

# WSH e-Forum for F&B Industry

Sharing on 2020 STF Statistic & case studies



MINISTRY OF  
MANPOWER

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**A Great Workforce A Great Workplace**

# Overview of Content

- WSH statistics for Food & Beverage (F&B) sector
- Case studies
- Common Hazards in F&B sector
- Preventing Slips, Trips and Falls

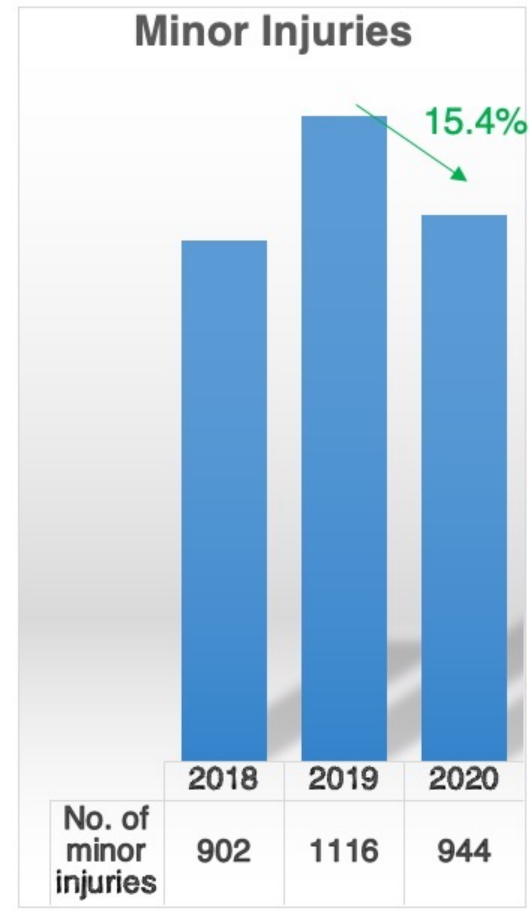
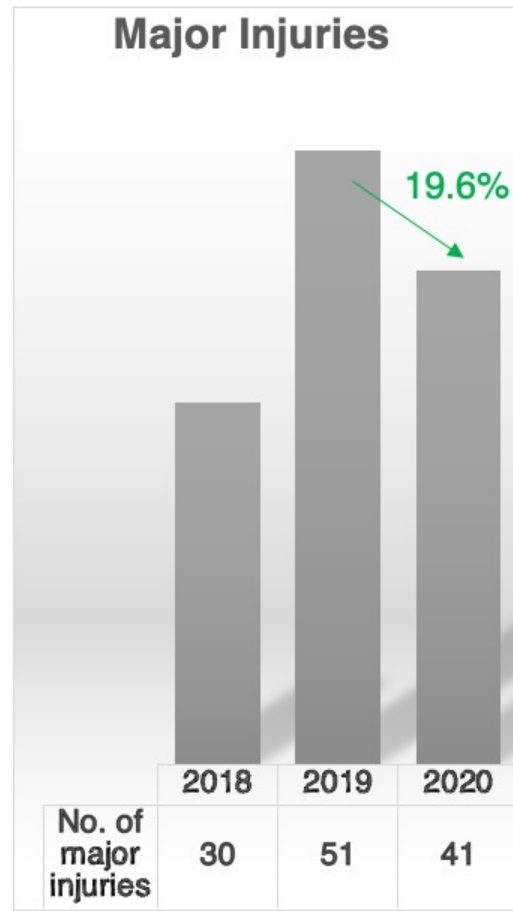


## Number for Workplace Injuries (past 3 years)

	2018	2019	2020
Workplace Injuries	12,810	13,799	11,350
Fatal Injuries	41	39	30
Major Injuries	596	629	463
Minor Injuries	12,172	13,111	10,857
Occupational Diseases	563	517	528



## Injury statistics for F&B sector (past 3 years)



## WSH statistics of Slips, Trips & Falls accident

- Slips, trips & falls (STF) was the top cause of workplace major injuries and also the top cause of workplace minor injuries in Singapore.
- STF accounted for 34% (159) of the total number of workplace major injuries (463) in 2020.
- STF accounted for 31% (3318) of the total number of workplace minor injuries (10857) in 2020.

STF	2019	2020
Major Injuries	216	159
Minor Injuries	3694	3318



## WSH statistics of Slips, Trips & Falls accident

- In the F&B service activities sector, STF was the #2 cause of major and minor workplace injuries in 2020.

	Top 3 Incident Types		
	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Major Injuries	Exposure to Extreme Temperature	<b>Slips, Trips &amp; Falls</b>	Traffic Accident
Minor Injuries	Cut/Stabbed by Objects	<b>Slips, Trips &amp; Falls</b>	Exposure to Extreme Temperature



## Common hazards in F&B sector





## Common hazards in F&B sector

Damaged floor tiles with loose floor drain



Damaged floor tiles and wet floor



Electrical cable on wet floor

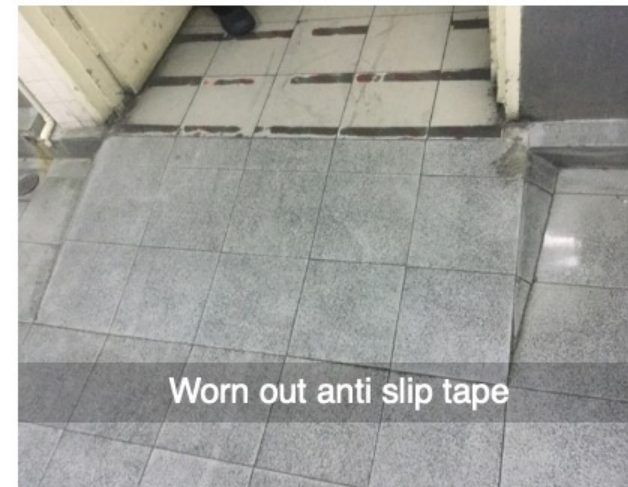


Steps can be a trip hazard – lack of warning





## Common hazards in F&B sector



## Common hazards in F&B sector

Improper foot wear



Damaged floor drain causing tripping hazard





## A green wheeled trash bin with a white plastic liner is positioned in a kitchen area. To the left of the bin are metal shelves holding various kitchen items, including several large metal bowls and a metal strainer. The floor is dark grey tile, and a black mat is placed in front of the bin. In the background, there are more kitchen equipment and a doorway leading to another area.

A chef in a white uniform and blue apron is working in a commercial kitchen. The chef is standing at a stainless steel counter, possibly preparing food. The kitchen has a dark tiled floor and various stainless steel equipment, including a sink and a stove. The lighting is warm and focused on the chef's workspace.

## Good practice – Reducing slip hazard



Strips to warn of uneven flooring



Signs to warn of wet floor



# Preventing Slips, Trips and Fall





# Preventing Slips, Trips and Falls

Hazards	Possible risk control measures
Slippery floor (e.g. at washing area)	Place anti-slip mats.
Wet or oily floor due to spillage	Clean up the spillage immediately. Place warning signs to warn of the slippery surface
Unstable walking surface (e.g. damaged floor tiles, loose floor drain)	Repair or replace damaged floor/tiles. Ensure periodic inspection of floors for damages.
Curled carpet	Ensure carpets are taped down or designed to be anti-curl.
Inadequate / inappropriate footwear	Wear covered shoes with proper soles (e.g. anti-slip work shoes)
Obstacles within a walkway (e.g. boxes, protruding objects, wires etc.)	Keep walkways and access ways free from obstacles
Insufficient lighting	Check work areas to ensure that they are well-lit.



## Employer's Role

- Conduct Risk Assessment (RA) to eliminate or minimise slip, trip and fall risks and communicate to the employees
- Maintain a safe working environment (e.g. by selecting the right type of non-slip flooring and providing sufficient illumination at the workplace).
- Provide employees with personal protective equipment (e.g. non-slip work shoes), training, instruction and supervision for relevant work activities.



# Thank you



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