



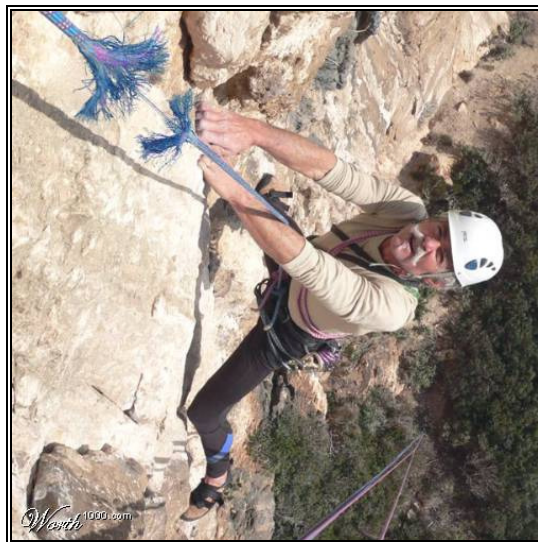
Explorer
ASSOCIATES LIMITED

F1, 12 Radnor Cliff, Folkestone, Kent CT20 2JJ
Tel: +44(0)1303 211341
Email: info@explorer-associates.co.uk
www.explorer-associates.com

MAY NEWSLETTER - 2011

The year is cracking on and project work, new contracts and workshop cleanups seem to be getting underway..... but slow progress in seeing improvements in safety within the working environment as my crew continue to report the usual hazards and 'bad practise' – come on – get a grip and review your standards – an accident having occurred can cause massive disruption, improvement notices, prohibition notices or..... criminal court action!

Good management and staff training – in house and built into the working day repays every time!



Check out your equipment regularly – this also pays in the long run!!



Training in teamwork and spotting work hazards also pays!!!!

HEALTH & SAFETY CONSULTANTS, ENGINEERS AND PROJECT SPECIALISTS

Registered in England No 3650082 Reg Office: F1, 12 Radnor Cliff, Folkestone, Kent CT20 2JJ UK VAT Reg 725 2570 43
Directors: C. Rodgers (Chairman) J.F. Ridgway (Managing Director) M.J. Gardiner (Company Secretary)



This one came in to me last week – it just has to be a ‘wind up’.....doesn’t it??!!
Hedge trimming now – haircut later if it goes wrong....”Anything for the weekend Sir?”



I don’t think so!
Batter about to scatter!
Bet the drill is set on ‘hammer action’ as well!



As always: “They’re out there – desperate to kill themselves!”

Environmental issues came to the fore recently – food and drink being consumed in the workshop area – the question arose because there is little, or no, advice on the HSE website about whether it is ‘OK’ or not.

Think about it – it most definitely is **NOT** on!!

- The mix of dirt, swarf, oils, chemicals and drinks do not add up
- Are they seriously going to wash their hands before handling a sandwich at the work bench?
- Add the possibility of vermin...
- Spilt drinks over electrical equipment?
- Storage of consumables amongst chemicals and other nasties?

No, no – set up a dedicated ‘canteen’ area – clean and with running water and a boiler, table, chairs etc and make the discipline that a drink or food break can only be made there....or outside the complex if they HAVE to have a smoke.

There is a time and a place for eating and drinking – the workplace, workshop, garage, retail shop or office is neither a place nor a time!!!



....and if you do set up a canteen – make sure the right equipment is used and is tested.... an iron is not designed to be a grill!!!



Our American cousins have always worried me (sorry Jim!!)

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Try and have a safe month and give some thought to environmental issues – I'll have a crack at the whole subject next month!

Kind regards

Jerry