

SEE CARE SHARE SAFETY UPDATE



Compass UK & Ireland HSE

November 2024

CONDUCTING YOUR OWN SELF ASSESSMENT ON YOUR HSE STANDARDS

As a Unit Manager/ GM, it is important that you monitor and validate that your unit is meeting the required HSE Standards and that there is full implementation and clear understanding by all team members of the Food Safety Management System and Workplace Safety Management System relevant to their roles.

A good way that you can do this is to thoroughly and honestly complete the HSE Quarterly Record, this is your self assessment of the standards and processes in your unit in relation to HSE Management. There are two ways in which this can be done, either Manually by completing the Quarterly HSE Record in your Food Safety Log Book or using the Quarterly HSE Record Form which can be downloaded from the Workplace Safety Management System on the HSE Website. Alternatively you can complete digitally via the Origami Mobile App. Either way, you must be honest in your completion and where actions are raised you must ensure that these are closed out in a timely manner, ideally within 4 weeks. By completing the Quarterly HSE Record on the App, you can add photos and receive a full PDF report of the review. With actions coming to you with a Grant Access Link so you can close them out online. Centrally we can then track trends to help us support you moving forward and ensuring all team members are safe. Please contact your HSE Sector Lead if you need further guidance on downloading the Origami Mobile App and completing it digitally.

MONTHLY SAFETY FOCUS

FOREIGN BODIES IN FOOD ARE ON THE RISE

Over the last financial year we saw a significant rise in Foreign Body Food Safety Incidents, where we have served a customer food with an item in it that should not have been there.

The biggest increases are plastics from broken utensils, signage and security tabs in particular, or from packaging which accounted for 48% of all foreign bodies reported. Insects and small pieces of glass and crockery are a significant cause over the last year. Many of these foreign bodies could be harmful if swallowed.

There are some simple steps you can take to reduce the risk of foreign body contamination in your food;

- Ensure you remove safety seals, bag tabs etc and dispose of them in a bin before taking items to the food preparation area.
- Check Menu Holders for damage before and after every service and dispose of any damaged items in the correct waste streams
- Ensure the thorough washing of all fruit, vegetables and salad items, washing salad leaf in smaller batches and gently agitating will help to ensure no small insects get missed
- Check all crockery and glassware before and after service for damage and discard any damaged items in the correct waste streams
- Ensure regular checks and maintenance on all food production and food service equipment for loose screws, bolts and damaged parts. If any issues remove from service until safely repaired



WINTER DRIVING – BE PREPARED

The roads can be dangerous in winter when there's snow, ice or sleet. Our top tip is to take it slow. **Stopping distances** can be 10 times longer when it's icy. Gentle manoeuvres and slow speeds are the key to safe **driving in ice and snow**.

In the season of winter colds, don't **drive with a cold**; if you're feeling unwell and are on any medicine that could make you drowsy. It could affect your reaction times. Always ensure you are rested and fit to drive before getting behind the wheel.

Before you set off

- Allow extra time for winter journeys.
- Plan routes around major roads, which are more likely to be cleared and gritted.
- Try to get up at least 10 minutes early to give you time to de-ice the car.
- Clear all windows using a scraper and de-icer and wait until the windscreen's fully demisted.
- Wear comfortable, dry shoes for driving so your feet don't slip on the pedals.
- For EV drivers, ensure you have sufficient charge to get you to your destination and plan recharge locations as required
- Diesel or Petrol drivers, check fuel levels to account for any unexpected delays.

Driving on winter roads

- Pull away in second gear, easing your foot off the clutch gently to avoid wheel-spin. If you have an automatic, please check your vehicle handbook for advice.
- If you have to use your brakes, apply them gently.
- Driving uphill – leave plenty of room between other cars or wait until it's clear so you don't have to stop part way up. Keep a constant speed and try to avoid having to change gear on the hill.
- Driving downhill – slow down before the hill, use a low gear and try to avoid braking. Leave as much room as you can in front.

If you get stuck in snow or ice

- If you get stuck, straighten the steering and clear the snow from the wheels.
- Put a sack or old rug in front of the driving wheels to give the tyres some grip.
- Always ensure you have your hazard warning lights on and are wearing Hi-Viz Vest when stopped out of your car.

TAKE HOME SAFETY



Safety In Numbers – October 2024

Information and Statistics Apply To All Compass Group UK&I Units

Safety Incidents

Hazards & Near Miss Incidents:	736
Injury Incidents:	362
Total Recordable Incidents:	41
RIDDOR Incidents:	15



Food Incidents

Alleged Food Poisoning:	27
Foreign Bodies (In Unit):	17
Foreign Bodies (Supplier):	00
Substantiated Allergies:	03
Enforcement Visits:	193



Top Injury Types

Slips, Trips and Falls	250
Cuts	109
Burns and Scalds	101



Safety Reminders

- Need help with accessing the AIR3 system and reporting an incident? Watch our new videos on the [AIR3 Page](#) now.
- Ensure your team are up to date with all of their Mandatory HSE Training, including Food Safety, Workplace Safety and Allergen Awareness. You can access the My Learning page via Connect and review your teams Learning Progress
- Not sure if you have missed an update on the HSE Website? Not to worry! In response to your feedback we have introduced a summary of all updates each month on a [new dedicated page of the website](#).

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WE LOOK OUT FOR EACH OTHER