



Emergency Preparedness

THIS MONTH'S TALK FOCUSES ON EMERGENCY PREPAREDNESS, ENSURING WE HAVE THE TOOLS AND KNOWLEDGE TO RESPOND CALMLY AND EFFECTIVELY IN AN EMERGENCY SITUATION.

Today, we're focusing on something crucial – our readiness for emergencies. It's not just about following rules; it's about safeguarding our well-being and ensuring we can respond swiftly and effectively when unexpected situations arise.

Health and safety legislation requires us to conduct an emergency evacuation drill annually, if you haven't participated in a drill before please let your Head Chef know so they fill you in on what steps to take in an emergency. This isn't merely a tick-box exercise; it's about knowing our escape routes like the back of our hand. Remember, all exits and paths must remain clear – this is non-negotiable. Let's increase our focus this month on ensuring paths to exits remain clear and get into the habit of moving any obstacles.

Our first aid kit is always stocked and within easy reach. It's our first line of defence in a minor injury. Ensuring everyone knows its location, what contents are available, such as bleeding control pads and burn aid, and how to contact our security team when an incident occurs.

Moreover, our emergency contact lists are not just pieces of paper on the wall; they are lifelines. They're updated and visible, so make sure you're familiar with them.

Lastly, the emergency alarm is our immediate signal for action. Each of you should know how to activate it without hesitation.

This isn't just about compliance; it's about our collective safety and responsibility to each other. Let's keep our kitchen not only a place of culinary excellence but also a beacon of safety and preparedness.

This month's food safety topic is personal hygiene. Our policy requires everyone to maintain a high degree of cleanliness, including keeping hair covered/short/clean/heat & tidy. Regular hand washing is vital to ensuring hygiene standards. Make sure you are familiar with the personal hygiene policy, if you have any questions do speak with your head chef.

Thank you for your commitment. Let's make safety a priority every day.



DIRECTOR OF KITCHENS

This months checklist requires we ensure that:

An emergency evacuation drill has been conducted in the past 12 months

All emergency exits and routes are clearly marked and unobstructed.

First aid kit is available

Emergency contact lists are displayed and up to date

Staff know how to activate the emergency alarm

Food handlers keep their hair covered\short\clean\neat & tidy

To complete the checklist on Donesafe scan the QR code

