

SEE CARE SHARE SAFETY UPDATE



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COMPASS UK & IRELAND HSE

JUNE 2025

DRIED HERBS AND SPICES – A POTENTIAL SOURCE OF FOODBORNE ILLNESS

When thinking about food safety, dried herbs and spices are not the first things that come to mind. However, these drystore staples can be a source of foodborne illnesses, such as Salmonella, E.coli and Bacillus cereus.

The drying process doesn't always eliminate harmful pathogens, in fact, the way these ingredients are grown, harvested, and processed can introduce bacteria that can survive in dry conditions for months, waiting to cause trouble when they come into contact with moisture or are added to food.

One of the main reasons herbs and spices are vulnerable to contamination is their journey from farm to table. They are often grown in regions with less stringent food safety regulations. During harvesting, they may come into contact with contaminated soil, water, or animal waste. They are often dried in open-air environments, where they can be exposed to dust, insects, and other sources of contamination. During packaging and transportation, improper handling can introduce harmful bacteria.

Generally, it is a good idea to add dried herbs and spices during the cooking step to ensure bacteria are killed. Always read the manufacturer's instructions on packaging, and where these include the requirement to cook to 75°C, make sure that the required temperature is achieved. These products must not be added to ready-to-eat foods as last-minute flavourings or as a garnish without achieving +75°C.

KEEP GROUNDED & GET A GRIP – SAFETY ON STAIRS



MONTHLY SAFETY FOCUS

Recently we have seen a number of significant incidents happen whilst walking up or down and whilst working on stairs or steps. These incidents have had a significant impact on our team members and in some situations have resulted in them having to take time off work due to their injuries. When looking into this incidents there are simple precautions that could have been taken to avoid the incidents, like, holding onto the handrail, not being on your mobile phone, turning on the lights or making sure to place feet securely on the step and keeping your balance.

We all feel rush and pressured to get from A to B as quickly as possible and to be productive on the move by making or taking calls. All of this would be impacted much more if we were to have a fall down or trip up stairs which causes us injuries. If you are using stairs focus on this and not on what you are doing next or later that day.

Another way we are seeing injuries occur on stairs is where people are working on or around stairs, this either cleaning or carrying out maintenance tasks on stairs. At these times it is absolutely vital that we focus on the task as well as our environment, where are we in relation to the steps and where are your feet positioned.

In order to raise awareness around stairs we have updated our Safety Conversation on Stairs and Steps, we have also created a new awareness poster, Using Stairs 101 which can be displayed on and near stair cases, on notice boards and anywhere else we can communicate to our team members. Please deliver the safety conversation and display the poster in you units. Remember to record the delivery of the Safety Conversation.



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 barbeque. 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 manual 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. **Some of our other top tips are:**

- Use long handled tools
- Be careful of steam when opening foil parcels
- Remember that the metal parts of a barbecue can become hot
- Don't try to move it until it has cooled down
- Don't leave children unsupervised near a barbecue
- Make sure the barbecue is fully extinguished before you leave it
- Take care when getting rid of a disposable barbecue, or barbecue coals



TAKE HOME SAFETY



SAFETY IN NUMBERS – MAY 2025

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



Safety Incidents

Hazards & Near Miss Incidents:	1205
Injury Incidents:	285
Total Recordable Incidents:	25
RIDDOR Incidents:	03



Food Incidents

Alleged Food Poisoning:	20
Foreign Bodies (In Unit):	12
Foreign Bodies (Supplier):	00
Substantiated Allergies:	07
Enforcement Visits:	139



Top Injury Types

Cuts	76
Burns and Scalds	58
Slips, Trips and Falls	42



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](#).

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