

LOOK. THINK. DO.

Look out for danger. Think of how you can protect yourself. Do your work safely.

6 Basic Workplace Safety and Health (WSH) Rules for Food Manufacturing

Unsafe work practices and poor housekeeping in food manufacturing can cause slips, trips, and falls and serious injuries that can result in amputations. Every year, 1 worker dies and 400 workers are injured in the food manufacturing industry. Do your risk assessment before starting work.

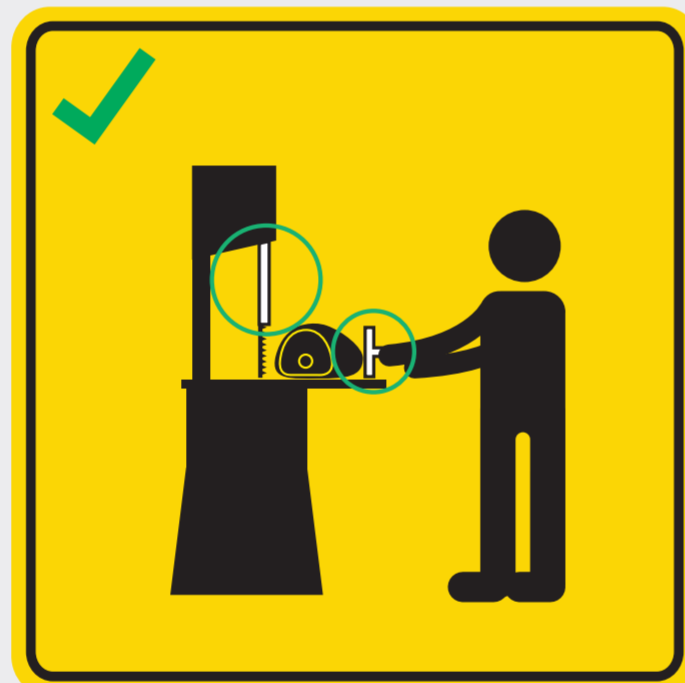
Report to your supervisor if you feel unwell.



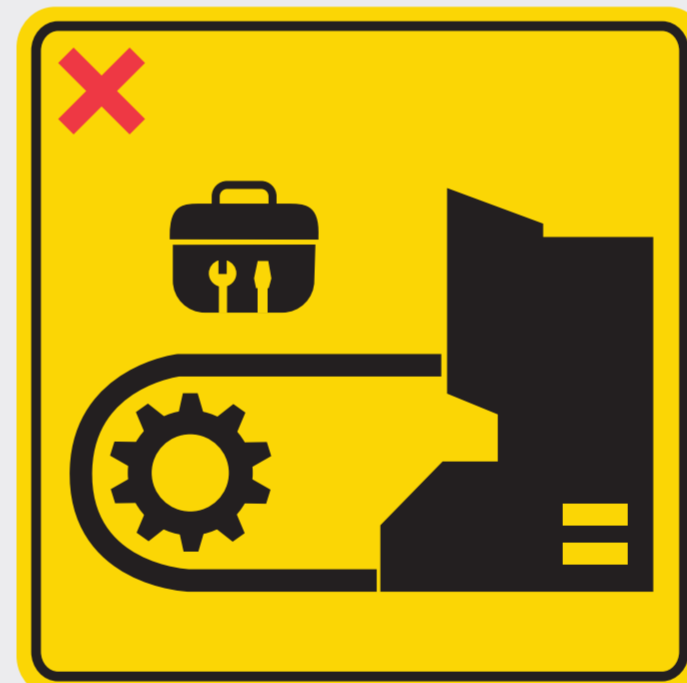
Have adequate training before operating a machine.



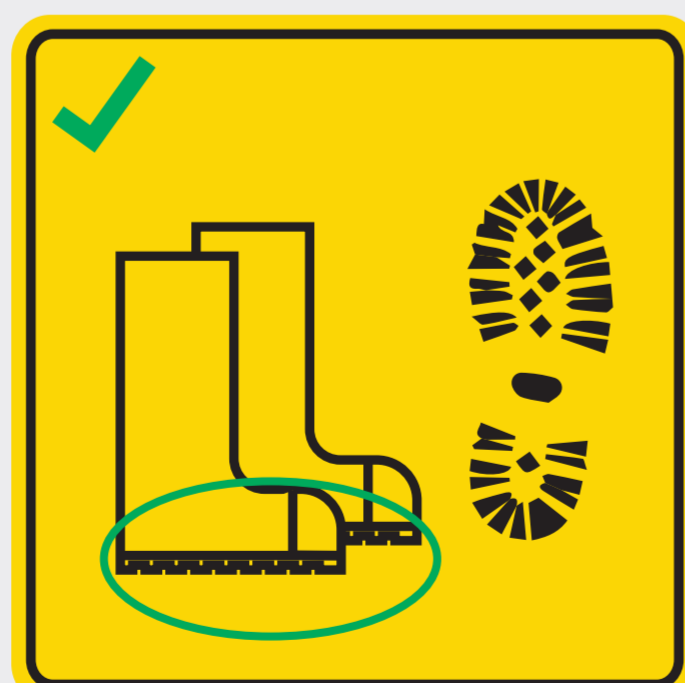
Ensure safeguards are in place. Use a tool to keep your hands safe.



Lock-out and tag-out before cleaning, repair and maintenance.



Use non-slip footwear and replace when it is worn out.



Practice good housekeeping and clean up spills immediately.



Learn more from WSH Council's food manufacturing accident case studies at www.wshc.sg.