

RESTAURANT ASSOCIATES BITESIZE SAFETY

Effective Sa fety walks



AGENDA



- WHY IS IT IMPORTANT
- PROCESS OF A SAFETY WALK
- WHAT TO CONSIDER
- DO'S & DON'TS
- VIDEO
- CALLTO ACTION









WHY IS IT IMPORTANT





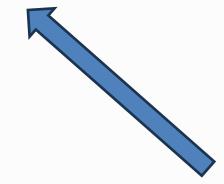


PROCESS OF A SAFETY WALK





Observe colleagues
in carrying
out their day - to - day
work



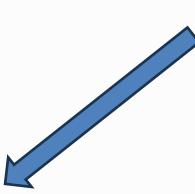
SHARE

Help and assist in making the workplace a safer place





Understand how their tasks are performed "as is"
Reaffirm positive behaviours





PROCESS OF A SAFETY WALK



Prepare



See



Care



Share

What is the current safety focus?

Has the unit had any safety incidents recently? How are the tasks being done, safely?

Remember adaptation is positive, where it is done safely. Speak to team members to understand what makes their tasks easier and what are the barriers?

Promote a positive attitude to safety within our business, reaffirm positive behaviours.

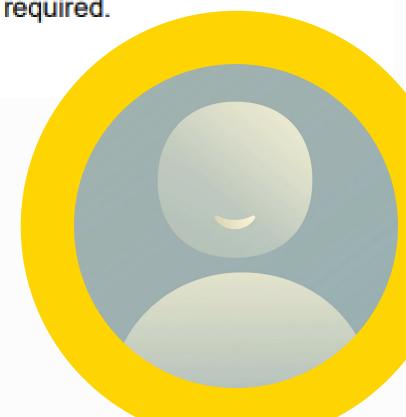
People and teamwork are the solution.

Share recommend improvements based on your observations.

Where required identify if above unit support is required.







EXAMPLES ON WHAT TO CONSIDER



DELIVERIES – Are deliveries checked and put away safely?

SUSTAINABILITY – What foods are on the menu, are seasonal foods being used? Does there appear to be excessive food wastage?

STORAGE- Is food stored at the correct temperatures

SAFETY – are the fire doors kept closed? Fire extinguishers on the correct location?

HYGIENE – Are staff washing their hands, are they wearing clean uniform, without jewellery? Are they fit to work?

CLEANLINESS— Are the work areas, surfaces and equipment clean and tidy? Is there any evidence of pest activity?

SLIP & TRIP - Are slip hazards adequately controlled? Is the workplace free of obstructions?

RECORDS – Are daily / weekly HSE checks being completed? Do colleagues know why they need to complete them?

A; LIERGEN



RECORDING YOUR SAFETY WALK







APPLE USERS SCAN HERE

Download the Origam i Mobile App on your mobile by scanning the applicable QR code.

Once you open the App enter Compass as the Account Name, click 'Continue', select 'Use a passcode instead' and enter the 6-digit passcode for your sector.

RA CODE 147 963











Ensure everyone completes the allergen awareness e

- learning



Provide accurate allergen information for every menu item



Train All Staff Regularly



Follow the "Repeat after me" procedure



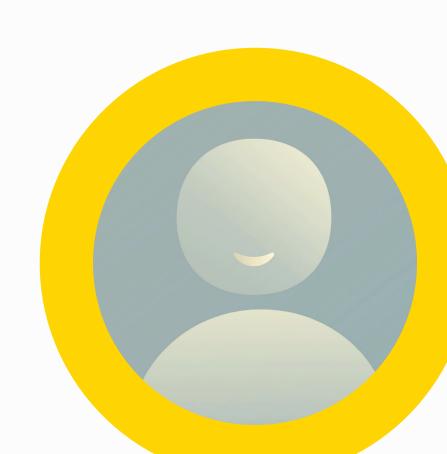
Clean Thoroughly to Prevent Cross - Contamination



Follow recipes with the correct products



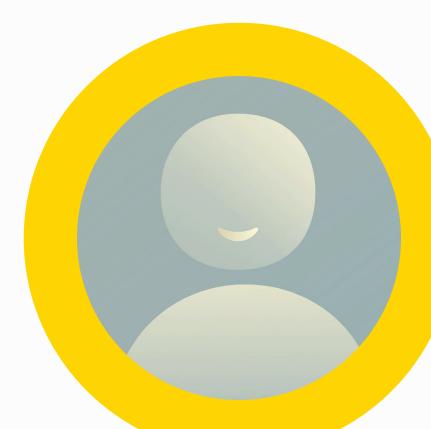




DON'TS



- Guess Ingredients or allergens when completing an allergen report
- Advise the customer on their choice but allow them to make an informed decision.
- Assume Substitutions Are Safe
- Use the Same Utensils Without Cleaning





SAEFTY WALK VIDEO



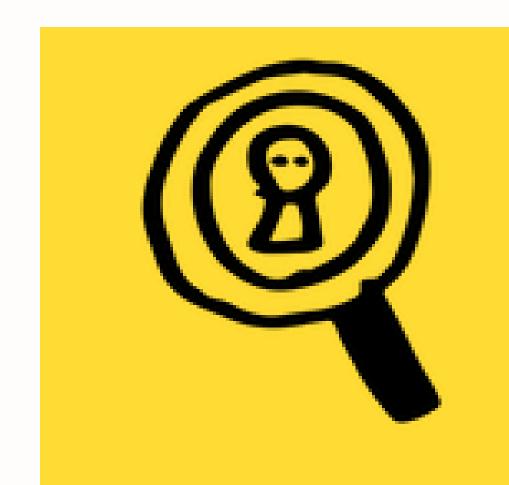
Safety Walks | Compass HSE







CALL TO ACTION







Conduct A
preservice
briefing

Complete weekly
allergy walks

Complete an allergen risk assessment yearly

Complete refresher training regularly

RESTAURANT ASSOCIATES BITESIZE SAFETY - CALENDAR

This planner highlights the monthly topic, the date the webinar will be hosted and a calendar invite link for each month to add the session directly to your Outlook. All sessions will be recorded and made available on line to watch back later.



JUNE	JULY	AUGUST	SEPTEMBER
DATE & TIME: 16 th June 2025	DATE & TIME :	DATE & TIME :	DATE & TIME :
TOPIC: Foreign Bodies	TOPIC: Restaurant Associates Allergen Management	TOPIC: Impactful Safety Walks	TOPIC: Hazard Spotting
SUITABLE FOR: All	SUITABLE FOR: All	SUITABLE FOR: Managers, Head office employees, Head & Executive Chefs	SUITABLE FOR: All
OCTOBER	NOVEMBER	DECEMBER	JANUARY
DATE & TIME :	DATE & TIME :	DATE & TIME: 15 th December 4:00pm	DATE & TIME :
TOPIC: Reducing cut injuries	TOPIC: Effective Manual Handling Safety	TOPIC: Chemical Safety	TOPIC: Fire Safety
SUITABLE FOR: All	SUITABLE FOR: All	SUITABLE FOR: All	SUITABLE FOR: All









