



An index of health and safety guidance in the catering industry

Catering Information Sheet No 7 (Revised)

Introduction

This information sheet has been produced by the Health and Safety in Catering Liaison Committee which consists of trade and professional associations, unions and enforcement authorities. It is intended that it will be reproduced through the member associations and other avenues to reach catering establishments.

This index lists guidance on health and safety which the committee consider may be useful to caterers.

The reference material listed is divided into four main headings:

- the management of health and safety;
- the principal risks, ie slips, trips and falls; lifting and manual handling; contact with hazardous substances; dermatitis and work-related upper limb disorders. Together these account for most of the injuries and ill health in catering;
- other risks - machinery, transport, electrical;
- general guidance.

This document does not cover fire safety, and hygiene is included only where it overlaps with health and safety.

The items marked * are particularly relevant, targeted to caterers and give information in a brief format.

Management of health and safety

Management of health and safety at work. Management of Health and Safety at Work Regulations 1992. Approved Code of Practice L21 HSE Books 1992 ISBN 0 7176 0412 8 (New edition in production)

Successful health and safety management HSG65 HSE Books 1997 ISBN 0 7176 1276 7

Managing health and safety : Five steps to success INDG275 HSE Books 1998

Workplace health, safety and welfare: A short guide for managers INDG244 HSE Books 1997 Free leaflet

A guide to the Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 1995 L73 HSE Books 1999 ISBN 0 7176 2431 5

The following free information sheets are available from HSE Books (see last page for details).

* Safety pays in the catering industry CAIS1 HSE Books 1993

* Priorities for health and safety in catering activities CAIS2 HSE Books 1995

* Precautions at manually ignited gas-fired catering equipment CAIS3 HSE Books 1995

* Managing health and safety pays in the catering industry CAIS4 HSE Books 1995

* Health and safety training pays in the catering industry: Guidance for owners and managers CAIS5 HSE Books 1995

* Managing health and safety of catering equipment and workplaces CAIS8 HSE Books 1997

* Planning health and safety when selecting and using catering equipment and workplaces CAIS9 HSE Books 1997

* Ventilation of kitchens in catering establishments CAIS10 HSE Books 1997

The cost of accidents at work HSG96 HSE Books 1997 ISBN 0 7176 1343 7

Health risk management. A practical guide for managers in small and medium-sized enterprises HSG137 HSE Books 1995 ISBN 0 7176 0905 7

Safety in catering: A guide for supervisors and managers HTF Brewers and Licensed Retailers Association/Macmillan 1994

Training for health and safety in the food industry FDITO

Health surveillance at work HSG61 HSE Books 1999 ISBN 0 7176 1705 X

Health and safety law poster HSE Books 1999 ISBN 0 7176 2493 5

Review of your occupational health needs. Employers guide INDG57 HSE Books 1988 OUT OF PRINT

Principal risks

Slips

Slips and trips: Guidance for the food processing industry HSG156 HSE Books 1996 ISBN 0 7176 0832 8

Slips and trips: Summary guidance for the catering industry CAIS6 HSE Books 1996

Preventing slips in the food and drink industries: Technical update on floor specifications FIS22 HSE Books 1999

Kitchen floor safety. Technical brief No 3 HCIMA

Manual handling/RSI

Manual handling. Manual Handling Operations Regulations 1992. Guidance on Regulations L23 HSE Books 1998 ISBN 0 7176 2415 3

Manual handling in drinks delivery IACL8D HSE Books 1994 ISBN 0 7176 0731 3

Getting to grips with manual handling. A short guide for employers INDG143 HSE Books 1993 HSE free leaflet. Also available in priced packs ISBN 0 7176 0966 9

Manual handling: Solutions you can handle HSG115 HSE Books 1994 ISBN 0 7176 0693 7

Backbreakers A video which includes demonstrations of lifting and handling techniques HTF

Catering for lifters Video BC

Lighten the load. Guidance for employees on musculoskeletal disorders INDG110 (Rev) HSE Books 1995 HSE free leaflet OUT OF PRINT

Safe manual handling HTF

Upper limb disorders: Assessing the risks INDG171 HSE Books 1994 HSE free leaflet. Also available in priced packs ISBN 0 7176 0751 8

If the task fits: Ergonomics at work INDG90 (Rev) HSE Books 1994 HSE free leaflet

Work related upper limb disorders. A guide to prevention HSG60 HSE Books 1994 ISBN 0 7176 0475 6

Tackling teno GMB

Campaign briefing on WRULDS, women and WRULDS TUC free publication

Work related upper limb disorders USDAW

Work related upper limb disorders: Resource pack ES

Work related upper limb disorders: A health and safety guide TGWU

Dermatitis

Occupational dermatitis in the catering and food industries HSE Books 1997 FIS17 HSE free leaflet

Medical aspects of occupational skin disease MS24 HSE Books 1998 ISBN 0 7176 1545 6

Exposure to hazardous substances

COSHH: A brief guide to the Regulations INDG136 (Rev) HSE Books 1999 HSE free leaflet. Also available in priced packs, ISBN 0 7176 2444 7

Health surveillance under COSHH: Guidance for employers 1990 HSE Books 1990 ISBN 0 7176 0491 8

General COSHH ACOP, Carcinogens ACOP and Biological Agents ACOP Control of Substances Hazardous to Health Regulations 1999. Approved Codes of Practice L5 HSE Books 1999 ISBN 0 7176 1670 3

What you should know about COSHH Regulations HTF

Other risks

Machinery

Catering safety: Food preparation equipment HSG35 HSE Books 1987 ISBN 0 7176 1551 0 OUT OF PRINT

Health and safety in kitchens and food preparation areas HSG55 HSE Books 1990 ISBN 0 11 885427 5

Transport

Workplace transport safety. Guidance for employers HSG136 HSE Books 1995 ISBN 0 7176 0935 9

Reversing vehicles INDG148 HSE Books 1993 HSE free leaflet

Rider-operated lift trucks: Operator training Approved Code of Practice and Guidance HSE Books 1999 ISBN 0 7176 2455 2

Electrical

Memorandum of guidance on the Electricity at Work Regulations 1989 HSR25 HSE Books 1989 ISBN 0 7176 1602 9

Simple guide to PUWER 1998 INDG291 HSE Books 1999 HSE free leaflet. Also available in priced packs, ISBN 0 7176 2429 3

Electrical safety and you INDG231 HSE Books 1996
HSE free leaflet. Also available in priced packs,
ISBN 0 7176 1207 4

A guide to Electricity at Work Regulations 1989. An open
learning course HSE Books 1990 ISBN 0 7176 1688 6

Electrical safety in licensed premises (publication
available only to qualified electrical engineers) Brewing
Publications

The Electricity at Work Regulations 1989. Guidance for
licenceses Brewing Publications 1992.

Noise

Reducing noise at work. Guidance on the Noise at Work
Regulations 1989 L108 HSE Books 1998
ISBN 0 7176 1511 1

Introducing the noise at work regulations INDG75 HSE
Books 1989 HSE free leaflet. Also available in priced
packs, ISBN 0 7176 0961 8

Sound solutions: Techniques to reduce noise at work
HSG138 HSE Books 1995 ISBN 0 7176 0791 7

Protect your hearing! INDG299 HSE Books 1999 HSE
free leaflet

Listen up! INDG122 HSE Books 1992 HSE free leaflet
OUT OF PRINT

Ear protection: Employers' duties explained INDG298
HSE Books 1999 HSE free leaflet

Further information

Safety in catering: A guide for supervisors and
managers HTF Roy Hater

The human factor Video and guidance booklet HTF Roy
Hater

Small-scale use of LPG in cylinders CHIS5
HSE Books 1999

Choosing your gas boiler Technical brief No 16 Free
leaflet HCIMA

Microwave ovens Technical brief No 18 HCIMA

Kitchen ventilation Technical brief No 30 HCIMA

First aid at work Health and Safety (First Aid)
Regulations 1981. Approved Code of Practice and
Guidance L74 HSE Books 1997 ISBN 0 7176 1050 0

Basic advice on first aid at work INDG215 (Rev) HSE
Books 1999 HSE free leaflet. Also available in priced
packs, ISBN 0 7176 2423 4

About first aid Illustrated pocket book HTF

About kitchen safety Illustrated pocket book HTF

Act quickly! Seconds count! Illustrated handbook HTF
ISBN 0 70330071 7

About safety HTF

Croner catering Boella M, Huelin A 1995 Croner
Publications (also includes catering bulletins and
fortnightly newsletter)

Risks a la carte: Safety representatives guide to catering
hazards GMB

Safety in pubs: A comprehensive guide to health, safety
and security Brewing Publications

Catering with care: A recipe for safety in school meals
preparation UNISON

Mastercraft 2. Health, hygiene and safety in the hotel
and catering industry Kenber M, McCurrach W 1990
Macmillan ISBN 0 3345789 7

While every effort has been made to ensure the
accuracy of the references listed in this publication, their
future availability cannot be guaranteed.

Where to obtain publications

HSE priced and free publications are available by mail
order from: HSE Books, PO Box 1999, Sudbury, Suffolk
CO10 2WA Tel: 01787 881165; Fax: 01787 313995

HSE priced publications are also available from good
booksellers. For other enquiries ring HSE's InfoLine,
Tel: 0541 545500 or write to: HSE Information Centre,
Broad Lane, Sheffield S3 7HQ

HSE home page on the World Wide Web:
<http://www.open.gov.uk/hse/hsehome.htm>

BC Back Care 020 8977 5474

Brewing Publications 020 7486 4931

Croner Publications 020 8547 3333

ES Ergonomics Society 01509 234904

GMB 020 8947 3131

HCIMA 020 8672 4251

HTF Hospitality Training Foundation 020 8579 2400

FDI Food and Drink Federation 020 7836 2460

FDITO Food and Drink Industry Training Organisation
020 7836 2460

TGWU Transport and General Workers Union 020 7828
7788

UNISON 020 7388 2366

TUC 020 7636 4030

USDAW 0161 224 2804

This guidance is issued by the Health & Safety Executive. Following the guidance is not compulsory and you are free to take other action. But if you do follow the guidance you will normally be doing enough to comply with the law. Health and safety inspectors seek to secure compliance with the law and may refer to this guidance as illustrating good practice.

This leaflet contains notes on good practice which are not compulsory but which you may find helpful in considering what you need to do.

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