



HEALTH AND SAFETY PROSECUTION WITHIN THE FOOD INDUSTRY

As part of our partnership work with the Local Authority (LA) and the Health and Safety Executive (HSE), we will be providing information to all members regarding prosecution on health and safety related matters within the food industry.

We have stated below information on two prosecutions during 2006.

In food manufacture, slip and trip injuries comprised 37% of major injuries and 30% of all injuries reported to HSE.

- **23rd June 2006 - Slip Injury at Food Factory Results in Prosecution**

Cauldron Foods Ltd. was fined a total of £7,500 and required to pay £1,692 costs after pleading guilty to two health and safety offences under Regulation 12(3) of the Workplace (Health, Safety and Welfare) Regulations. On 17th January 2006, an employee at the company's Portishead site in Bristol slipped at the doorway of a freezer and suffered a twisted ankle which he reported to the company. Two days later he slipped again at the doorway of another freezer and fractured his ankle. In both instances, the freezer doors had not been maintained and damaged door seals and damaged floors had allowed water vapour to freeze on the floor both inside and immediately outside the doors. The risks associated with ice build-up at freezer doors and employees slipping on that ice had been known to the company for over a year.

Following the accidents, the freezers were replaced with new models. The company has recently been bought by Premier Foods which has injected money to significantly improve the site and has made strides to significantly improve the site's health and safety performance.

- **3rd May 2006 - Slip Injury Results in £60,000 Fine**

Kentucky Fried Chicken (Great Britain) Ltd., was fined a total of £60,000 plus costs after pleading guilty to two health and safety offences. Two employees at KFC's Northenden, Manchester restaurant suffered horrific burns in an accident in May 2004. While cleaning the shop, one employee slipped on a part-tiled floor, thought to be contaminated with cooking oil and water. As he slipped, he instinctively reached out and pulled over a deep fat fryer which held 35 litres of hot oil. The employee was covered in oil and suffered extensive burns to his legs, buttocks and chest requiring skin grafts. A second worker received splash burns to her leg which also required skin grafts. A third worker suffered minor burns while attempting rescue.

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The Judge found that KFC failed to keep the kitchen floor free from oil and water contamination, and that poor maintenance, poor cleaning, poor footwear and poor slip resistance of the floor tiles had the combined effect of increasing the likelihood of a slipping accident. KFC has since taken measures to prevent slip and trip accidents at their stores nationwide. These include improvements in the flooring, improved cleaning regimes and the introduction of slip-resistant footwear.

Further information on managing the risk of slips and trips within the food industry is available from the HSE web site www.hse.gov.uk/food/slips.htm

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