

July 2012

Edition No. 26

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Thursday 16th Aug

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Food Safety in Catering

Monday 13th Aug

Tuesday 11th Sept

Paediatric First Aid (2 day)

Starting Monday 20th Aug

NEBOSH General Certificate

Starting Friday 28th
September 2012

Starting Friday 5th April
2013

This newsletter is provided for guidance and is not intended to provide a definitive analysis of health and safety legislation. We hope you find this newsletter useful. Do feel free to contact us should you wish to discuss any issues raised. You should take



With the Olympics taking over life as we know it for the next month, we thought this would be a good time to look at Health and Safety throughout the project. Over 46,000 people worked to clock up over 80 million working hours, and yet there were no fatalities. This compares to 6 deaths in Beijing, 14 in Athens and 1 in Sydney. On top of this, there were only 130 reportable incidents and 2 enforcement notices. The overall accident frequency rate was a tiny 0.17, compared to a construction industry average of 0.4.

One of the more unusual approaches they took was a "Health like safety," which took into account not just accidents, but also keeping the workforce healthy through things like smoking cessation and blood pressure monitoring for any staff that wished to take part. To see a short video about it, click [here](#).

At the start of the project, the HSE set out its commitment "to act as an enabling and proportionate regulator," to see specific examples and case studies of H&S for the Olympic Park and Athletes Village were managed, you can visit the HSE's website, [here](#). For research documents from the Olympics Organising Committee, you can see their website, [here](#).

It's not just the HSE that's been in on the Olympic Games either, the Food Standards Agency have rounded off its food safety preparations by providing [water safety testing](#) equipment for ships berthed in London during the Olympics and Paralympics. This comes only a week after the [Food Safety Rating Scheme](#) was launched across London. So while they hope it's plain sailing from here on in, Incidents Unit staff will be available seven days a week to tackle food poisoning, contamination and fraud, should they arise. You can contact them on (tel) 02072 768 448 or foodincidents@foodstandards.gsi.gov.uk. It's all for good reason to, a recent study found almost three out of four people are prepared to take a chance with food safety when eating out!

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NEBOSH

It's been a busy time for NEBOSH recently, with the 150,000th successful candidate, gaining Scottish Qualification Authority (SQA) approval for 3 more courses, and introducing a programme in Mandarin. It's been busy for us too; we are still taking bookings for the NEBOSH General Certificate in Occupational Health and Safety, which starts in September, but places are getting limited. Not to worry though, we will be running the next course, starting on Friday 5th April in preparation for the June exam date. For more information about our courses click [here](#).

Temperatures Rising

We're finally getting some good weather (sorry for jinxing it), but it's not all good news. Cases of food poisoning rocket during the summer months, because food left in warmer temperatures can grow food poisoning bugs more quickly and we're more inclined to eat dodgy-barbecue food. Here are some top tips to help avoid it:

- Make sure burgers, sausages, chicken, pork and kebabs are steaming hot all the way through, and there's no pink left.
- Marinate everything in the fridge (NOT at room temp), and don't pour left over marinade over meat while it's cooking.
- Make sure cold foods stay cold and hot food stay hot. If you normally keep it in the fridge, don't leave it standing in the sun.



If you're still not sure, come and join us on an open Food Safety course, you can find all the upcoming dates [here](#).

Fee for intervention

It has been rumbling on for a while now, but the HSE's Fee for intervention scheme (which will see organisations who break health and safety laws pay for HSE's time in putting matters right) seems to be getting closer. We now have a start date (Previously April, but now 1st October 2012), and a more detailed guidance document being published this month, that said it's still waiting for Parliamentary approval.

What we do know is that they will be overseen by proposed Health and Safety (Fees) Regulations 2012. The Regulations will put a duty on the HSE to recover its costs for carrying out its regulatory functions from those found to be in material breach (a breach that is serious enough that the HSE Inspector needs to inform the company in writing). The fee will be charged at an hourly rate for 2012/13 of £124, for all the time they spend carrying out visits, writing letters, reports and getting specialist help.

It is hoped that the scheme will encourage businesses to comply in the first place, and reduce the temptation to undercut competitors by skimping on the Health and Safety. You can find more information [here](#).

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