**Health and Safety Services**

**Drop down option one – Health and Safety Statement**

The Food Safety Company are dedicated to helping businesses navigate Health and Safety. Our nationwide team includes a host of qualified and experienced health and safety consultants to assist your business create or review your safety statement.

**Contact The Food Safety Company on 021 435 5917 or 01 209 1904 for a**

Safety Statements are required by law for all businesses and employers under **Section 20 of the Safety, Health and Welfare at Work Act 2005.**

A safety statement represents your commitment to the safety of employees and others (including customers, visitors and contractors, temporary workers etc.) A safety statement must be made available to staff and others who may be exposed to risks. Every employer is responsible for managing health and safety to prevent accidents and ill health.

The **Safety, Health and Welfare at Work Act 2005** requires employers to:

1. Identify the hazards
2. Carry out a risk assessment
3. Prepare a written safety statement

**The benefits of a safety statement**

A Safety Statement helps reduce accidents, incidents and near misses. It is important to carry out a Safety Statement for:

1. Financial reasons

Accidents and ill health can cause significant costs. Many accidents and incidents are preventable by conducting risk assessments and reviewing risk.

1. Legal Risk

A Health and Safety Statement is a requirement by law. Health and Safety Authority inspectors visiting workplaces will request your safety statement.

1. Moral and Ethical Reasons

By carrying out a safety statement and implementing the recommendations, you will prevent injuries and ill health at work. It is a duty of care.

**The Safety Statement Process**

The Food Safety Company can assist you with creating or reviewing your safety statement.

**Step One:** Health and Safety site visit

A member of our Health and Safety team will conduct a visit on site. The purpose of this visit is to gather information for the safety statement. The consultant will thoroughly review all areas of the business, speak with members on site as required and review all documentation and records.

**Step Two:** Remote development

The consultant will create/update your safety statement and risk assessments based on these findings to include current and recommended controls. The required safety measures are proportionate to the risks involved. All safety statements are bespoke to the premises.

The Safety Statement will include at a minimum:

* Statement of Intent
* Roles & Responsibilities
* Policies & Procedures
* Safety Information, Instruction, Training
* Training Details & Records
* Welfare
* Smoking Alcohol & Drugs
* Washing & Sanitary facilities
* Personal Protective Equipment
* First Aid
* Pregnancy
* Stress
* Accident Reporting and Investigation
* Emergency Arrangements
* Personal Safety & Medical Emergency
* Fire Safety Management
* Fire Inspections
* Fire Evacuations
* Disciplinary procedures
* Occupational Health
* Site Specific Risk Assessments based on the hazards noted on the day.

Contact The Food Safety Company office on 021 435 5917 or 01 209 1904 or [info@thefoodsafetycompany.ie](mailto:info@thefoodsafetycompany.ie) to enquire about a Health and Safety Statement or request a phone consultation free of charge to advise further.

ADD AN ENQUIRY FORM

ADD A FREE PHONE CONSULTATION BOOKING

**Drop down option two - Health and Safety Audit**

It is recommended that your business carry out a health and safety compliance audit to verify standards and maintain the wellbeing of your workforce. A Health and Safety audit is an assessment of your businesses systems, procedures and polices to ensure compliance and safety. Health and Safety audits protect the people on site and your business.

A Health and Safety audit will identify any gaps in compliance and provide practical advice on recommendations to ensure your business is compliant with the standards.

The Food Safety Company are dedicated to helping businesses navigate Health and Safety. Our nationwide team includes a host of qualified and experienced health and safety consultants to assist your business ensure compliance.

**The Health and Safety Audit Process**

**Step 1:** A Health and Safety consultant will spend one full day on site to review all areas of the business. This can be an unannounced or announced audit dependent on your requirements.

It will include a thorough review of the premises and all areas and a review of all policies, procedures and systems.

The consultant will provide a de-brief at the end of the day to explain each corrective action in detail.

**Step 2:** A report of our findings will be sent to the business following completion of the audit including corrective actions and objective evidence.

Contact The Food Safety Company office on 021 435 5917 or 01 209 1904 or [info@thefoodsafetycompany.ie](mailto:info@thefoodsafetycompany.ie) to enquire about a Health and Safety Audit or request a phone consultation free of charge to advise further.

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**Drop down option three – Health and Safety Consultancy**

The Food Safety Company provide Health and Safety services to ensure your organisation is in compliance with Safety, Health and Welfare Regulations. We help organisations improve safety in the workplace. Ensuring a safe environment is a legal requirement but it also protects the business financially and most importantly protects your team and others.

The Food Safety Company are dedicated to helping businesses navigate Health and Safety. Our nationwide team includes a host of qualified and experienced health and safety consultants to assist your business ensure compliance.

The Food Safety Company can provide a Health and Safety Consultant on site for a half day or full day duration dependent on your requirements. The focus of the visit is bespoke to the premises and the requirements on site. Examples of focus areas include: policies & procedure review or creation, mentorship guidance, accident investigation, toolbox talks or an initial gap analysis.

Contact The Food Safety Company office on 021 435 5917 or 01 209 1904 or [info@thefoodsafetycompany.ie](mailto:info@thefoodsafetycompany.ie) to enquire about Health and Safety Consultancy or request a phone consultation free of charge to advise further.

ADD AN ENQUIRY FORM

ADD A FREE PHONE CONSULTATION BOOKING

**Drop down option four - Emergency Response Plan**

**Drop down option five – Health and Safety Consultancy**

**Drop down option six – Health and Safety QA**

**Drop down option seven – Risk assessments**

**Drop down option eight – VDU**

**Drop down option nine – Policy & Procedure Review**

**Drop down option ten – Manual Handling Training**