

HSE dishes out advice to the catering industry



HSE's make an impact at Hotelympia event

The HSE had a very successful stand at the Hotelympia event in London. The event is the biggest catering supplier event in the UK and all sections of the catering industry are represented. The stand was staffed with representatives from the Services, Transport and Safety Unit (STSU), Slips and Trips Programme Team, HSL, Dermatitis Programme Team and Alastair McGown and Surindar Dhesi from the local authorities. HSE presence was a resounding success with the stand being busy every day. (The pictures were taken at the end of the day) There were a variety of businesses making use of the free advice on offer. Including colleges, businesses, catering magazines and consultants. The stand also attracted the attention of suppliers who were keen to promote health and safety messages. Undoubtedly one of the striking images of the stand was the stop slips in the kitchen campaign poster which was the starting point for many conversations.



The staff on the stand had to do some controlling of slips themselves when an adjacent unit allowed their sink to overflow through the night and flood the HSE stand. Advice was also given to one of the neighboring stands when it was revealed the operators were suffering from dermatitis after long exposure to garlic.

"That happened to me! I slipped and put my hand in a fryer"



"The information you provided will be used in lectures for catering students"

Stop slips, protect hands in kitchen workshops



A joint project between the slips and dermatitis programmes, HSL and STSU has produced a clear success story. Reaching out to 450,000 employees through their employers representatives who attended the event.

HSE workshop reaches out to 450,000 employees.

The team organized workshops for the catering industry on the prevention of slips and dermatitis. Two events were held in London and one in Manchester between the 26th February and 12th March 2008. The workshops covered

- Background to slips and dermatitis in catering, Alastair McGown (STSU) on secondment from South Lanarkshire Council.
- How Slippery is your Floor, Robert Shaw (HSL)
- Cleaning and it's impact on slips, Kevin Hallas (HSL)
- The pros and cons of sensible & non slip footwear, Robert Shaw (HSL)
- Protect hands, prevent dermatitis, Kerry Trow, Diane Llewellyn, Karen Parkinson (DRP) (one event each) (Presentation available on the extranet)

"Keep promoting these events around the country they are a life saver"

"Thank you very much for running the course, I will be on the lookout for future events"

"It was also really good to put a friendly face to the HSE"

"it was a well run course & well presented and very well organized"



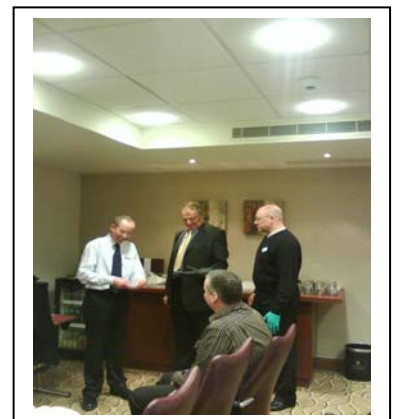
Delegates were split into smaller groups for presentations

The target audience was large employers in catering and hospitality to enable the workshops to maximize the potential impact on a significant number of employees. Information from the feedback forms puts the potential reach of the workshops at 475,000 employees.

The workshops involved a combination of delivery methods. With lectures, video presentations, practical demonstrations and group discussions. One attendee commented that it is the only course they had ever been on where there were asked to wear rubber gloves for a demonstration.

The feedback from the workshops has been positive. Comments have also been received of the immediate changes to work practices that will be made as a result of information provided during the presentations. Some businesses also made enquiries into how they can have their own floor surfaces tested. All very positive.

Overall, it can be said that the workshops have been a successful vehicle for disseminating good practice to the catering industry. The information provided to organisations will assist them in reducing the number of slip accidents and cases of dermatitis and will hopefully play their part in achieving the HSE's target in accident and ill health reduction.



Many Thanks to all who were involved in the workshops,

- Helena Allum
- Craig Bell
- Kevin Hallas
- Diane Llewellyn
- Norma Naismith
- Karen Parkinson
- Robert Shaw
- Mark Thomas
- Kerry Trow
- Alastair McGown

And to those who also helped staff the stand at Hotel Olympia.

Any comments to Alastair McGown STSU

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Conclusions

Both events have had positive feedback from the target audience and can therefore be considered a success. The joint working between the HSE, Local Authorities and HSL has greatly contributed to the success of the events. By pooling resources and staff to deliver the events the staff have been able to provide best value to the projects.

With this success there comes with it an expectation to continue to deliver more in the future. With Hotel Olympia in two years it is something that should be considered again. The popularity of the workshops re-enforces the belief of stakeholders that HSE events are always going to be winner. Next time there could be scope for including different priority topics.

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