



DECEMBER 2023 SEE CARE SHARE UPDATE



NOVEMBER INCIDENTS

Safety Incidents Reported

Near Miss & Hazard Observations:	463
Incidents:	259
Total Recordable Incidents:	2
RIDDOR Incidents:	6

Top 3 Incident Types

Slip, Trip, Fall 76

Burns & Scalds 70

Cuts 66

Food Incidents Reported

Alleged Food Poisoning:	5
Foreign Bodies (in Unit):	1
Foreign Bodies (Supplier):	7
Substantiated Allergies:	4
Enforcement Visits:	148

Information and Statistics Applies To All
Compass UK&I Units



SLIPS TRIPS & FALLS

Slips trips and falls continue to be the leading cause of injuries at this time of year; please ensure all team members are briefed and are wearing the correct footwear for their role.

NEW WSMS

You can now download the new Workplace Safety Management System Portering Services Risk Assessment and Safety Task Cards from the [HSE Website](#).

ALLERGEN RISK ASSESSMENT

As a responsible business we have a duty to assess the degree of allergens used within our catering units and reduce the likelihood of any cross contamination from the food we serve. The Allergen Risk Assessment will help you identify the hazards within your unit and how we should be controlling it. This forms part of the Compass Food Safety Management System and is to be completed by a Unit Manager as part of the annual HACCP review. [Download Allergen Risk Assessment](#) and once completed upload it to the AIR3 system [via this link](#).

SEE CARE SHARE WEEK 2023 - FEEDBACK



What great week of Safety Culture focus we had in November. In case you missed it here is what happened: From Monday 6th November to Friday 10th November, we had a week dedicated to See Care Share and our Safety Culture. All the operating sectors within our business took part in some shape or form, and based on the feedback, 67% took part every day.

Over 80% of you found the week to be engaging, interesting or inspiring with the majority of you finding the Hazard Spotting Day on Wednesday the most engaging. Every day there was a video message from each of the Sectors Leaders; these videos were viewed over 1200 times and there were over 1900 views of the Workplace posts.

If you took part but have not shared your feedback, there is still time as the feedback form will stay live until Friday 8th December; [have your say now!](#)

SAFETY FOCUS – FOOD SAFETY



Providing high standard food, from retail to hospitality, is our core business. Regardless of the style or food, and of the service setting, we must always remember the importance of keeping food safe to prevent instances of foodborne illness. Keeping food under temperature control is fundamental. This means storing, holding, transporting, displaying, and serving food either cold or hot, and making sure that food is reheated and cooled quickly, so that it spends as little time as possible in the Danger Zone (between 5oC and 63oC). Cooling batch-cooked food can be a challenge, but is critical for food safety, not only for rice and meat dishes, but also for stocks, soups, stews and similar, whether meat based or vegan/vegetarian.

Thorough cleaning and sanitising is essential to ensure that bacteria are eliminated and not able to multiply on food contact surfaces and equipment and are not transferred from these surfaces to other foods.

Food safety begins and ends with personal hygiene; regular and thorough hand washing (which includes drying hands), prevents bacteria and viruses from being transferred from one food to another and from food handlers to food.

If you are a food handler, or if you work in a food handling area, for example in food service, bars or in pot wash areas, it is your responsibility to report any symptoms of gastrointestinal illness, in particular vomiting and diarrhoea, to your manager or head chef, and to stay away from your duties until you have been symptom free for 48 hours. To help you remind your teams of this please have the safety conversation which has been sent out with this update with your teams this week and record it on the group training record card.



TAKE HOME SAFETY – CHRISTMAS LIGHT SAFETY

It's CHRISTMAS, well it's nearly Christmas and after another busy year most of us are hoping it to make it as special as possible. For this reason, we wanted to remind you of some safety precautions to take with Christmas lights over the festive season.

If you have old lights, you should seriously consider buying new ones which will meet much higher safety standards.

When Buying

- Look for safety marks e.g. BS Kitemark
- Buy from a reputable store
- New lights are transformed down to 24 volt for added safety

Checks

- NEVER insert / remove bulbs when switched on
- ALWAYS inspect cables and bulbs for damage

Using

- DON'T use lights which are damaged
- Read and follow the manufacturer's instructions
- Use an RCD (residual current device) for added protection
- Do not use the lights outdoors unless specifically made for the outdoors
- Keep lights clear of decorations and other flammable materials