

OCTOBER SAFETY UPDATE

Your See Care Share Update



MONTHLY SAFETY FOCUS

Winter readiness

As temperatures fall and daylight reduces, check that entrances, paths, loading areas and workspaces are ready for autumn and winter conditions. Remove fallen leaves, keep routes well lit and internally make sure mats and warning signs are available where floors may become wet.

Report damaged surfaces, blocked drains, leaks, failed lighting and heating concerns promptly. Review local gritting arrangements before the first frost and confirm essential equipment is available and serviceable.



SEE
Wet leaves, standing water, poor lighting and early frost.



CARE
Keep routes clear, dry and well lit. Use mats and signs.



SHARE
Report defects early and confirm winter controls are ready.

MONTHLY UPDATE TOPIC

Remember our Safety Behaviours This October

Speak Out to encourage positive two-way dialogue, **Be Mindful** by focusing on hazards and controls, and **Get Involved** by taking proactive action. Use a See Care Share Safety Conversation to help everyone return home safely.

Our Safety Behaviours help everyone take responsibility for safety.

- 01

SPEAK OUT

Encourage positive two-way dialogue about safety
- 02

BE MINDFUL

Focus on worksite hazards and how we control them
- 03

GET INVOLVED

Be proactive and help keep safety front of mind
- 04

USE THE TOOLS

Regularly select a topical Safety Conversation to refresh teams and help make sure they return home safely.

ACTION SPEAK OUT, BE MINDFUL AND GET INVOLVED EVERY DAY.

TAKE HOME SAFETY



FOOD SAFETY IN YOUR HOME KITCHEN

Food hygiene isn't just important at home, and you should always follow some simple steps to keep your food safe. Wash hands with soap and warm water before preparing food and after handling raw ingredients. Clean worktops, chopping boards and utensils, and change kitchen towels and sponges regularly. Do not wash raw meat or poultry, as splashes can spread bacteria. Keep raw and ready-to-eat foods separate, use different boards and utensils, and store raw meat sealed on the bottom shelfcook meat until piping hot throughout. Chill leftovers promptly, keep food refrigerated and check use-by dates. Food should only be reheated once, especially when heating up leftover rice, stews and similar dishes.

CLEAN | SEPARATE | COOK | CHILL

INCIDENTS SNAPSHOT

SEPTEMBER 2026 INCIDENTS

274	SAFETY INCIDENTS	35	TOTAL RECORDABLE	3	RIDDOR REPORTABLE	833	NEAR MISSES & HAZARD OBS.
7	ALLERGEN INCIDENTS	18	FOOD POISONING ALLEGATIONS	2	SUPPLIER FOREIGN BODIES	11	IN-UNIT FOREIGN BODIES

Top 5 incident types by occurrence

