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WE LOOK OUT FOR EACH OTHER

RESTAURANT ASSOCIATES SAFETY MOMENT



Internal

AGENDA



- WHY IS IT IMPORTANT
- EXAMPLES OF HAZARDS
- HOW CAN WE PREVENT THEM
- DO'S & DON'TS
- VIDEO
- CALL TO ACTION



Internal



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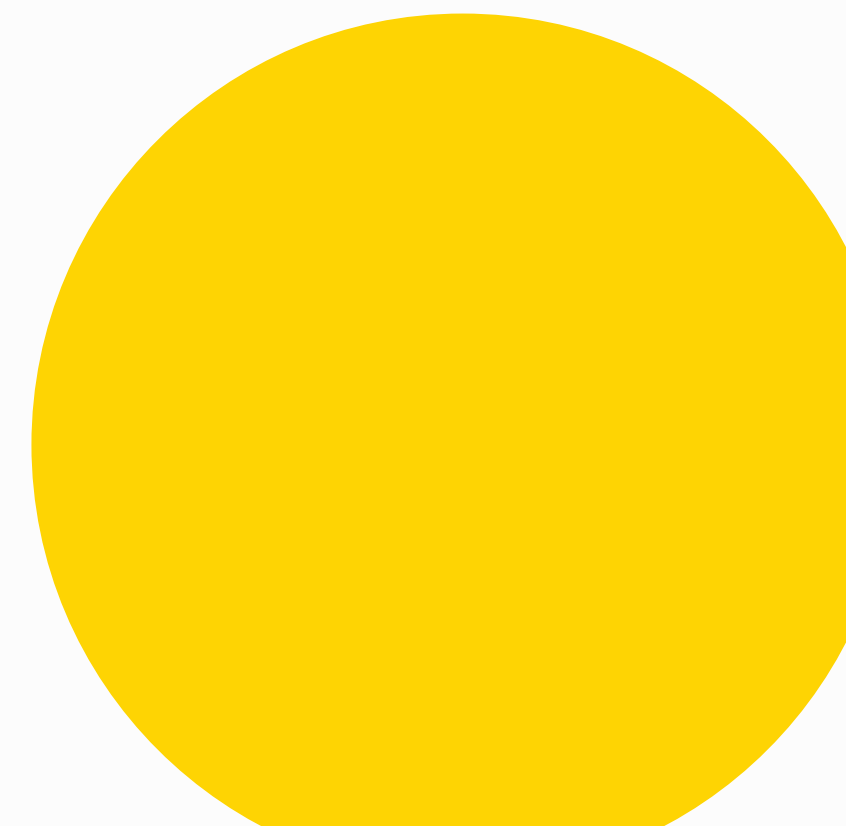
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WHY IS IT IMPORTANT



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EXAMPLES OF HAZARDS

CHEMICAL HAZARD SYMBOLS AND THEIR MEANING



ACUTE TOXICITY

May cause serious illness or death if inhaled, ingested or if it penetrates the skin



EXPLOSIVE

May explode if exposed to heat, fire, shock or friction



OXIDISING

Reacts with other substances and may cause explosion or damage to living tissue



GAS UNDER PRESSURE

May explode when heated, may cause cryogenic burns or injuries



FLAMMABLE

May catch fire when exposed to naked flame, heat or sparks



SERIOUS HEALTH HAZARD

May cause serious long-term health effects or death if inhaled, ingested or if it penetrates the skin



CORROSIVE

Contact with skin may cause severe burns or skin irritation



HEALTH HAZARD

May cause health risk, including inflammation and irritation on repeated or prolonged exposure



ENVIRONMENTAL HAZARD

Hazardous to aquatic organisms or may cause long lasting environmental effects



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HOW CAN WE PREVENT CHEMICAL INJURIES?



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DO'S



Be Mindful: Pay full attention to the task in hand



Always ensure warning signage is in place when cleaning drink dispensers.



Always wear correct PPE for the chemical being used.



Use appropriate chemical for the task



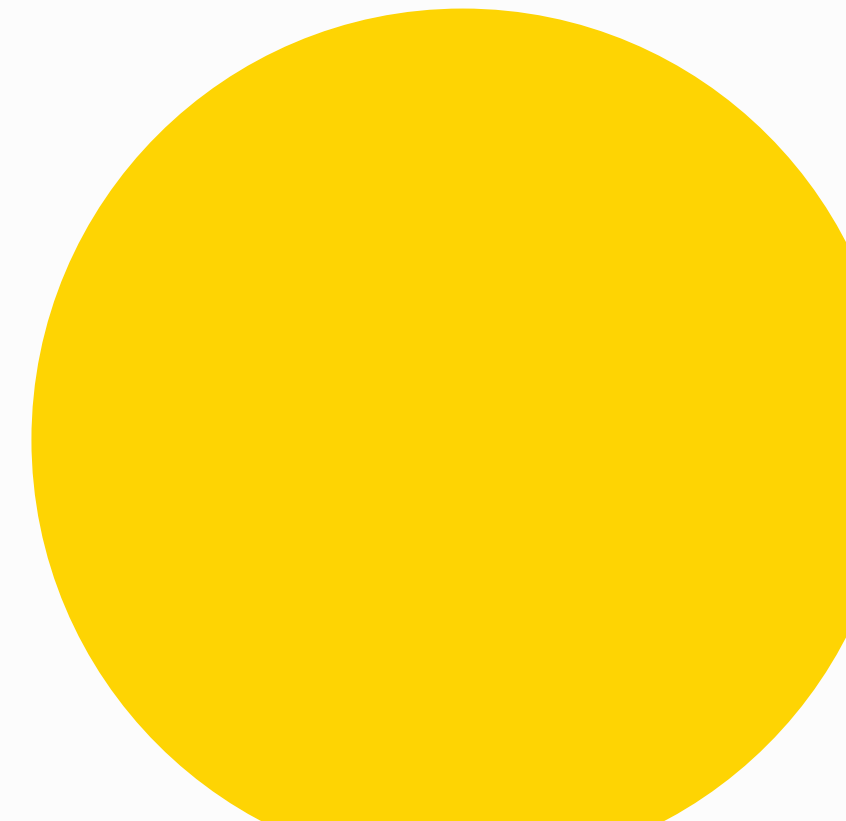
Follow chemical safety task cards



Ensure PPE issue form is completed






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DON'TS



-  **Store chemicals in unlabelled or decant into unsuitable storage containers.**
-  **Mix chemicals**
-  **Store chemicals outside of designated COSHH cupboards/storerooms.**



C a s e S t u d i e s



D r i n k d i s p e n s i n g m a c h i n e s

M i x i n g C h e m i c a l s

P r e s s u r i s e d G a s




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Case Studies



Bluewater chemical leak sees seven treated in hospital

29 April 2013




Bluewater, which opened in 1999, is one of the largest shopping complexes in the UK

Top stories

- LIVE** Bondi hero 'did not hesitate', family tells BBC, as Australian PM says gunmen motivated by extremism
34k viewing
- A 10-year-old, two rabbis and a Holocaust survivor - Who are the Bondi shooting victims?
45 minutes ago
- Doctors vote to go ahead with this week's five-day strike in England
42 minutes ago

More to explore



Case Studies


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France

This article is more than 8 years old


Fitness blogger dies after exploding whipped cream dispenser hits her

Consumer journal and family warn of faulty siphons after French woman, 33, has heart attack caused by utensil hitting chest

Kim Willsher in Paris

Thu 22 Jun 2017 14:36 BST


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Rebecca Burger. There have been concerns about more than a dozen dispenser models produced between 2000-13, says 60 Million de Consommateurs. Photograph: Facebook

10°C Cloudy

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14:38

15/12/2025

Key Documents



[Chemical COSHH Policy](#)

[COSHH Inventory Form](#) To assess what chemicals are in use and then to ensure all necessary COSHH assessments, data sheets and PPE is available

[COSHH Assessments & Task Cards Ecolab | Compass HSE](#) For reference how to use the chemicals safely

[PPE Issue Record](#) – For all PPE requirements (not just for COSHH)

Other Chemical Brand [Chemical Safety \(COSHH\) | Compass HSE](#)





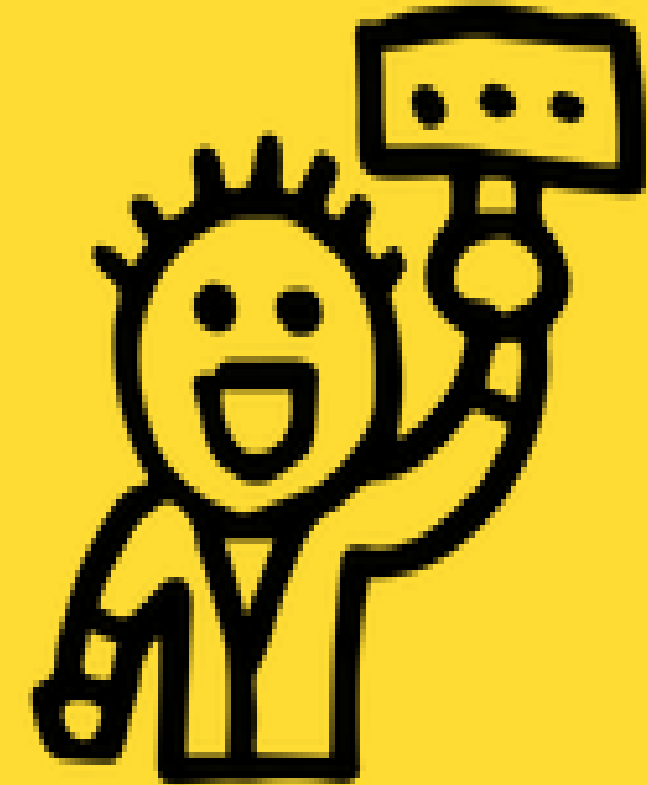
CALL TO ACTION



Be Mindful!
Always concentrate on the
task at hand



Ensure correct PPE is used
and call out unsafe
practices



Ensure you have completed
the PPE issue form for
relevant members of your
teams.



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 online to watch back later.



JUNE	JULY	AUGUST	SEPTEMBER
<p>DATE & TIME: 16th June 2025 4:00pm</p> <p>TOPIC: Foreign Bodies</p> <p>SUITABLE FOR: All</p>	<p>DATE & TIME : 21st July 2025 4:00pm</p> <p>TOPIC: Restaurant Associates Allergen Management</p> <p>SUITABLE FOR: All</p>	<p>DATE & TIME : 18th August 2025 4:00pm</p> <p>TOPIC: Impactful Safety Walks</p> <p>SUITABLE FOR: Managers, Head office employees, Head & Executive Chefs</p>	<p>DATE & TIME : 22nd September 2025 4:00pm</p> <p>TOPIC: Hazard Spotting</p> <p>SUITABLE FOR: All</p>
OCTOBER	NOVEMBER	DECEMBER	JANUARY
<p>DATE & TIME : 3rd November 2025 4:00pm</p> <p>TOPIC: Reducing cut injuries</p> <p>SUITABLE FOR: All</p>	<p>DATE & TIME : 17th November 2025 4:00pm</p> <p>TOPIC: Effective Manual Handling Safety</p> <p>SUITABLE FOR: All</p>	<p>DATE & TIME : 15th December 2025 4:00pm</p> <p>TOPIC: Chemical Safety</p> <p>SUITABLE FOR: All</p>	<p>DATE & TIME : 19th January 2026 4:00pm</p> <p>TOPIC: Fire Safety</p> <p>SUITABLE FOR: All</p>



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THANK YOU



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