# AURANT NAME>>

# <<Date>>

### 1. Introduction

- 1.1 <<lns respo
  - 1.1.1
  - 1.1.2
  - 1.1.3
  - 1.1.4
  - 1.1.5
  - 1.1.6
  - 1.1.7

ne>> ("the Business") recognises and accepts its Ith and Safety at Work etc. Act 1974 including the

safe and healthy place of work.

trained to respond quickly and safely in an

uction, training and supervision for all staff as well nformation for customers/diners.

such equipment as needed to ensure that the s — that of running a e/Takeaway>> can be carried out with no risk of customers.

and from the places of work.

nts and work related ill health.

those who will use the facilities at the premises.

# 2. **General Hea**

- 2.1 The Mana
- 2.2 The has r
- 2.3 All st possi
- 2.4 The requi 1999 Hygic apply
- 2.5 The haza need
- 2.6 Through that a sare remains the danger than the danger tha
- 2.7 The appropriact

r health and safety lies with the << Senior

ietor>>, is assisted by <<Name/position>> who followse/kitchen/bars>>.

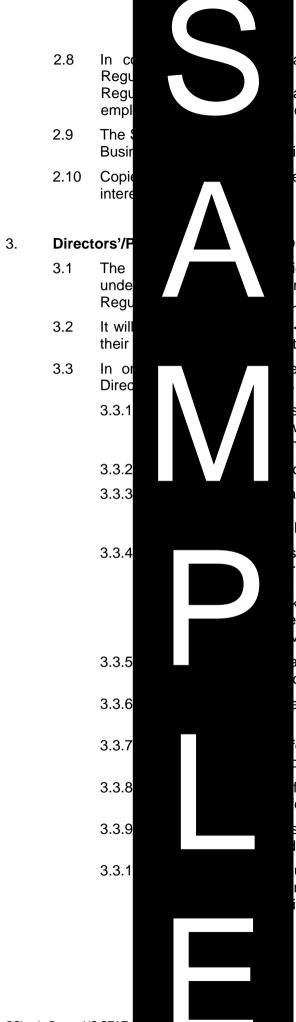
ensure the establishment delivers the highest nd safety.

iness are also committed to complying with the ment of Health and Safety at Work Regulations tions 1992, the Fire Safety Order 2005, Food lealth Regulations, and all other Regulations that siness.

e that any activities that could be potentially guests are assessed regularly and any controls event any adverse occurrences.

nuous monitoring the Duty Managers will ensure any trip hazards, and that all fire escape routes All staff will be required to co-operate with the ers and to report any condition which may appear

that all staff undergo regular training updates ensure that they are always using current best



alth and Safety (Consultation of Employees) Safety Representatives and Safety Committees agement will, at all times, consult with their ect their health and safety.

so far as reasonably practicable, ensure that the inancial resources to meet these objectives.

e available to all Business employees and other

### uties:

etors will have at least basic knowledge and nd Safety at Work etc. Act 1974 and the relevant unning of a << Pub/Restaurant/Cafe/Takeaway>>.

<<Name>> to keep all employees advised as to to define the first of health and safety matters.

ety and health of employees and others, the will:

s to familiarise themselves with the hazards and vorking in the Business and with the precautions to eliminate or control those risks.

o deal with any emergencies.

lined and competent person to assist them in health and safety duties. XXXXX (from has been appointed as that person.

receive sufficient training and information so that duties safely and competently. Ensure adequate available for this purpose. Before entrusting work ke into account their capabilities as regards health that suitable Risk Assessments are carried out vity.

annual review of the Health and Safety Policy and o all employees.

ees carry out the health and safety responsibilities

ormance of the Business is monitored and take dentified deficiencies.

first aid provision is in place to provide adequate or both staff and customers.

ssessment in line the Fire Safety Order and its out regularly by a Competent Person.

ure that all appropriate Personal Protective rovided to employees, and that, where needed, its use.

# 4. Designated

- 4.1 To e their
- 4.2 To in the p
- 4.3 To in any a re-oc
- 4.4 To ar
- 4.5 To cr
- 4.6 To er Manu
- 4.7 To er
- 4.8 To p

This policy will be practices or the intro

Name:

Position:

Date:

Signature:

# 's Duties:

ors/Partners Supervisors and Staff are aware of fety responsibilities.

any changes, developments and amendments to sary.

ty Executive of all notifiable accidents. Investigate ccurrences and recommend means of preventing

g for all employees.

ning Matrix for all staff.

nts (including where appropriate, COSHH, Noise, ried out as needed.

needed.

responsible attitude towards Health and Safety

en there is a change in circumstances, in work

