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WE LOOK OUT FOR EACH OTHER

# RESTAURANT ASSOCIATES

## BITESIZE SAFETY

**Hot Topic: Hazard Spotting**

# AGENDA



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- **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

# What have we found so far?



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Trend	% of Total	Example Phrases
<b>Slips, Trips &amp; Falls</b>	≈ 38%	Water spills, loose flooring, trailing wires
<b>Fire Exit / Fire Door Issues</b>	≈ 14%	Blocked exits, propped fire doors
<b>Leaks &amp; Plumbing Faults</b>	≈ 12%	Leaking dishwashers, ceiling leaks
<b>Damaged or Unsafe Equipment</b>	≈ 10%	Broken chairs, faulty appliances
<b>Poor Storage / Obstructions</b>	≈ 9%	Boxes in walkways, items stacked too high

# 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.



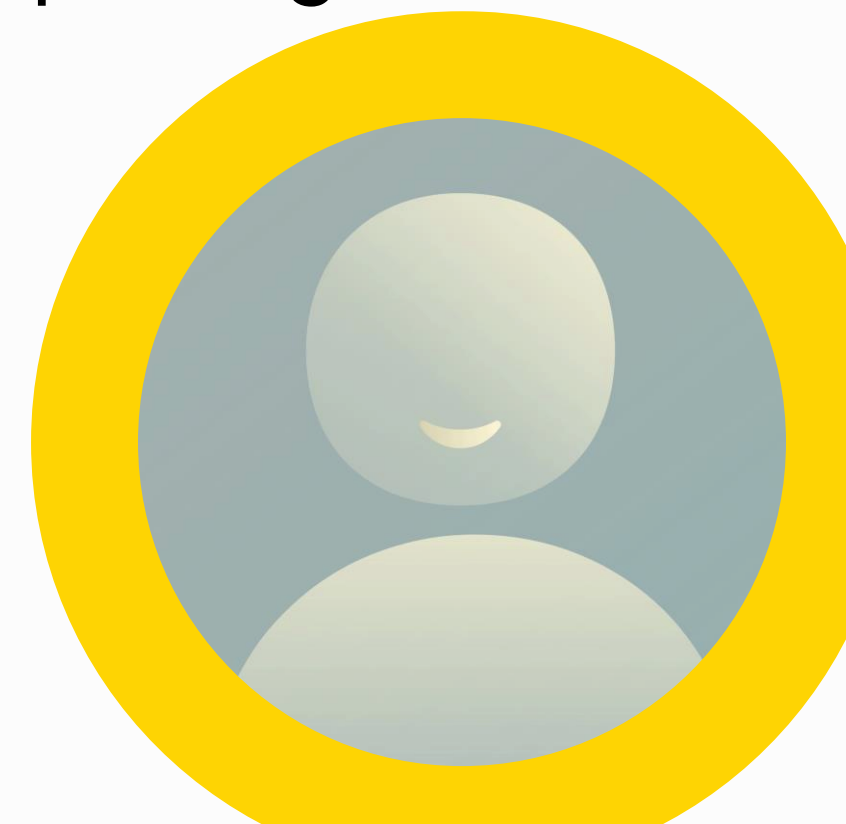
**Act immediately if safe:** Put up warning signs or remove minor hazards.



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



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



# DON'TS



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**✘ 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.**



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# RESTAURANT ASSOCIATES



## BITESIZE HOT TOPICS

Throughout **2026** your Safety Team will be hosting monthly 30 minute sessions where you and your teams can join to learn more about a particular topic. 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.

### JOIN US IN MARCH



MON 23<sup>rd</sup> 2.30PM

**TO ASK THE SAFETY TEAM YOUR QUESTIONS**



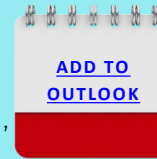
### APRIL

**TOPIC:** IMPACTFUL SAFETY WALKS

**DATE& TIME:**

MON 27<sup>th</sup>  
AT 2.30PM

**BEST FOR:**  
ALL HOD'S,GM,  
CHEF's



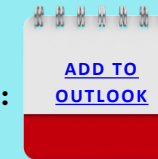
### MAY

**TOPIC:** HAZARD SPOTTING

**DATE& TIME:**

MON 25<sup>th</sup>  
AT 2.30PM

**BEST FOR:**  
ALL



### JUNE

**TOPIC:** ALLERGENS – Beyond Training

**DATE& TIME:**

MON 29<sup>th</sup>  
2.30PM

**BEST FOR:**  
HOD'S,GM, CHEF's



### JULY

**TOPIC:** COMPASS SAFETY BEHAVIOURS

**DATE& TIME:**

MON 27<sup>TH</sup>  
2.30PM

**BEST FOR:**  
ALL



### MISSED A SESSION?

[Click Here](#)

[Click Here](#)

RA Group

CH&CO

VISIT THE HSE WEBSITE PAGE

### JOIN US IN SEPTEMBER



**TELL US WHAT YOU WANT TO HEAR ABOUT IN 2027 SESSIONS & ASK THE HSE TEAM QUESTIONS**

Mon 28<sup>TH</sup> 2.30PM



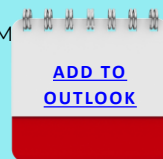
### OCTOBER

**TOPIC:** ACCIDENT PREVENTION – BURNS & SCALDS

**DATE& TIME:**

MON 26<sup>th</sup> 2.30PM

**BEST FOR:**  
ALL



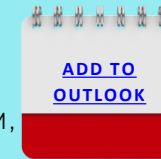
### NOVEMBER

**TOPIC:** SLIP TRIP FALL PREVENTION

**DATE& TIME:**

MON 23<sup>RD</sup>  
AT 2.30PM

**BEST FOR:**  
ALL HOD'S,GM,  
CHEF's



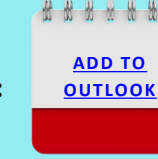
### DECEMBER

**TOPIC:** REDUCING CUT INJURIES

**DATE& TIME:**

MON 7<sup>th</sup>  
AT 2.30PM

**BEST FOR:**  
ALL





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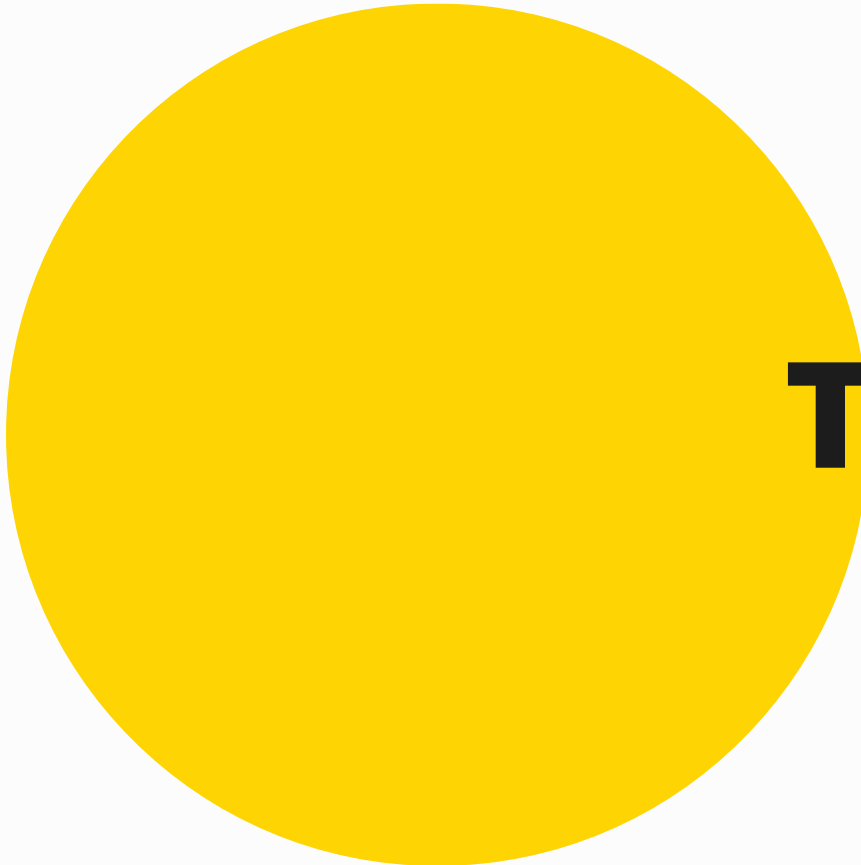


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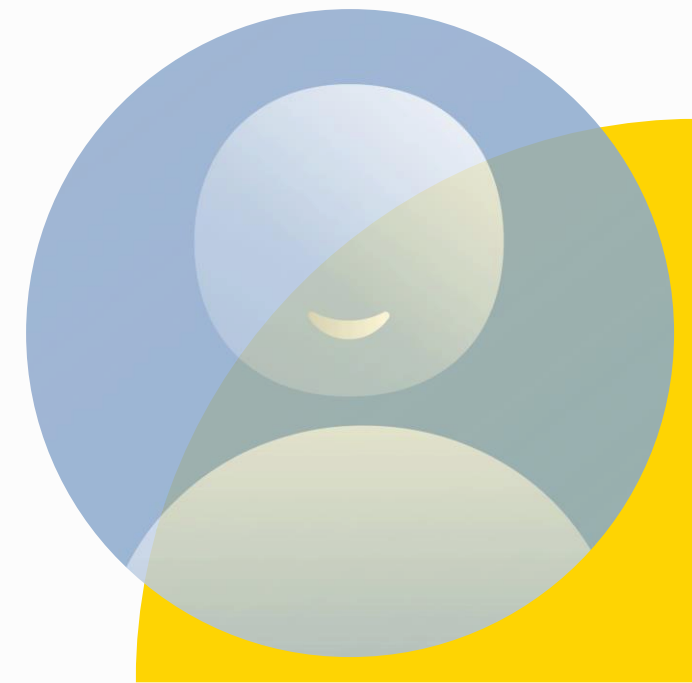


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**THANK YOU**



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