



SAFETY



CONVERSATION



WHAT YOU'RE GOING TO LEARN

Following this safety conversation, you will understand what the most common types of foreign bodies are and where they typically come from. You will learn what you can do to prevent foreign bodies from contaminating food and what to do if you receive a report of an incident or spot a foreign body in a bought-in product.

HOW IT WILL HELP YOU IN YOUR JOB

Following this conversation, you will:

- Know what the main types of foreign bodies are
- How to prevent foreign body contamination
- What to do if contamination is identified

WHAT YOU NEED TO KNOW

Foreign body contamination can occur throughout the food supply chain, from harvesting, manufacture, production, preparation, and cooking, through to display and service.

Types of foreign body contamination

There are six main types of foreign bodies:

- Metal, such as nuts, bolts or screws from equipment, swarf (metal shavings produced when opening cans) or jewellery
- Glass, from glass jars, light fittings or screens
- Plastic and cardboard, from food packaging or containers
- Soil, grit or stones from vegetables or fruit
- Insects, such as flies, spiders,
- Hair from food handlers

Preventing contamination

These very different types of foreign bodies can find their way into our food via a multitude of routes, and everyone involved in food handling needs to be vigilant to prevent contamination. Regular maintenance and inspection of equipment of equipment will identify loose screws, bolts etc. Glass jars and service ware should be inspected before use and discarded if damaged. If a breakage occurs resulting in glass fragments shattering in food areas and potentially contaminated food must be discarded.

Equally, plastic containers, should be inspected regularly for cracks and damaged. When opening plastic containers make sure that any tags or tear-off lids are discarded.

Thoroughly wash vegetables, salad and fruit to remove grit and stones, as well as insects. Make sure that insectocutors are on and that windows are only opened if they have flyscreens. Adhere to our jewellery policy, keep hair tied back and covered with a hat or hair net.

Reporting incidents

If a customer makes you aware of a foreign body, or if you discover a foreign body in a bought in product the Foreign Body Investigation Checklist (available on the HSE website) must be completed. You will need to record details of the incident (date/time, a description and photo of the foreign body etc), the customer's details and information about the food it was found in (date/time made, number of portions produced, batch code and purchase date for bought in foods etc.)

Topic: Foreign Body Food Incidents



BE MINDFUL

- Concentrate and be observant when washing and preparing fresh foods.
- Pay attention when opening packaged foods and make sure any bits of plastic, ties or tags are removed.

SPEAK OUT

- Report it to your manager lead chef if you find a foreign body in bought in food.
- If you notice that a piece of equipment is rattling or if a part is loose, stop using it and notify your manager.

GET INVOLVED

- If you notice that staff with loose hair working around food, remind them to tie hair back.

YOU'RE VALIDATION

- How do we reduce the risk of glass fragments from getting into food?
- What should you do if a customer complains about a foreign body in their meal?

MORE INFORMATION

- Compass HSE Website
- GHP 2 – jewellery policy and personal hygiene
- GHP 11 – glass policy
- GHP 19 – reporting incidents



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care



share