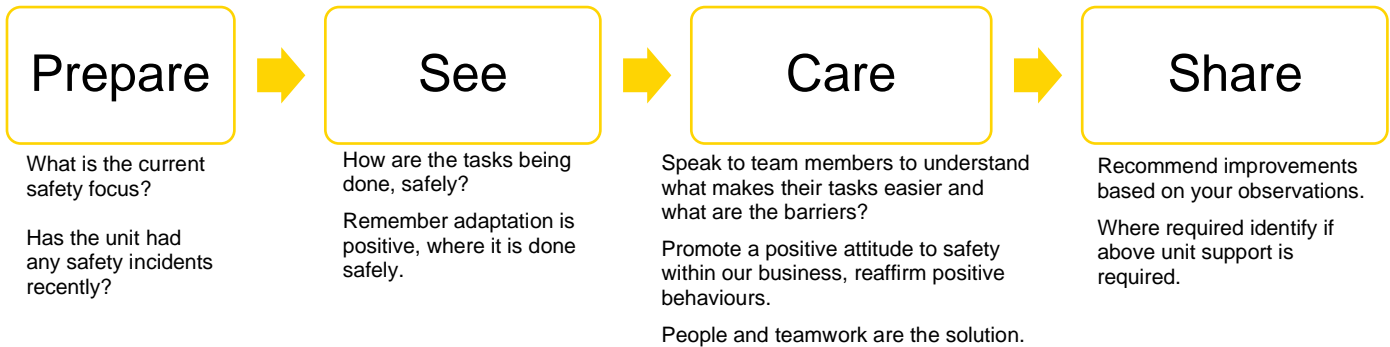


**What is a Safety Walk?**

The Safety Walk is an opportunity to walk the ‘shop floor’ to observe and interact with our colleagues in their work environment, and to reaffirm good safety standards and behaviours.



**The Process of The Safety Walk:**



**What to Consider During Your Safety Walk:**

- DELIVERIES** - Are deliveries checked and put away safely?
- SUSTAINABILITY** – What foods are on the menu, are seasonal foods being used? Does there appear to be excessive food wastage?
- STORAGE** - Is food stored at the correct temperatures: chilled is at or below +5°C and frozen at least -18°C
- EQUIPMENT & STRUCTURE** - Is equipment fit for purpose? Is it in good condition? Is all the lighting working and is sufficient to work safely?
- HYGIENE** – Are staff washing their hands, are they wearing clean uniform, without jewellery? Are they fit to work?
- CLEANLINESS** - Are the work areas, surfaces and equipment clean and tidy? Is there any evidence of pest activity?
- SEGREGATION** - Separation of raw & ready to eat foods in fridges? Separate boards and equipment
- SLIP & TRIP** - Are slip hazards adequately controlled? Is the workplace free of obstructions?
- RECORDS** - Are daily / weekly HSE checks being completed? Do colleagues know why they need to complete them?
- ALLERGENS** - Is there an accurate allergen report for all menu items?

**Please note:** Safety Walks can take place in any part of the venue and the above principles should be applied to both food and non-food areas of the unit.

**Recording Your Safety Walk**

There is a **new Origami Mobile app**, you can download it on your mobile by scanning the applicable QR code. Once you open the App you will then be asked to login to the relevant area. Enter **Compass** as the Account Name and then click on the “I have a 6-digit code” option and enter the code **918273**.



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