

SEE CARE SHARE SAFETY UPDATE



COMPASS UK & IRELAND HSE

OCTOBER 2025

SAFE SYSTEMS OF WORK VIDEOS

A new addition to our tools for HSE support and coaching is the new Safety Task Card QR Codes. These are available from Linney to purchase in the form of stickers. Initially we have created QR codes for the common safety task cards across catering and cleaning services. These come as stickers that can be applied to the piece of equipment such as a Deep Fat Fryer, Walk In Fridge, Vacuum Cleaner or a specific location to gain further safety information on the hazards, risks and key safety system of work to conduct the task or use the equipment safely. Team members will be able to scan the QR code and watch a short video giving an overview of the key information they need to know.

The stickers are available in packs one for Catering (CO25_LAB_KIT_053927) and another for Cleaning (CO25_LAB_KIT_053928), both packs contain some general tasks such as damp mopping or disposal of general waste. Packs are £2.44 for Catering and £2.84 for Cleaning and are available now to purchase from [Linney My Store](#).



HANDLING & DISPOSING OF USED OIL AND WASTE MILK



MONTHLY SAFETY FOCUS

Spillages from used oil storage areas can create issues on site, including slip hazards, fire hazards and attracting pests. If spilled oil is able to get into waterways directly or via drains this can have significant environmental consequences.

To make sure this doesn't happen at your unit it is important that you store used oil correctly. When selecting the location to store used oil, make sure you consider any drains that could be affected and site the used oil store at least 10m away from any drains and waterways. The site must also be 10m away from potential ignition sources and vehicle routes and should be protected from rain and extreme weather.

Use sturdy labelled containers, such as those the oil was originally delivered in, to collect waste oil. The full containers must be stored in a bund or on a spill pallet, to ensure that any spillages are contained. Check the bund or spill pallets regularly for damage and keep them clean. Accumulated rainwater must be removed so that the bund or pallets can fulfil their purpose to retain spillages. The bund or pallets must have the capacity to hold no less than 25% of the total storage volume.

Purpose designed waste oil wheely bins with lockable and sealed lids do not have to be stored in a bund or pallet, but it is important that lids are always locked and that they are stored in a safe location – away from drains and vehicle routes. Provide a spill kit and display the Immediate Spill Response Plan in the vicinity of the oil store.

Waste cow's milk cannot be disposed of by pouring it down the drain as it causes contamination of waterways, so must be disposed of in your food waste. For smaller volumes this is done by decanting it straight into the food waste bin. Refer to GHP18 and your waste provider for maximum volumes. For larger volumes you must arrange for a separate collection. For reference we have attached a copy of the spill response plan.



FOOD SAFETY IN THE HOME

Keeping a safe kitchen protects you and your family. Cleaning is the first line of defence. Wash your hands with soap and warm water before handling food, after handling raw ingredients, and after touching trash or cleaning cloths. Regularly clean kitchen equipment, including knives, cutting boards, countertops, and appliances, using hot, soapy water. Change kitchen towels and sponges frequently to prevent bacteria buildup—they can spread germs if reused for too long.

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Do not wash raw meat or poultry under running water; splashing can spread bacteria to sinks, counters, hands, ready-to-eat foods and utensils. Instead, cook meat to safe temperatures and sanitize surfaces afterwards. Follow cooking guidelines and use visual checks or a food thermometer to ensure the food is fully cooked. Poultry and pork can harbor bacteria inside the meat, so they must be cooked thoroughly until juices run clear and internal temperatures reach the recommended levels.

Avoid cross-contamination by using separate cutting boards and utensils for raw meat and ready-to-eat foods. Store raw meats separately from other groceries, preferably on a bottom shelf in a sealed container. Clean as you go, keep a routine, and never improvise food safety. These practices reduce the risk of foodborne illness and keep meals healthy and enjoyable.



TAKE HOME SAFETY



SAFETY IN NUMBERS – SEPTEMBER 2025

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

Safety Incidents

Hazards & Near Miss Incidents:	888
Injury Incidents:	284
Total Recordable Incidents:	41
RIDDOR Incidents:	6



Food Incidents

Alleged Food Poisoning:	32
Foreign Bodies (In Unit):	8
Foreign Bodies (Supplier):	0
Substantiated Allergies:	4
Enforcement Visits:	199



Top Injury Types

Slips, Trips and Falls	60
Burns & Scalds	51
Cuts	50



SAFETY REMINDERS



- Need help with planning your HSE Activities through the year, then utilise the HSEQ Activity Calendar to plan and prepare by clicking on this link; [HSEQ Activity Calendar](#)
- If you haven't done so in the last 3 months remember to update your unit contact information on AIR3/ Origami by clicking on this link; [Update Your Unit Contact 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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WE LOOK OUT FOR EACH OTHER