

STAFF TRAINING REPORT

Subject: COSHH

Date: ___/___/___

Time: ____:____

Department: _____

- Review departmental COSHH risk assessments
- Do you know all you need to Know?
 - Corrosive
 - Harmful/Irritant
 - Toxic/Very Toxic
- Safety Equipment
- Control and usage of chemicals
- MORE TEXT ON FULL RESOURCE

Safety Guidelines:

- Never keep cleaning products in a food area
- Acid materials should be stored away from chlorine materials
- Check containers for leaks, if possible, change and contact your line manager
- All detergents must be clearly labelled with their contents
- MORE TEXT ON FULL RESOURCE
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- Always rinse out empty containers

Note: If you are required to use any chemicals outside of your department you must ensure you have reviewed the departmental COSHH file and understand all the 1988 health regulatory information that the company provides.

Participants Name: _____

Participants Signature: _____

Trainer's Signature: _____

Manager's Signature: _____