SQWV Guidance Note: First Aid Provision in Larders

Standard Requirement

All larders must have a properly equipped first aid kit.
The contents of the first aid kit should be based on first aid needs requirements.

Guidance for Implementation

To meet the SQWV standard, all larders must maintain a first aid kit that is:

- **Appropriate to the level of risk**
- **Located within the larder**
- **Regularly checked and maintained**

Assessing First Aid Needs

The level of first aid provision should be **commensurate with the risks** associated with the larder's operation. Members are responsible for assessing their own requirements, taking into account:

- **Size of the larder**
- **Number of people working**
- **Nature of activities (e.g. knife work, butchery)**
- **Remoteness of location**

Recommended Contents

While there is no one-size-fits-all list, the following guidance applies:

For Small, Low-Risk Larders (e.g. single operator):

- **Basic off-the-shelf first aid kit**
- **Assorted plasters**
- **Sterile dressings**
- **Antiseptic wipes**
- **Bandages and tape**
- **Scissors and gloves**

For Larger or Higher-Risk Larders (e.g. multiple workers, extensive butchery, remote areas):

- **All items listed above, plus:**
- **Blood-stopper dressings**

- **Artificial stitches (e.g. butterfly closures)**
- **Eye wash**

Maintenance of Kit

- Kits should be **clearly marked**, **easily accessible**, and **routinely checked**.
- All items must be **in-date** and **fit for purpose**.
- The kit should be **suitable for the risks present** and whether **health and safety considerations have been met.**