

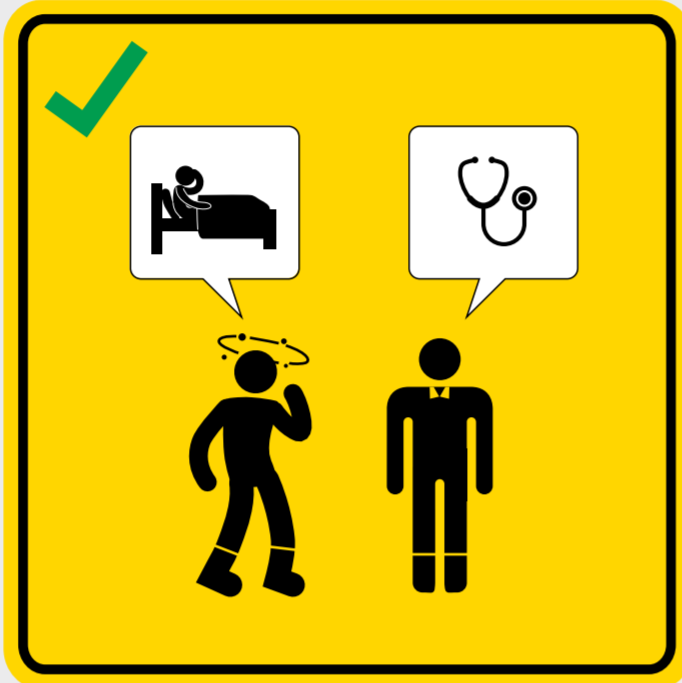
LOOK. THINK. DO.

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

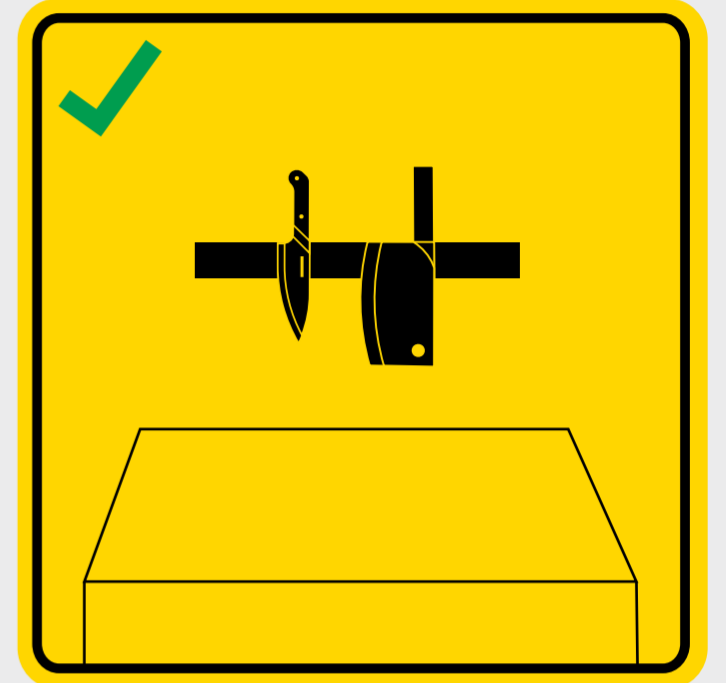
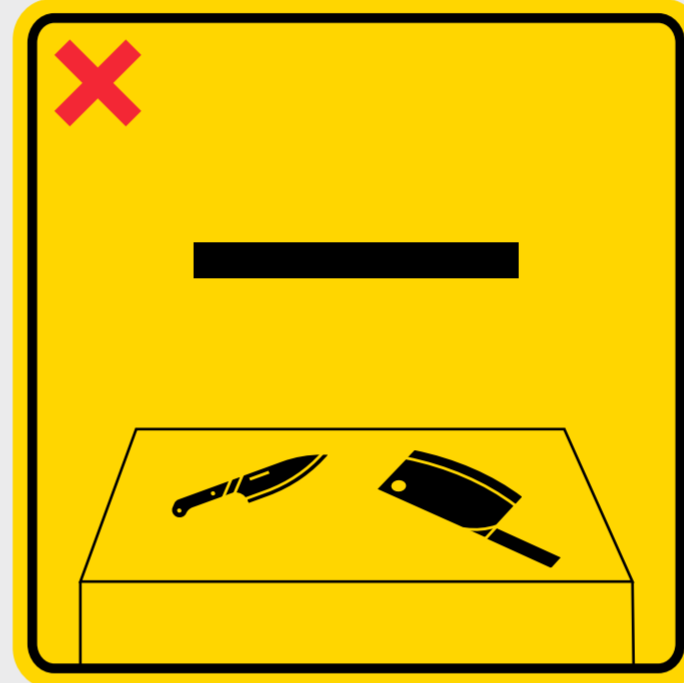
6 Basic Workplace Safety and Health (WSH) Rules to prevent Kitchen Hazards

Kitchen hazards can result in accidents. Reduce the risk of kitchen accidents by making simple changes in the way you work. Always do your risk assessment before starting work.

Report to your supervisor if you feel unwell.



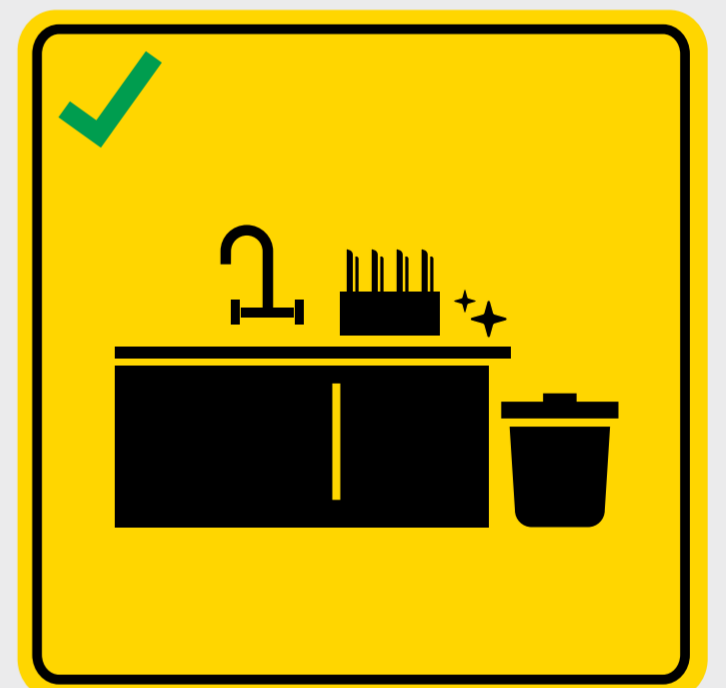
Place and store knives safely.



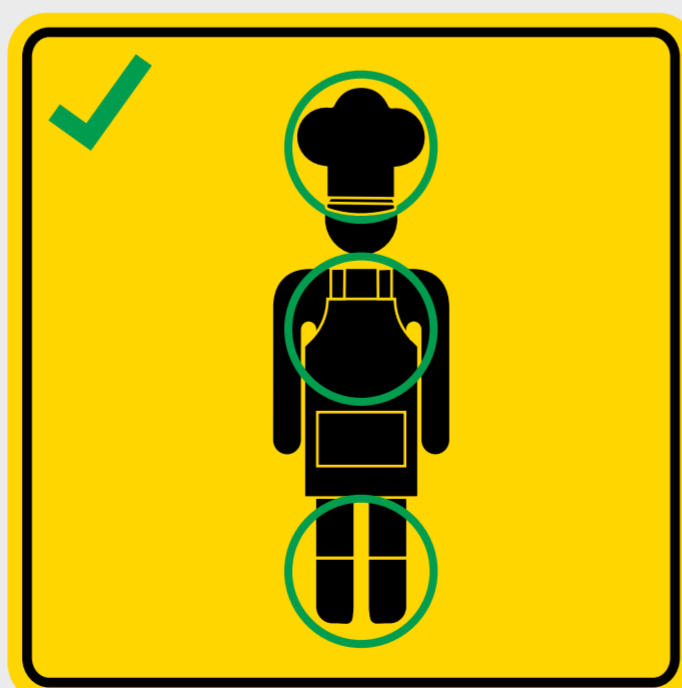
Do not leave pots unattended on the stove.



Keep the kitchen tidy and clear of clutter.



Dress properly in the kitchen.



Clean up spills immediately.



Learn more about kitchen safety at www.wshc.sg/kitchensafety.