

Stop slips, protect hands in kitchens

Attend HSE's workshops to find out how



The Health and Safety Executive will be running three, day-long, free workshops early in 2008 designed to help you assess the risk of slips and dermatitis in kitchens and to take action to control them.

The workshops are directed at health and safety managers working for large or multi-site hotels, restaurants or catering companies who can influence change to improve health and safety. The events will provide information on these important topics and allow for discussion.

Stop slips in kitchens

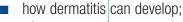
Last year alone almost two thousand kitchen workers slipped while at work and received an injury that kept them off work for more than three days, 640 ended up with more serious injuries, such as a broken bone or severe burn. Unfortunately, many see slips in kitchens as inevitable, but this is a myth! They can be prevented and everyone has a part to play. Subjects covered in the workshop will include:

- cleaning its importance in preventing slips and getting it right;
- footwear key features of good, slip-resistant footwear and what footwear is right for your workplace;
- floors how slippery is yours?



Look after your hands in the kitchen

Work-related contact dermatitis is one of the main causes of ill health for catering staff. The number of new cases per year is twice the average of other industries. If one of your catering staff had to leave their job because they developed a bad case of contact dermatitis, what effect would that have on your business? Work-related ill health can cost more than twice as much as an accident causing injury. Could you afford this? Subjects covered in the workshop will include:



what you can do to prevent it.

More information

- 'Stop Slips in Kitchens' www.hse.gov.uk/slips/kitchens/index.htm
- 'Look after your hands'/- www.hse.gov.uk/drp/skin.htm

Book your place now!

There will be three, free workshops:

- 26 February, London
- 27 February, London
- 12 March, Manchester

There will only be 60 places available per event. To secure your place phone 0141 275 3104 or send an email to norma.naismith@hse.gsi.gov.uk stating your preferred event.

in the kitchen

