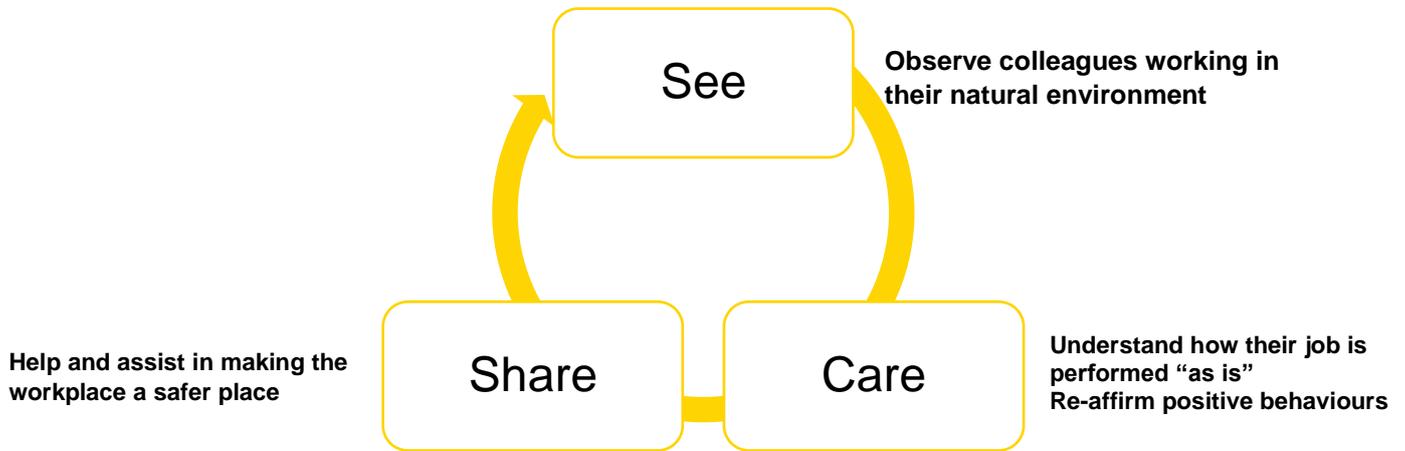




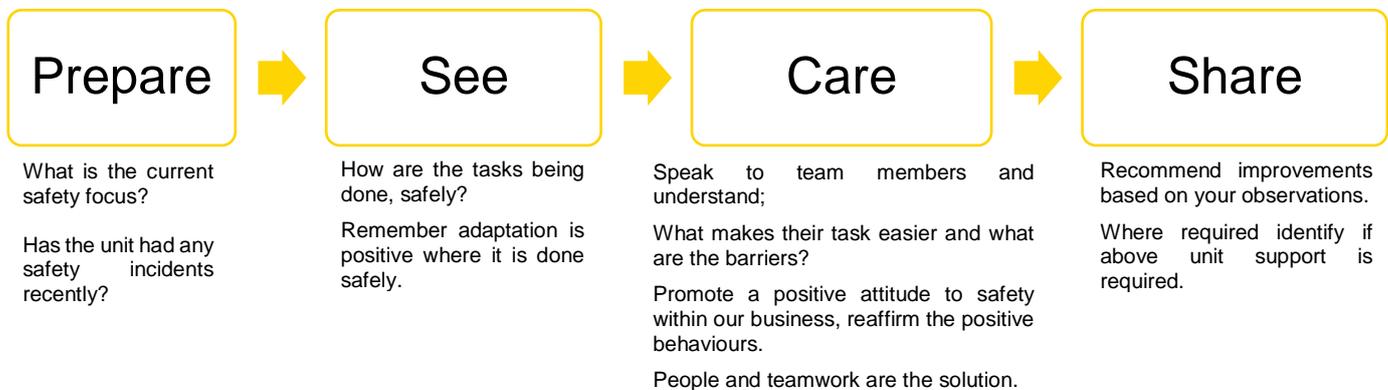
## See Care Share – Effective Safety Walk Guide

### What is a Safety Walk?

The Safety Walk is an opportunity to walk the 'shop floor' to observe and interact with our colleagues working within their environment, and to reaffirm good safety standards and behaviours.



### The Process of The Safety Walk:



### What to Consider During Your Safety Walk:

1. **DELIVERIES** - Are deliveries received and put away safely?
2. **SUSTAINABILITY** – What foods are on the menu, is it consistent with menu planners with seasonal foods considered?  
Are cleaning chemicals diluted and where possible chemical free cleaning is in place?
3. **STORAGE** - Is food stored at the correct temperatures Chilled is below +5°C and Frozen at least -18°C  
Are supplies and equipment stored safely and correctly?
4. **EQUIPMENT** - Is equipment fit for purpose? Is it in good condition?
5. **HYGIENE** - Good hand washing, are staff wearing clean uniform? No jewellery? Fit to work?
6. **CLEANLINESS** - Is the work area, surfaces and equipment clean and tidy?
7. **SEGREGATION** - Separation of raw & ready to eat foods? Separate boards, knives and equipment?  
Is waste segregated correctly into the appropriate waste bins?
8. **SLIP & TRIP** - Are slip hazards adequately controlled? Is the workplace tidy?
9. **RECORDS** - Are daily / weekly HSE checks being completed? Do colleagues know why they need to complete them?
10. **ALLERGENS** - Is there an accurate allergen report for all menu items? Is the Source being used where available or is the Manual Builder being used for allergen logs?