

# SEE CARE SHARE SAFETY UPDATE



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WE LOOK OUT FOR EACH OTHER

Compass UK & Ireland HSE

July 2024

## MAINTAINING GOOD CLEANING AND STRUCTURAL STANDARDS

The cleanliness and structure of premises is one of the categories that EHOs audit during their visits and this significantly contributes to the food hygiene rating a unit is awarded. Across our business it is this category that most frequently brings scores down and contributes to food hygiene ratings below 5\*. What can you do to make sure your unit is in a good place?

Ensure you have a detailed cleaning schedule in place and that this is followed. Regularly check the standard of cleaning in all areas and in particular the cleanliness of awkward and easily missed places, such as fridge handles and seals, underneath equipment and work benches, underneath shelving in dry stores, dishwasher spray arms, light switches, door handles etc.

In most units the client is responsible for the maintenance of the structure of the premises. However, it is our responsibility to identify issues, raise these with the client and follow-up to ensure they are addressed in a timely manner. Regular safety walks are a useful tool to identify damage, wear-and-tear or other structural deficiencies. Make sure you have a documented system in place for recording issues identified and raised. This should include evidence of an action plan and communication with the client, including follow-up communication where issues are not addressed. This will help you manage the process and demonstrate due diligence during EHO visits.

## WORKING IN HIGH TEMPERATURES!



MONTHLY SAFETY FOCUS

With the current hot weather in the UK & Ireland, and the potential for temperatures in some areas to reach the 30's there is a risk that some employees working in our units may suffer from heat exhaustion. This is particularly important when working in some kitchens, buildings and outdoor locations where there is not the luxury of air-conditioning. We must ensure we look after our employees' health and safety whilst at work and have a duty of care to ensure that they are being given advice and support on how to deal with the heat.

During this time, it is vital that all the team are aware of the recommended fluid intake requirements and what signs they should be looking out for. The European Food Safety Authority recommends that women should drink about 1.6 litres of fluid and men should drink about 2.0 litres of fluid per day. That's about eight glasses of 200ml each for a woman, and 10 glasses of 200ml each for a man.

However, the amount a person needs to drink to avoid getting dehydrated will vary depending on a range of factors, including their size, the temperature and how active they are. So, for example, in hot weather you'll need to drink more. We should also be mindful of the signs of dehydration, these can include dark urine and not passing much urine when you go to the toilet, headaches, lack of energy, feeling lightheaded.

Please ensure you also communicate the top tips within the attached Safety Advice document with your teams to reduce the risk of heat exhaustion in our teams. To raise further awareness we have also attached a Basic Sun Safety poster.



## BARBEQUE SAFETY AT HOME

TAKE HOME SAFETY

It is that time of the year again when we are all looking forward to getting out in the garden to enjoy some quality time with your family and friends around the barbecue. With that in mind we wanted to share a few safety tips for barbecuing at home.

Remember to check your barbecue is in good condition (particularly if you have not used it for some time) and look for loose or damaged parts that may need adjustment or repair.

**Consider the location;** Level ground, away from fences, sheds and overhanging trees, which have been known to catch fire. Make sure you never light a barbecue in an enclosed space and prepare the barbecue early to ensure it is at the right temperature by the time you want to cook.

Never pour petrol, meths or other accelerants onto a barbecue. Some of the most serious barbecue related accidents happen when people do this, and the barbecue "explodes" in their face. **Some of our other top tips are:**

- Use long handled tools
- Be careful of steam when opening foil parcels
- Remember that the metal parts of a barbecue can become hot
- Don't try to move it until it has cooled down
- Don't leave children unsupervised near a barbecue
- Make sure the barbecue is fully extinguished before you leave it
- Take care when getting rid of a disposable barbecue, or barbecue coals



## Safety In Numbers - June 2024

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



### Safety Incidents

Hazards & Near Miss Incidents:	810
Injury Incidents:	326
Total Recordable Incidents:	32
RIDDOR Incidents:	05



### Food Incidents

Alleged Food Poisoning:	19
Foreign Bodies (In Unit):	11
Foreign Bodies (Supplier):	14
Substantiated Allergies:	04
Enforcement Visits:	186



### Top Injury Types

Slips, Trips and Falls	300
Burns and Scalds	125
Cuts	99



## Safety Reminders



- Need help with accessing the AIR3 system and reporting an incident? Watch our new videos on the [AIR3 Page](#) now.
- If you haven't done so in the last 3 months remember to complete your Quarterly HSE Record which be done on the manual form or via the link or QR code on the HSE Website, just visit the [Continuous Improvement page](#) of the website for more information.
- 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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