


## LESSONS LEARNT

<b>Type of Incident:</b>	Cut injury
<b>Classification of Incident:</b>	Lost Work Time incident
<b>Summary of Incident:</b>	<p>Chef had opened a can of tomatoes and left the lid attached to the can. The chef was rinsing out the can when the can slipped from his hands, he went to grab the can and the lid of the can cut the chef on his hand resulting in a very deep and severe cut injury.</p> 
<b>Possible Causes:</b>	Lid is a sharp object and should be fully removed from can and placed inside of can before disposing of the can to ensure the sharp blade is secured.
<b>Immediate Action Taken:</b>	The injured party received first aid on site, The cut was very deep and continued to bleed so he attended A&E. Once in A&E the chef was reviewed by the plastics team and it was deemed he needed surgery as there was possible tendon damage, Ip was certified out for 6 weeks they are still attending for ongoing physio.
<b>Lessons Learnt:</b>	<p>Site manager to communicate lessons learned to site team.</p> <p>Site manager to review risk assessment and Safe System of work for use of a can opener.</p> <p>Site Manager to identify any additional training or RA/SSOW which may be required.</p>