Employee Falls from Ladder

A Yorkshire Council employee fell 2.4 metres from a ladder and suffered two broken vertebrae. The task had not been risk assessed and decisions regarding safety and equipment were left to the workers (HSE Oct 2016).

Lessons: Supervisors and managers (with support from health and safety colleagues) should risk assess activities. It’s important that supervisors and managers are aware of the tasks their teams undertake.

Life Changing Injuries for Worker Involved in Pedestrian Vehicle Collision

A Buckinghamshire firm has been fined after a driver suffered life changing injuries when he was hit by a reversing forklift truck. The delivery driver who was working for an agency, was pushing a trolley containing parcels along the side of the building between the wall and a row of delivery vehicles. The company's risk assessments for unloading/loading of vehicles and the use of other vehicles all failed to consider the use of physical barriers to segregate pedestrians from vehicles. The company was fined £120,000 and ordered to pay costs of £10,783.04 (HSE Sept 2016).

Lessons: On this busy campus, vehicle and pedestrian safety is a key concern if you are aware of any issues please contact the FD Health and Safety Team.

Management Failures Lead to Fines for School over Lifeguarding

A seven year old boy from Canterbury got into difficulties whilst swimming and struggled for over three minutes before becoming motionless in the water. He regained consciousness after CPR. The investigation, found that the lifeguards were not effectively managed and monitored to ensure that they were constantly vigilant. Two out of the three lifeguards did not hold a current, in date lifeguard qualification (HSE 2016).

Lessons: Supervisors and managers need to ensure that key controls in risk assessments are in place, ad hoc monitoring is useful as are the informal inspections.
A business on Harehills Road, Leeds was fined £1,500 after a routine inspection by EHOs in 2015 who found numerous issues with cleanliness and general conditions in all areas of the takeaway. Officers discovered kebab meat stored on newspapers in a freezer and a dirty mop and broom stored directly next to a dough mixer, risking contamination.

A Leeds shop has been fined after food safety inspectors found filthy and fly infested conditions

A business on Roundhay Road Leeds, was fined £1,500 for food hygiene offences in August 2016. In November 2015 EHOs found dead flies on the floor and walls and an electric fly killer with hundreds of dead insects in the tray and noted an ammonia-like smell which indicated maggots could be present.

Wetherby restaurant owner fined for food hygiene offences

A Wetherby restaurant owner has been fined over £14,000 after a string of food hygiene offences. The premises were not kept clean or in good repair and condition, no measures had been put in place to stop food being contaminated or steps taken to keep equipment clean in order to avoid a risk of food contamination.

Lessons: Are all our wash hand basins available to use? Are you challenging any poor practices seen?
Owner jailed for peanut death

The owner of an Indian restaurant has been jailed for six years after he was found guilty of manslaughter following the death of a customer with a peanut allergy.

Bar manager Paul Wilson had informed the curry house of his allergy, but was later found dead in his bathroom after eating a takeaway curry prepared with nuts. The owner of the Indian Garden in Easingwold, North Yorkshire, took a “reckless and cavalier attitude to risk” and “put profit before safety.”

Despite ordering a meal with “no nuts” and the request being clearly marked on the lid of his meal, Mr Wilson was given a chicken tikka masala which contained peanuts. Lawyers for the prosecution said Zaman had replaced almond powder with groundnut mix, made from peanuts, to cut costs at the restaurants he owned.

Mr Wilson, had a fatal anaphylactic shock at his home. He died three weeks after a teenage customer at another of Zaman’s six restaurants suffered an allergic reaction which required hospital treatment.

Lessons: Stock rotation is a key to ensuring food doesn’t go out of date

You can check ratings of food businesses at http://ratings.food.gov.uk/ before you eat

Illness outbreak

More than 30 people fell ill after a disease outbreak linked to a petting farm in Leeds! Twenty-nine cases of cryptosporidiosis and two cases of E.coli were confirmed, both of which can make you seriously ill. Visitors to farms have been urged to wash their hands with soap and water rather than relying on hand gels to remove germs.

Lessons: The importance of Washing Your Hands.