

SEE CARE SHARE SAFETY UPDATE



COMPASS UK & IRELAND HSE

JULY 2025

HYGIENIC HANDLING OF ICE

Ice is often overlooked as a food item, but it requires the same careful handling to ensure safety and hygiene. Always wash your hands thoroughly with soap and water before handling ice to prevent contamination. When storing ice, use clean and sanitised equipment such as buckets and scoops to avoid introducing bacteria or dirt. It is essential to keep ice stored in a clean environment, whether in bags or in storage containers, to prevent exposure to dust, dirt, or other contaminants.

For bagged ice, ensure it is stored in a designated, hygienic area away from floor and potential sources of contamination. Regular cleaning of ice machines is vital; they should be thoroughly cleaned and sanitised according to the manufacturer's instructions. Keep a record of all cleaning activities on the ice machine cleaning record sheet to maintain accountability and ensure proper hygiene standards are met.



By following these practices—hand hygiene, using sanitised equipment, proper storage, and regular cleaning—you help prevent foodborne illnesses and ensure the ice remains safe for consumption. Proper handling of ice not only protects customers but also maintains the overall cleanliness and enhance food hygiene practices.

CUT THE RISK NOT YOUR FINGERS – SAFETY WITH KNIVES

Handling knives safely is essential to prevent injuries and ensure a safe environment, whether in the kitchen, bar, or any catering setting where knives are used. Proper safety practices help protect individuals and improve overall efficiency.

First, correct storage of knives is important. Knives should be kept in designated areas such as knife bags, sheaths, or magnetic strips. Avoid storing knives loosely in drawers, as this increases the risk of accidental cuts when reaching for them. Proper storage also helps maintain the sharpness of the blades and prevents damage.

Before using a knife, always inspect its condition. Check for any cracks, chips, or dullness. A dull knife can be more dangerous because it requires more force to cut, which may lead the blade to slip and cause injury. Always select the right knife for the specific task—smaller knives for delicate work and larger knives for heavier tasks. Using the appropriate knife enhances safety and efficiency.



When moving around with a knife, always point it downward and keep it close to your side. Avoid carrying knives with the blade up or in a careless manner. Focus on what you are doing, avoid distractions, and do not rush. Taking your time and handling knives carefully reduces the chance of accidents. Only trained individuals should handle knives, especially for complex or large-scale tasks.

It is also recommended to use protective equipment such as cut-resistant gloves (these are mandated in certain sectors), especially during repetitive or heavy-duty tasks. Displaying a poster indicating the location of these gloves in visible areas serves as a helpful reminder of best practices. Ensure proper usage by first wearing a blue disposable glove, then the cut-resistant glove, which is covered with another blue disposable glove. Cut gloves can be ordered from our approved PPE Supplier BUNZL. Order Code Q2511. Remember, safety is a shared responsibility, and following these guidelines benefits everyone involved. To support your teams in this we have shared a Safety Conversation and posters.

MONTHLY SAFETY FOCUS

GARDEN SAFETY CHECKLIST

TAKE HOME SAFETY

As are all looking forward to the summer weather some of us will starting to enjoy our gardens more, including working and maintaining the garden. As with any work in the home, doing jobs in the garden can lead to injuries if they are not done safely.

RoSPA, the Royal Society for the Prevention of Accidents has identified a checklist of safety precautions to follow in the garden to prevent injury to yourself, your family and friends.

1. Protect yourself from electrocution by always using a residual current device (RCD) when operating electrically powered garden tools and mowers.
2. Avoid poisoning and chemical burns by storing chemicals for use in the garage or garden safely, out of sight and out of reach of children, preferably in a secure cabinet.
3. Reduce the risk of small children drowning by securely fencing or filling in garden ponds or water features and always supervising children near water.
4. Avoid injury from falls by always checking a ladder's condition before use and by using it at a safe angle.
5. Only use electrical gardening equipment outdoors when it is dry.
6. Avoid injury from sharp garden tools to users or children by keeping them in good repair and safely tidied away after use.
7. Avoid uncontrollable fires by always siting bonfires and barbecues well away from fences, sheds and trees.
8. Avoid accidents and injury when doing DIY tasks by always operating within the range of your skills, ability and experience.



SAFETY IN NUMBERS – JUNE 2025

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

Safety Incidents

Hazards & Near Miss Incidents:	1237
Injury Incidents:	285
Total Recordable Incidents:	40
RIDDOR Incidents:	05



Food Incidents

Alleged Food Poisoning:	24
Foreign Bodies (In Unit):	20
Foreign Bodies (Supplier):	00
Substantiated Allergies:	02
Enforcement Visits:	232



Top Injury Types

Cuts	86
Burns and Scalds	78
Slips, Trips and Falls	58



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 you 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](#).

SEE CARE SHARE
WE LOOK OUT FOR EACH OTHER