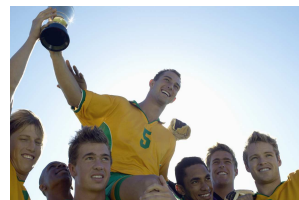


## SIMPLY SAFE JUNE 2010 – WORLD CUP SPECIAL

Get ready for football overload this summer as the eyes of the world converge on South Africa. With the England Football Team's participation in this tournament businesses will be hoping for an increase in trade. If the British summer can deliver the weather, then it looks like being a very busy June indeed. But with the World Cup in the offing, it is more important than ever that your business do not score an own goal when it comes to safety.



### Capacity

*FACT: The Soccer City Stadium will hold 94,700 people for the World Cup Finals on 11 July 2010*

An increase in customers and sales is a great thing but one which you should plan for. It is a good idea to think about how you are going to cope with large numbers of people descending on you at once. Do you know the legal capacity of your business? When it comes to match day, be sure that measures are in place to manage crowds and do not exceed them. Failure to stick to your capacity can result in the fire brigade and/or licensing authorities showing you a Red Card. Your fire risk assessment is a good place to look for your occupancy figure which should have been calculated at the same time.

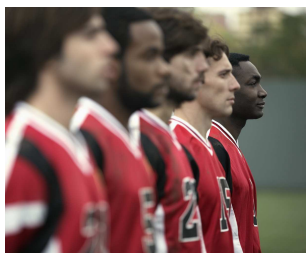
### Obstruction!

*FACT: The FIFA rule book is 70 pages long. Officials have a book 300 pages long to interpret the rules! The word obstruction is not defined in the rules!*

You may also want to think about how you are going to manage an increase in stock holding. In order to meet increased demands you will almost certainly need to order more and/or more often than usual. Where is this going to be kept? By planning now you can make sure that food deliveries can be stored safely and if necessary make sure that there is enough fridge space for the foods you have ordered. Make sure that deliveries of drinks are not blocking fire exits or stacked dangerously so that they might fall and injure someone. Storage areas must be organised so that staff can access them quickly and safely as dictated by the demands of the business. By planning now, you can avoid having to improvise as this can increase the risk of accidents and incidents.

### Defence

*FACT: The record for fewest league goals conceded in a season belongs to Chelsea and Preston North End who let in 15*



An increase in trade usually means the need for everyone to pitch in and help. This makes sure that things get done and service runs smoothly. This must not be to the detriment of all of controls and training that go on routinely. Many businesses have robust systems which when carried out and recorded provide them with a great chance of defending both criminal and civil actions. Make sure that your business builds from the back. Do not let your defence down by failing to do what you do normally. Records are likely to be requested over the tournament period. Make sure yours are up to date.

### Injury Time

*FACT: The longest recorded game of football was a charity match in Gloucestershire which lasted 33 hours – score: 333 - 293!*

Everyone hopes that nothing is going to go wrong and that everyone, both staff and customers, have a great time, see some great games of football, and see sales rocket, but... there will always be a few occasions when things happen which are beyond the control of your business. Where accidents or incidents occur, it is important that these are recorded and reported. It could be that someone falls over celebrating a goal, or falls of a chair following a penalty save! It could be that these incidents may need to be formally reported. So make sure checks identify and remove the risk of accidents (e.g. dry spillages, repair trip hazards and ensure that furniture is in good repair!) and then if someone still manages to hurt themselves, make sure you get the necessary details and report it!

### Off the Bench!

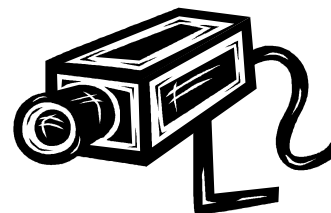
*FACT: Fastest goal by a substitute in the World Cup was by Ebbe Sand of Denmark who came on and scored after 16 seconds!*

There may be occasions when watching football from the floor may not be enough. If you note anyone who has decided to climb up onto a chair or table for a better vantage point, make sure that you show them a yellow card and ask them to get down. What you certainly would not want is someone falling from somewhere they should not have been in the first place.

### TV Coverage

*FACT: The last World Cup final was watched by 284million. It is thought 2010 will top 300million viewers!*

Aside from the football coverage on the television, yours may be a business which has or is required to provide and record images on closed circuit television (CCTV). It is a good idea (before the World Cup) to make sure that your cameras and recorders are both working. If the provision of CCTV is a condition of your license, it could be that the authorities want to see a replay to check for fair play. Failure to provide this could have serious implications and lead to you and your business being suspended for not meeting your licensing conditions.



### Goals

*FACT: Sir Geoff Hurst's hat-trick remains the most goals scored in a World Cup Final. His final goal also remains the latest goal!*

No doubt that when we look back, the World Cup will be remembered for lots of dribbling! a few clash of heads! unusual goal celebrations! (and that's just the customers!). Whilst there may only be one trophy, by planning and making sure that controls are in place and staff are trained, you can make sure that you and your staff are amongst the winners.

### Maybe PSN can help!

If you have not already seen a copy, then you can obtain an example World Cup Risk Assessment from our offices. This provides examples of controls which may or may not apply to your business and can be tailored to suit your individual needs. If you would like a copy, then please contact us by email : [info@perryscottnash.co.uk](mailto:info@perryscottnash.co.uk).

## A TO Z OF FOOD SAFETY

### V is for VIRUS

These can spread very easily and can have similar symptoms to food poisoning. Whilst viruses can be spread by food, they can also be spread very easily through exposure to infected persons and surfaces which have been contaminated by someone with a viral illness. A common virus infection which has posed significant problems to businesses over recent months has been the Norovirus.

It is thought that the Norovirus is the cause for as many as 90% of all outbreaks of gastroenteritis globally. The disease is usually self-limiting, and characterised by nausea, vomiting, diarrhoea, and abdominal pain. As with any illness, if you are a food handler and are suffering from symptoms which include vomiting and diarrhoea then you must inform your line manager, not handle food and consult a doctor as soon as possible. Failure to do so may result in rapid spread of a virus to customers and work colleagues.