

Café owners and caterers

Straightforward information and practical
tips to help you sort health and safety



Safe Start Up
www.safestartup.co.uk

Café owners and caterers

This guide will help you with health and safety. It gives you straightforward information and practical tips. It tells you what you need to do to make sure you don't break the law, and how to protect yourself, anyone who works for you, your customers and your reputation. It also shows you where to go to get more information if you need it.

No one is saying that working in catering is a risky business. But at the end of the day, if things go wrong it's your livelihood or business that will suffer. You'll find that you already do – or plan to do – a lot of what's covered,

and much of it is common sense. Looking after health and safety is just part of managing a business well. Done properly, you could see it save money too.

Who are we?

The Institution of Occupational Safety and Health is the Chartered body for health and safety professionals. We were founded in 1945 and are a registered charity. Find out more at www.iosh.co.uk.

Here to help

If you have a question, or want information on an issue you're facing, get in touch with IOSH on +44 (0)116 257 3199 or techinfo@iosh.co.uk. Our helpline is completely free.

You'll find this guide helpful if you:

- own or manage a restaurant, fast food outlet, café, sandwich bar or pub
- run a mobile catering business.

Did you know...

One person is seriously injured at work every 17 minutes



By law you must...

In the UK, the law applies to all businesses, large or small. If you're self-employed or an employer then **you** are responsible for the health and safety of your business. The law is there to make sure you have a safe working environment and cut down the risk of you, your staff (if you have any) or customers getting ill or injured. So, by law you must...

...get some help with your health and safety duties

As an employer you have to appoint someone who knows about health and safety. This could be:

- yourself, if you have a health and safety qualification, knowledge and experience
- one or more of your staff, if they are qualified or you get them trained
- someone from outside the business.

Even if you don't employ any staff, don't forget that legally you have what's called a 'duty of care' to anyone who is affected by what you do for a living – from a customer to a member of the public.

If you're not confident about managing health and safety in-house then you may need to call in some external help or advice.

Did you know...

Good health and safety saves cash: you can save £12 for every £1 you spend



Find out more

- Find out more at www.hse.gov.uk/business/competent-advice.htm
- Download the HSE leaflet 'Getting specialist help with health and safety' at www.hse.gov.uk/pubns/indg420.pdf
- Get guidance on getting professional advice at www.iosh.co.uk/information_and_resources/need_professional_advice.aspx
- Find out about our free enquiry service at www.iosh.co.uk/information_and_resources/information_help_line.aspx
- Download our free guide on getting help with health and safety at www.iosh.co.uk/techguide

By law you must...

...write a health and safety policy for your business

If you employ five or more people, part or full time, you have to have a written policy.

The policy should describe how you'll manage health and safety. It lets your staff and others know that you have a serious commitment to keeping on top of risks as part of your business. It should clearly state who does what, when and how.

Your policy doesn't have to take you long to write, or be lengthy or complicated. Download the template listed in 'Find out more' and complete it, or use it as a guide to write your own.

Your policy shouldn't just be a piece of lifeless paperwork – it's designed to help you manage health and safety properly. It will only be effective if you and your staff are aware of it and follow what it says. You'll need to review it every now and then to reflect any changes – just make a note in your calendar, say once a year. You'll also need to see if it needs updating if there's been a major change, for example, to the way you work, or where you work.



- Download a policy template at www.hse.gov.uk/risk/risk-assessment-and-policy-template.doc
- Look at an example of a policy at www.hse.gov.uk/risk/health-and-safety-policy-example.doc

...manage the risk in your business

You must consider and manage any risks where you work or connected with what you do.

This is a straightforward process. Known as 'risk assessment', it involves thinking about what you do in your business that could harm people – you, your staff (if you have them) or your customers – and what you're going to do to try to stop it happening.

In your line of work, you will probably look at things like:

- slips and trips
- hygiene and food safety
- lifting and carrying
- burns and scalds
- using equipment
- using cleaning products
- handling waste.

There may be more, but these are the main areas you're most likely to need to focus on – we look at these seven in a bit more detail on page 09.

Risk assessments aren't about piles of paperwork, just sensible actions to control the risks. The law doesn't expect you to remove all risks, but it does expect you to control them. You're probably doing most of this already as part of day-to-day management – but your risk assessment will help you see if what you're doing is enough or if you need to do more.



Find out more

- Look at templates and examples at www.hse.gov.uk/risk/risk-assessment-and-policy-template.doc
- Look at risk assessment case studies at www.hse.gov.uk/risk/casestudies
- Use our free risk assessment tool at www.ioshroutefinder.co.uk

By law you must...

...talk to your employees

If you employ anyone, you need to consult them on health and safety. Again, it's not complicated – you can do this by listening and talking to them about:

- health and safety and the work they do
- how risks are controlled
- the best ways of giving information and training.

This is a two-way thing. Let your staff raise concerns and give their opinions on decisions. After all, they're often the best people to understand the risks involved in their work – and talking to them about it lets them know that you take their health and safety seriously.



Find out more

- Find out more at www.hse.gov.uk/involvement/doyourbit

...give training and information

If you have staff, they need to know how to work safely and without risking their health. You must give clear instructions, information and training. Don't forget to include temporary workers.

Training could include, for example, emptying and cleaning fat fryers, using gas appliances, and safe carrying and lifting. Not all training needs to be formal or expensive – some training can be given in-house in informal sessions, based on your own knowledge and experience. Remember that health and safety training must be

in working hours and you can't charge employees for it. Keeping training records will help remind you when refreshers are due.

Make sure that everyone has information on:

- hazards and risks they may face – for your business, cleaning a deep fat fryer could be a typical risk, for example – have a look at page 12 for more details
- what's in place to deal with hazards and risks
- what to do in an emergency.



Find out more

- Download a guide on health and safety training at www.hse.gov.uk/pubns/indg345.pdf

By law you must...

...have the right facilities

Some of these legal requirements will sound obvious, but it's a good idea to check to make sure that you've covered the staff welfare basics.

You need to provide:

- toilet and washing facilities
- drinking water
- somewhere to store clothing and to change if your staff wear a uniform
- somewhere to rest and eat meals.

If you're a mobile caterer, visiting different sites or clients' houses, it's a good idea to keep some basic washing facilities handy, for example hand gels that don't need water or a container of clean water. You may need to take a rest break in your car or van.

You need to make sure that where you work is healthy, and that you have:

- good ventilation – fresh, clean air drawn from outside or a ventilation system
- a comfortable working temperature – usually at least 16 °C
- lighting suitable for the work being carried out
- enough space, seating and so on
- a clean environment with bins provided for rubbish.

If you own your food outlet, you need to keep your workplace safe by:

- maintaining and servicing the premises and work equipment
- having windows that can be opened and cleaned safely
- making sure that any glass, Perspex or plastic panels in doors or walls are protected or made of

toughened safety material, if they are in areas where members of the public have access and could be affected if there were an accident – you may need to get advice on this.

If you rent, make sure your landlord provides you with safe premises, for example, checking a gas boiler and letting you have a copy of the safety certificate. You'll need to clarify your role with your landlord, especially what's expected of you in terms of building upkeep. You'll obviously have responsibility for your own equipment.

You also need to keep floors and corridors clear of rubbish or blockages – this makes it easier and safer to work and also cuts down fire risks.



Find out more

- Download a guide on workplace health, safety and welfare at www.hse.gov.uk/pubns/indg244.pdf
- Download 'Safe as houses', our brief guide on property safety at www.iosh.co.uk/safestartup

Did you know...

One small company was fined £3,500 in court because it didn't have adequate washing facilities for employees who were at risk of getting dermatitis



By law you must...

...plan for first aid, accidents and ill health

You have to organise first aid arrangements where you work. If you employ people, you're responsible for making sure they get attention straightaway if they get ill or injured.

If you're self-employed, with no staff, you need to have a first aid kit.

If you have staff, you must have:

- a stocked first aid box
- an 'appointed person' to take charge – someone who co-ordinates first aid where you work, restocks the box when necessary and calls an ambulance if needed. This person doesn't have to be a trained first aider
- information for employees giving details of what you've organised for first aid.

You may decide that you need someone trained in first aid. Your first aid assessment will highlight this – you just need to consider your situation and write down anything significant, along with what you plan to do to deal with it. For example, think about how far away from your nearest surgery or hospital you are, and whether any of your staff have complex medical conditions.

By law, you must report and keep a record of certain accidents, incidents and illness.



Find out more

- Get information on first aid at www.hse.gov.uk/firstaid and a leaflet on first aid from www.hse.gov.uk/pubns/indg214.pdf
- Find out what needs reporting and how at www.hse.gov.uk/riddor/index.htm
- Buy an accident book from the HSE at books.hse.gov.uk or record the details in your own system

Did you know...

Four people are killed every week at work

...display the health and safety law poster

If you employ anyone, you must either display this poster, or give each member of staff the pocket card version. The poster outlines UK health and safety law and includes a simple list that tells employers what they and

their employees need to do. There is also space on it for you to name your health and safety representatives, if you have any, and health and safety contacts, for example, your local environmental health officer.



Find out more

- You can get copies of the poster and pocket cards from www.hse.gov.uk/pubns/books/lawposter.htm

By law you must...

...get insurance for your business

If you have employees you'll probably need employers' liability insurance. It protects you against any costs of compensation in claims made against you by an employee if they get injured

or ill and it's caused by your business. There may be other types of insurance you need, such as public liability, or equipment breakdown cover.

Did you know...

One small business owner was fined nearly £4,000 with costs of £3,000 after it was found to have no Employers' Liability Compulsory Insurance



Find out more

- Download information on employers' liability insurance at www.hse.gov.uk/pubns/hse40.pdf
- Find out more on insurance at www.abi.org.uk/Information/Business/15310.pdf and www.abi.org.uk/Information/Business/40507.pdf

...keep your business up to date

Keeping up with news and developments in your sector will help you keep your health and safety policy and risk assessments up to date. You'll find help through trade unions, employers' organisations, Business Link and trade associations.



Find out more

- Read IOSH news and sign up to RSS news feeds at www.iosh.co.uk/news
- Subscribe to free ebulletins at www.hse.gov.uk/news/subscribe
- Get podcasts from www.hse.gov.uk/podcasts
- Get SMS text alerts to your mobile from www.hse.gov.uk/sms

Issues to think about

We've covered some of the basic things you need to do to comply with the law. Here, we look at some specific issues and legal duties relevant to your work in the catering business.

Slips and trips

Slips and trips are a major cause of accidents. Many accidents happen because of wet or greasy floors – but poor lighting, uneven floors and

wearing the wrong sort of shoes can all be factors too. And if your workplace is untidy and overcrowded, that can also mean you're more likely to have accidents. Slips, trips and falls can cause cuts, sprains or even broken bones. To cut the risk of slip and trip accidents, follow these basic rules:

- provide non-slip floors and mats in high risk areas such as entrances and cleaning and food preparation areas
- keep your workplace or work area neat and clutter-free – tidy up and clear rubbish regularly
- make sure any damage to the floors is repaired quickly and properly

- clean spills as soon as they happen – even a small piece of dropped food can cause a slip
- use signs to warn staff and customers that floors are wet when they've been cleaned
- make sure all areas are clear and well lit – this is important if you need to evacuate your premises if there's a fire or other emergency.

Did you know...

Injuries caused by slips or trips cost businesses more than £500 million a year

Find out more

- Download a guide on preventing slips and trips at www.hse.gov.uk/pubns/indg225.pdf
- Learn more on preventing slips and trips in kitchens and food service at www.hse.gov.uk/pubns/cais6.pdf



Issues to think about

Hygiene and food safety

As you work in a business that makes or serves food then you and your colleagues are likely to have food hygiene qualifications. Remember that micro-organisms like bacteria are found everywhere in the natural environment – many are harmless but some can cause disease and poor health. Once someone gets infected, these micro-organisms can be passed on by contact with food or surfaces.

Simple steps can cut the risks down:

- make sure you and your staff use basic personal hygiene practices – for example, good handwashing technique, not smoking, spitting or sneezing in food prep areas
- follow good maintenance, cleaning and disinfection procedures
- clean food areas and equipment between different tasks
- provide a hand wash basin (as well as detergent and drying facilities) and a separate sink for washing equipment or food
- provide different utensils for different types of food – for example, different chopping boards and knives to cut salads and raw meat (some people use colour-coded kit to avoid confusion)
- make sure surfaces such as worktops and adjoining walls are made of easy to clean and washable materials
- cover new and existing wounds with a suitable dressing before starting work
- stop any workers not fit for work from going into the work area – for example, people with skin infections or diarrhoea
- make sure food waste doesn't build up – store and remove rubbish
- keep cold food at 8 °C or below for fridges and -18 °C or below for freezers. Hot food should be kept at 63 °C or above. Reheated food should reach at least 82 °C or, alternatively, be at 70 °C for two minutes if the higher temperature will damage the food
- use foot-operated bins – make sure staff don't touch the lid as they could contaminate their hands
- make sure that if food is transported in packaging or containers you protect them from contamination
- provide clean, washable over-clothing and gloves to wear when handling food – this helps prevent cross-contamination. Ideally, work clothes or uniforms should be pocket-free with no buttons
- provide hair covers to stop food getting contaminated
- ask staff to take off jewellery when they're working.

Did you know...

A restaurant was fined £10,000 after six customers were hospitalised with salmonella food poisoning

Did you know...

A takeaway owner was prosecuted and fined £3,500 for poor cleaning standards and not protecting food from contamination

Whoever is responsible for developing and maintaining food safety management procedures at your business must have the right skills and knowledge. There isn't a legal requirement to go on a formal course or get a qualification, although many businesses would want their staff to do this. These skills can also be developed through on-the-job training, self-study or relevant previous experience.



Find out more

- Get guidance on food temperature control at www.food.gov.uk/multimedia/pdfs/tempcontrolguiduk.pdf
- Learn more about food safety at www.nhs.uk/Livewell/homehygiene/Pages/Homehygienehub.aspx

Issues to think about

Lifting and carrying

Handling deliveries and waste, lifting and carrying boxes and stacking items on and off shelves, all put you and any staff you have at risk of injury – mainly to your back. People most at risk are those who move heavy and bulky items wrongly or use too much force to lift, lower, push, pull or carry an object. Using an awkward posture or position and having an old injury can also lead to more painful health conditions, like lower back pain, joint injuries and repetitive strain injuries such as bursitis.

To reduce the risks of this happening:

- identify all the lifting and carrying tasks at your workplace that may cause harm – think about all the heavy and bulky items that you or your staff need to handle
- where possible, avoid tasks that pose a major risk – can large deliveries be made directly to the store room?
- assess the tasks that can't be avoided and could cause a problem – can you use a lifting aid like a shelf trolley or sack barrow instead?
- make sure that when you're thinking about lifting and carrying jobs that are part of your work routine, look at the task itself (eg how far something has to be moved), the type of load (eg if it's an odd shape or very bulky), the environment (eg if it's very hot or damp) and the worker's capabilities (eg whether they are suffering from a back injury already)
- think about ways to make moving things easier – for example, ordering smaller cartons of stock, splitting the load or protecting your hands with gloves
- if you have staff, make sure they get the right training in safe lifting methods – if it's done properly, then there's less chance of someone hurting themselves.

Did you know...

One company was fined £1,000 for failing to manage carrying and lifting risks

Did you know...

Almost a third of all injuries at work are as a result of accidents when lifting and carrying

Did you know...

Manual handling injuries cost society around £5.7 billion a year



Find out more

- Learn more on cutting down the risks linked with lifting and carrying by using different aids at www.hse.gov.uk/pubns/indg398.pdf
- Get more advice on preventing back pain and other aches and pains in kitchen and food service staff at www.hse.gov.uk/pubns/cais24.pdf
- Find out more about safe lifting and carrying at www.hse.gov.uk/contact/faqs/manualhandling.htm



Issues to think about

Burns and scalds

You or your staff may suffer from painful burns and scalds when cooking, cleaning and removing food from cooking appliances. This could be down to accidental hot oil splashes, contact with hot surfaces, hot plates or steam.

Make sure that you and your staff are fully aware of the risks and what to do to avoid them:

- give everyone the right information and training for the job – including how to use each appliance safely
- it's not easy, but if at all possible, don't carry hot liquids or utensils – let them cool down before handling them or use sealed containers when moving about
- use automatic food lowering devices where possible – for example when frying foods
- make sure that cooking ranges, boilers and deep-fat fryers are fitted with thermostats or emergency cut-off and valves to turn off the fuel supply if they overheat or catch fire
- make sure that filters are removed and de-greased frequently to stop deposits building up – remember your ceiling or wall extraction units
- take notice of warning signs on your equipment
- maintain all equipment – get specialist help for servicing when you need to
- follow safe methods when cleaning and draining steam ovens and deep fat fryers. Remember that oil takes only 6–7 minutes to heat up but can take 6–7 hours to cool down again – check the temperature using a suitable probe thermometer

before draining and don't drain if the temperature is above 40 °C

- cover all hot fat equipment when you're not using it
- wear heat-resistant gloves and an apron to protect yourself from burns or splashes.

Did you know...

A restaurant owner was prosecuted and fined £15,000 when one of their employees burned her arm in 182 °C oil after slipping on a wet floor



Find out more

- Find out more about scalding and burning at www.hse.gov.uk/healthservices/scalding-burning.htm
- Get advice on safely emptying and cleaning fryers at www.hse.gov.uk/pubns/cais17.pdf

Issues to think about

Using equipment

If gas appliances aren't installed and maintained properly, you could face serious problems, from carbon monoxide poisoning to burns and explosions. By law anyone carrying out work on gas appliances or fittings must be competent and registered with the Gas Safe Register.

You can reduce the risks associated with gas appliances by:

- making sure that all gas appliances such as cookers and boilers are installed by a competent person – check the engineer's ID card to see if they're registered with the Gas Safe Register
- making sure that anybody using gas appliances is fully trained in how to use them properly
- stopping using a gas appliance if you or your staff think it's not working properly – put a 'not in use' label on it to make sure no-one else uses it by mistake
- making sure that gas appliances and equipment are installed in a well lit and draught free area

- never blocking or covering the appliance flues
- familiarising yourself with the emergency procedures – close the gas shut valve and get urgent help if you smell gas
- using carbon monoxide detectors.

If you don't install or maintain electrical equipment properly, you could cause a fatal electric shock, burns or a fire.

Remember that electricity is particularly dangerous at high voltages. Make sure fixed and handheld equipment works properly and that all electrics are serviced and tested by someone with the right skills and qualifications.

You need to make sure that you and your staff know how to use even very basic equipment like microwaves, kettles, mixers and blenders. You should understand how all your kit works, including how to stop it in an emergency. It's basic stuff, but still worth remembering to:

- highlight the safety features on each piece

- put machines on a secure base to stop them moving about when you're using them
- clean and maintain machinery according to the manufacturer's instructions – where necessary, disinfect all items, fittings, equipment and surfaces that touch food to avoid contamination. Make sure kit is unplugged or switched off at the isolator before you do any cleaning or maintenance
- keep machinery guards on and don't modify them
- if something is wrong with a machine, don't use it until the fault has been fixed
- wear protective kit like heat-resistant gloves and an apron to avoid burns, scalds or splashes.



Find out more

- Get more information on gas appliances at www.hse.gov.uk/pubns/indg238.pdf
- Find out more about the Gas Safe Register at www.gassaferegister.co.uk
- Look for more information on getting your electrics tested at www.hse.gov.uk/electricity/faq.htm#maintaining-it-safely
- Find out more about using work equipment safely at www.hse.gov.uk/pubns/indg229.pdf

Did you know...

As many as 14 people die each year from carbon monoxide poisoning caused by faulty gas appliances and flues

Did you know...

An employer was prosecuted and fined £10,000 with over £5,600 costs after a worker lost two fingers in a potato-processing machine while cleaning it

Issues to think about

Using cleaning products

Most of the cleaning products you use such as detergents, degreasers and bleaches are completely safe, but some can be dangerous under certain conditions or if used in the wrong way. You need to be aware of how to use and store these products.

You should make a list of all of the chemicals used at your premises – not just the products you'd use for cleaning such as washing up liquids, bleaches and degreasers, but also products you use on pests. You also need to know what can happen if products get splashed or spilled, especially if they affect your eyes or skin. If a product comes into contact with food it's safest to just throw it away – it's not worth the risk. Always read warning signs and instruction labels on containers – they tell you if, for example, a product is poisonous, catches light easily or burns the skin.

Then think about simple steps to stop things from going wrong – for example, not transferring small

quantities of chemicals into unlabelled or wrongly labelled containers. Ask your supplier if you can have the diluted products in smaller containers – it makes them easier to handle and use.

Bear in mind that some of the chemicals you use day in, day out, can cause illness over time if not used carefully. It's worth looking to see what's new on the market – there are now products which can help cut down your exposure – speak to your supplier.

You also need to train your staff to make sure they follow safety guidelines and take precautions when using cleaning products. Some chemicals shouldn't be put down the drains directly as they harm the environment and could be against the law – always follow the product information sheet that comes with the chemical. Most products will come with safety data sheets that list storage, disposal and first aid requirements, and they're free from the manufacturer (if you don't have any, just ask your supplier).

You'll need to follow what the product manufacturer advises – remember that they've developed and tested the products and know what can happen if they're not used properly, so don't ignore what they say.

Store products safely, away from food, heat, sunlight – and customers.

Did you know...

An employer was fined £12,000 with £4,000 costs after a worker suffered chemical burns when handling a concentrated chemical without using the right equipment



Find out more

- Find out more about using cleaning products safely at www.hse.gov.uk/pubns/cais22.pdf

Handling waste

In your line, you're likely to be dealing with food waste, glass bottles, cans, cardboard, metals and plastics. A build-up of waste can lead to fires, slip and trip accidents, hygiene issues and sharps injuries. It can also smell bad, which isn't great for business! Make sure that waste is stored and disposed of regularly and responsibly. If you have special waste like used oil you should store it properly and get it disposed of by a licensed waste removal service – it's a legal requirement. Check with the Environment Agency if you have any questions. You and your staff can cut down on risks linked with waste by:

- preventing food waste from building up – take waste from work and customer areas as soon as possible
- putting waste in containers that can be closed, cleaned and disinfected
- storing and getting rid of waste in a way that doesn't attract animals and pests – for example, rats and mice carry most of the major food poisoning organisms, and because they can climb they can contaminate food, drink and equipment in virtually any area
- making sure that staff handling the waste prevent contamination and bacteria spreading, for example, by washing their hands in dedicated hand wash sinks using liquid antibacterial soap and running water, scrubbing their hands thoroughly and using paper towels or a hot air dryer to dry themselves.

Did you know...

A coffee shop was prosecuted and fined £1,400 for not managing waste properly



Find out more

- Get more details on managing waste at www.environment-agency.gov.uk/business/topics/waste/default.aspx

Issues to think about

You also need to consider...

- **Fire precautions** – you have to have a fire risk assessment. You have the same responsibility whether you rent or own the property. Think about how a fire could start (the top two reasons are arson and electrical faults) and how you and your staff or customers would escape if there were a fire. Your assessment, which should be written up, should cover what action you've taken to minimise the risks – for example, making sure you use up-to-date electrical kit and getting hard-wired electrics (inside the walls) checked by qualified electricians. You will also need to decide on the right types of fire extinguisher, think about signage and make sure exit routes are kept clear. Don't forget to include a fire management plan, which covers how often your alarms and emergency lighting should be tested, and who will do it, and your fire evacuation plan details. If you rent your property, your landlord may cover some of these duties – check your contract or ask if you're not sure. Talk to your local authority adviser or a health and safety consultant if you need more help.
- **Using knives** – accidents involving knives are common in your business. Make sure that you use knives in the right way – and that you use the right knife for each task.
- **The kitchen environment** – as you know, cooking can produce lots of fumes and vapours, as well as create high temperatures. Not only can conditions get uncomfortable but they can also lead to people losing concentration, becoming exhausted, breaking out in a heat rash or even fainting. Make sure your kitchen area is well ventilated and that you and your staff wear the appropriate clothing and take regular breaks.
- **Handling cash** – position your till where cash can't be seen when it's open – and avoid counting cash when you're still open. Where possible, don't leave cash on the premises outside business hours. You should also think about the risk of carrying large amounts of cash, for example, on your way to the bank.
- **Emergencies** – think about what you'd do if things go wrong – for example a fire, major equipment failure or pest infestation – not over the top 'what ifs' but realistic problems you're likely to face. These types of problem may not only harm you, your staff or you customers, but can also irreparably damage your business's reputation – have plans and be prepared.



Find out more

- Get more information about fire precautions at www.communities.gov.uk/fire/firesafety/firesafetylaw
- Learn more on using knives in the kitchen safely at www.hse.gov.uk/catering/knives.htm
- Download a guide on ventilation in catering kitchens at www.hse.gov.uk/pubns/cais10.pdf
- More information on heat stress in the workplace is at www.hse.gov.uk/pubns/geis1.pdf
- Learn more on cash handling at www.hse.gov.uk/violence/toolkit/cashhandling.htm

Did you know...

In just one year, there were 31,000 fires in buildings used for business – 36 people died

October 2013

This IOSH guide is designed as an introduction to health and safety basics for low risk businesses, and is not intended to give exhaustive coverage of the subject. We encourage all employers and business owners to find out more about the detailed legal requirements affecting your business at www.hse.gov.uk.

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IOSH is the Chartered body for health and safety professionals. With more than 42,000 members in 100 countries, we're the world's largest professional health and safety organisation.

We set standards, and support, develop and connect our members with resources, guidance, events and training. We're the voice of the profession, and campaign on issues that affect millions of working people.

IOSH was founded in 1945 and is a registered charity with international NGO status.