



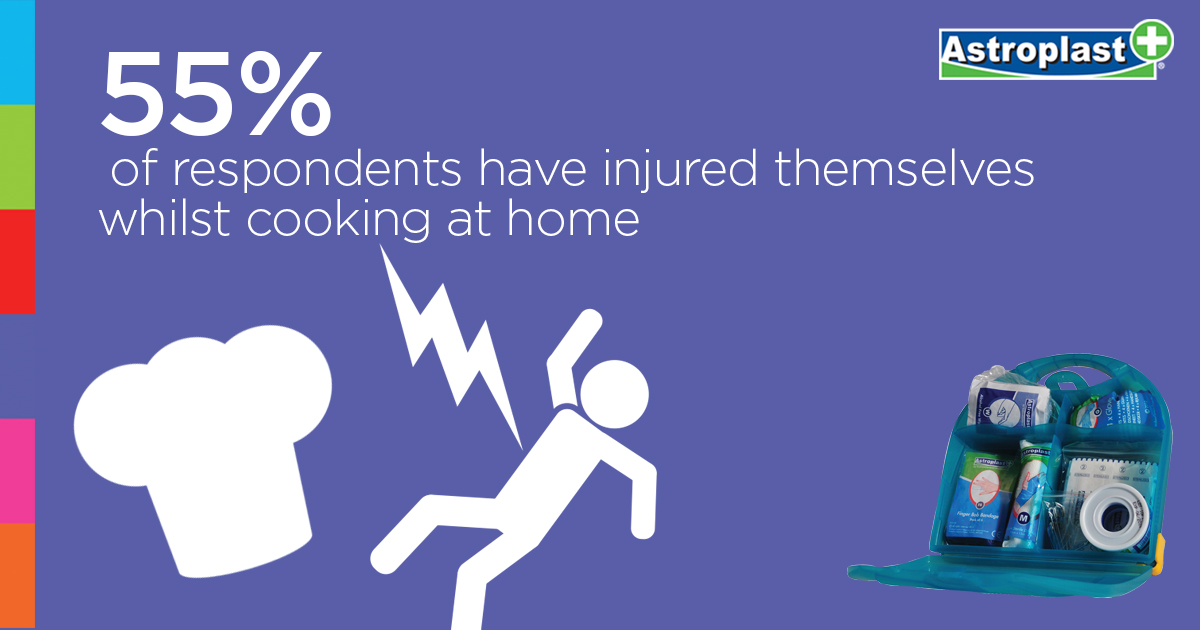
There were 110,000 self-reported slips, trips and falls in catering environments in 2016/17 (HSE). Be prepared for an accident with the Astroplast HSE Food Hygiene First Aid Station that is designed for use in kitchens and catering premises with blue detectable supplies.

Image code: 01\_food\_hygiene\_station.jpg



The catering industry is fraught with hazards for chefs and waiting staff who know from painful experience about chopping accidents, hot oil burns and slips. If an accident happens, make sure you can treat an employee immediately with the Astroplast HSE Catering First Aid Kit.

Image code: 02\_food\_hygiene\_catering\_kit.jpg

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Home chefs take note! A survey by Electrical Safety First found that 55% of respondents have injured themselves whilst cooking at home. The Astroplast Piccolo HSE Catering First Aid Kit is the ideal mini kit treating minor kitchen accidents.

Image code: 03\_food\_hygiene\_home.jpg



If you work in a café, kitchen, restaurant, bar or canteen, you’ll know how painful burns can be. Have you tried Astroplast Burn Kool Dressings? They provide soothing and cooling care for the affected area whilst minimising pain and preventing infection and future damage.

Image code: 04\_food\_hygiene\_burns.jpg



One of the most common accidents as a chef is cuts from sharp knives, slicers, graters and blenders. Astroplast Blue Detectable Plasters and Fingerstalls are clearly visible and a must-have to prevent the risk of infection and contamination of food.

Image code: 05\_food\_hygiene\_blue\_detectable.jpg



Minor accidents in the catering and hospitality industry are frequent so it doesn’t take long for your first aid kit to become depleted. As an employer, you have a duty of care to keep a well stocked kit so contact us to find out about the comprehensive range of specialist Astroplast Food Hygiene supplies we can provide.

Image code: 06\_food\_hygiene\_supplies.jpg