

SEE CARE SHARE SAFETY UPDATE



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COMPASS UK & IRELAND HSE

JUNE 2026

WORLD FOOD SAFETY DAY – 7TH JUNE 2026

Inspired by World Food Safety Day, we want to take this month to really raise awareness on allergens, particularly gluten and Coeliac Disease, which whilst not an allergen as it is an auto-immune disease, it should still be treated in the same way as allergies.

Safer food,
better health



MONTHLY SAFETY FOCUS

Gluten Awareness & Coeliac Disease – Why It Matters

The Reality – Why This Matters to Our Teams

- 1 in 100 people in the UK have coeliac disease, yet only 36% are diagnosed
- This means ~500,000 people may be undiagnosed, regularly experiencing unexplained symptoms
- In practice, this means:
 - Every unit is likely serving customers with coeliac disease
 - Many customers may not know they have the condition
 - Our controls must assume risk exists in every service

Effective allergen management is not just compliance – it is customer safety, trust, and brand protection. Every interaction and label matters.

What is Coeliac Disease?

- A life-long autoimmune condition
- The body attacks itself when gluten is eaten, damaging the gut lining
- Symptoms may include:
 - Abdominal pain, bloating, diarrhoea
 - Long-term health complications if unmanaged

⚠ Important:

Coeliac disease is not an allergy or intolerance, but must be treated with the same level of control and **seriousness**

CRITICAL DEFINITIONS



Gluten-Free

- Can only be used where food contains ≤20 parts per million (ppm) gluten
- Must be:
 - Pre-packaged
 - Sealed and labelled by the manufacturer
 -
- ✓ Acceptable: Bought-in sealed GF product
- ✗ Not acceptable: Food prepared in our kitchens labelled as "Gluten Free"

NGCI – Non-Gluten-Containing Ingredients

A dish made without gluten-containing ingredients Cannot be guaranteed gluten-free due to cross-contact risk Required statement, full version of which can be found in GHP – 13 Allergens:

Abbreviated Version:
"Whilst every care has been taken... we cannot guarantee our food is 100% gluten-free"

👉 **Food prepared in our kitchens must never be labelled "Gluten Free"**

TAKE HOME SAFETY



BARBECUE SAFETY AT HOME

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 and look for loose or damaged parts that may need adjustment or repair. If it is an LPG barbecue then ensure all connections are checked over and a leak test is conducted before use using a 50/50 mix of soapy water by spraying it on or coating the valves, connections and hose, ensure the barbecue controls are all off, then slowly turn the gas valve on the LPG cylinder on and look for any bubbles forming at the valve, connections or hose. If you do have any leaks, isolate the gas immediately and check you manually or consult a certified GAS Safe engineer.

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.

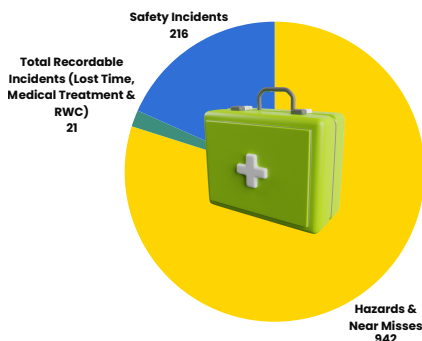


For further Safety Tips on Barbecues' click here [Barbecue Safety Tips](#)

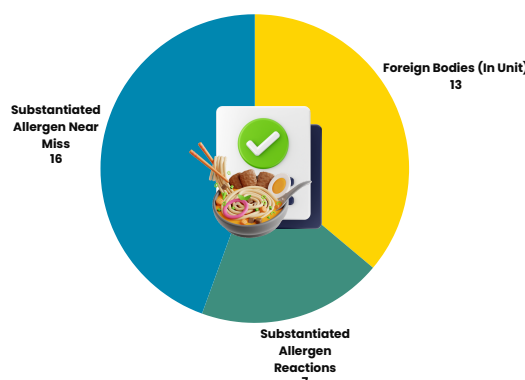
SAFETY IN NUMBERS – MAY 2026



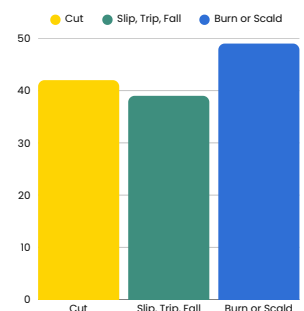
Safety Incidents



Food Incidents



Top 3 Incidents By Type



SCAN HERE

TO VISIT THE HSE WEBSITE

WE LOOK OUT FOR EACH OTHER