



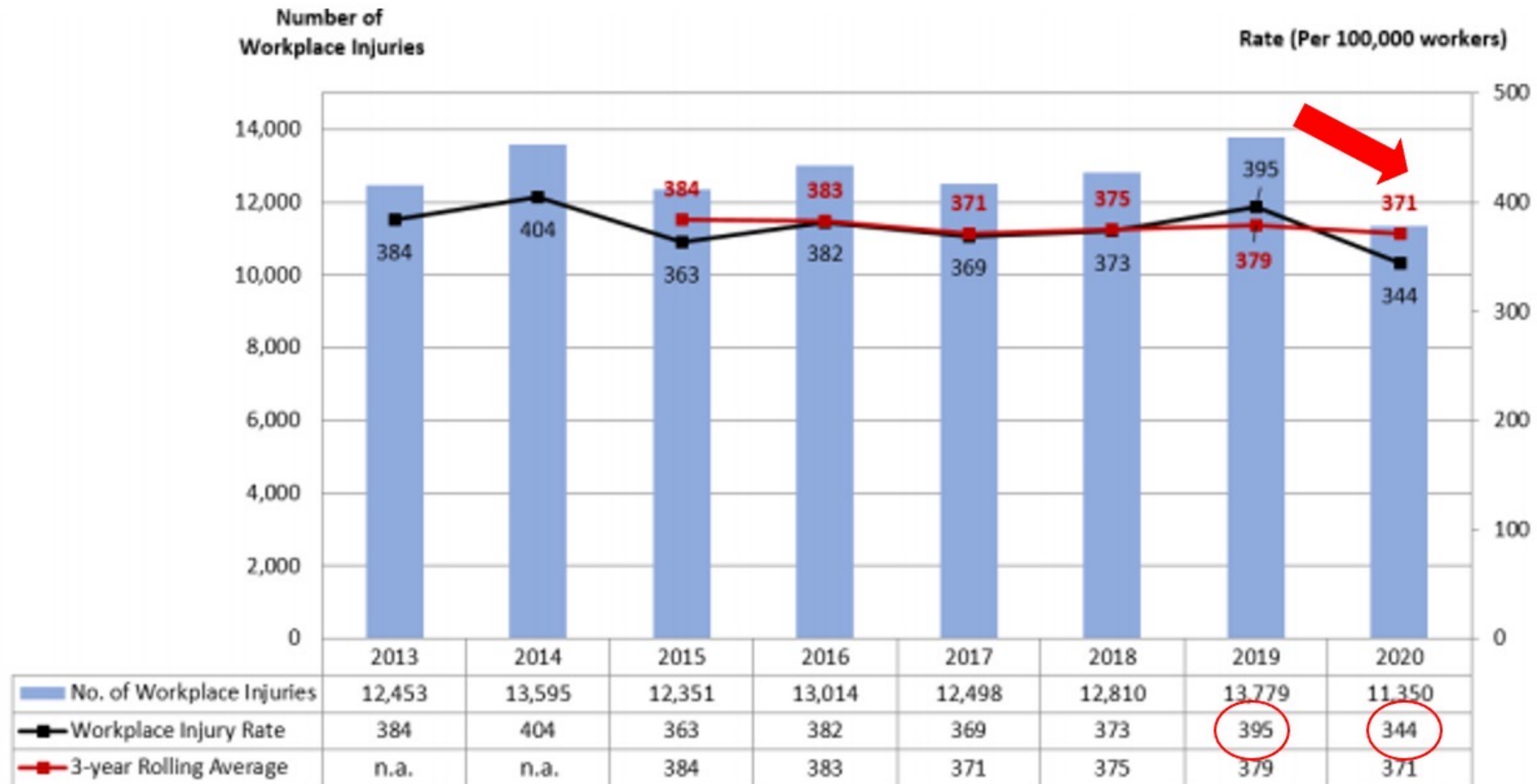
WSH in the Food and Beverage Industry

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 - Proper handling of sharp objects/ knives
- Importance of risk assessment
- Good housekeeping practices

Overview of Trends



Source: WSH National Statistics Report 2020

Overview of Trends

In 2020, the leading contributor of minor injuries was the Manufacturing sector with 2,330 cases, followed by the Construction sector with 1,674 cases and the Accommodation & Food Services industry with 1,245 cases. The top 3 contributing industries collectively accounted for 48% (5,249 cases) of the total minor injuries in 2020.

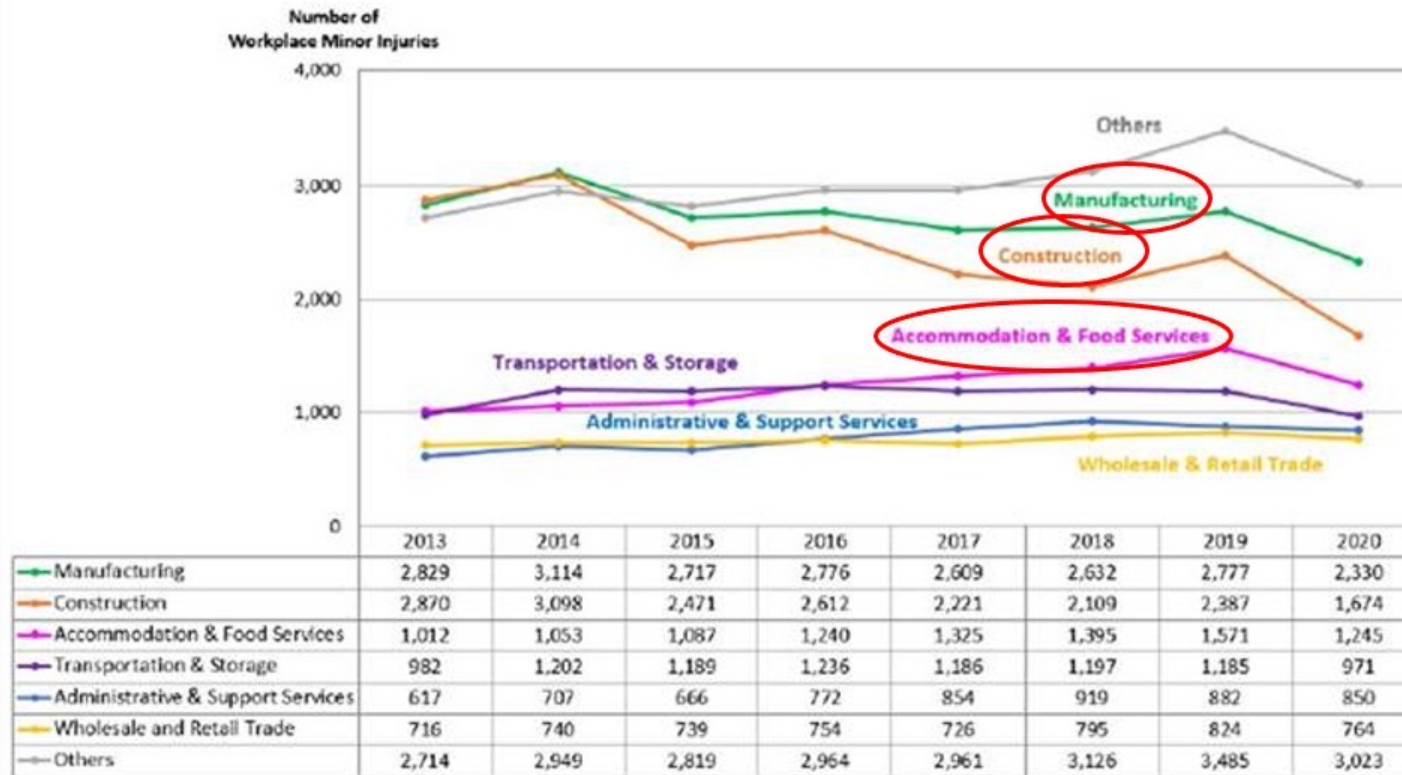


Figure 17: Number of workplace minor injuries by industry, 2013-2020

Source: WSH National Statistics Report 2020

Overview of Trends

CAUSES OF WORKPLACE MINOR INJURIES

The top three causes of workplace minor injuries were (i) Slips, Trips & Falls, (ii) Machinery Incidents, and (iii) Struck by Moving Objects. These collectively accounted for 55% (5,993 cases) of the total number of workplace minor injuries.

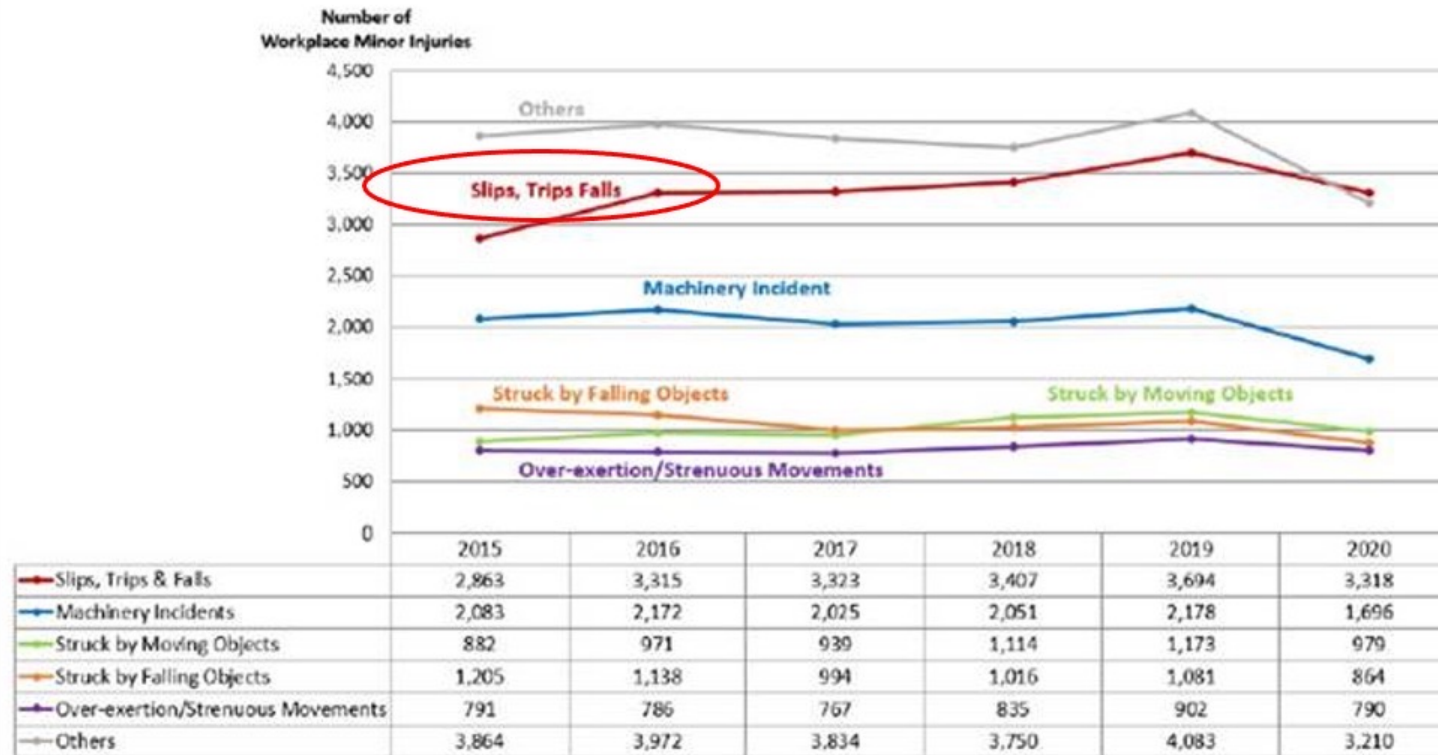


Figure 18: Number of workplace minor injuries by cause of injury, 2015-2020

Source: WSH National Statistics Report 2020

Work Hazards in F&B working environment

Common work hazards in F&B:

- Slips, trips and falls
- Scalding and burns by hot liquids or steam
- Handling of sharp objects/ knives



Preventing Slips, Trips & Falls in the Kitchen



Preventing scald and burns

What causes most kitchen scalds and burns?

- Scalding liquids
- Spattering grease
- Hot cooking utensils



How to prevent?

- Place objects so that they cannot be pulled down or knocked over
- Turn pot handles away from stove edge
- Use dry oven mittens when handling hot cooking utensils



Proper handling of sharp objects/ knives

KNIFE SAFETY

- ✓ Select the right knife for the task.
- ✓ Keep blades sharpened and handles in good condition.
- ✓ Always use a cutting board.
- ✓ Cut downwards with firm even pressure, away from the body.
- ✓ Clean knives immediately after use.
- ✓ Store knives safely in block or rack.
- ✓ Never try to catch a falling knife.



SLICING MACHINE SAFETY

- ✓ Power supply must be switched off / disconnected at main before cleaning.
- ✓ Guard must be in position before operating machine.
- ✓ Slicing thickness indicator must be returned to zero after use to prevent accidental hand injury.
- ✓ In the interest of hygiene, gloves must be worn when using this machine.



Work Hazards in F&B working environment

Characteristics of work hazards:

- Not isolated events
- Have a triggered mechanism
- May have several causes

CAN BE PREVENTED!

Common misconception:

- Accidents can't be prevented
- We don't have many accidents
- Safety is expensive
- There's no hazards in my job
- We are experienced

HOWEVER, ACCIDENTS HAPPEN..

Case Study- Slip, trip and fall

\$80,000 fine for unsafe workplace

first to be convicted under Workplace Safety and Health Act for restaurants

SINGAPORE — For the first time, a restaurant has been convicted under the Workplace Safety and Health Act since it was extended to cover restaurants from March 2008.

On Friday, in the Subordinate Courts, affies 1 was fined \$80,000 for failure to ensure workplace safety which resulted in the death of a worker on May 9 last year.

The incident happened at about 10.10pm at 1 at 1.

1, 19, a senior reward, employed by 1 was at the dish washing area of the kitchen at night.

While carrying at least one plastic rack containing 25 glass wine goblets, he either slipped due to the slippery floor or fell when he stepped on one of several items strewn on the floor.

The wine goblets shattered, spreading shards of glass all over, cutting 1 in the neck area.

He got up, stumbled out of the washing area, but collapsed again.

He was rushed to hospital in an ambulance, where he was pronounced dead the same day.



There was poor housekeeping in the dish washing area where worked and the shattered wine goblets (inset) had cut him in the neck area.

The cause of death was excessive loss of blood due to a deep cut on the neck.

Investigations by the Ministry of Manpower (MOM) showed the floor was wet,

greasy and slippery.

There was no anti-slip floor mat and damaged non-slip tiles had been replaced with those with less slip resistance.

The MOM said this showed the company had failed to provide a safe workplace for its employees.

Although the company had issued a pair of safety boots to 1, it was not enough to prevent him from falling.

Mr Ho Siong Hin, Commissioner for Workplace Safety and Health, MOM, said the conviction sent a warning to all workplaces.

He said: "In this instance, the employer's absence of risk assessment and the lack of workplace safety measures contributed to the tragic and unnecessary loss of a life. If

the employer had conducted a risk assessment, they would have realised the slipping and tripping hazards present at the workplace.

"MOM reminds all employers, individuals and stakeholders of the importance

of ensuring and adhering to proper safety measures."

Source: Straits Time, Jul 10, 2010

Case Study- Slip, trip and fall

Investigations by MOM:

- Floor was wet, greasy and slippery
- No housekeeping to prevent tripping hazards
- No anti-slip mats
- Damaged non-slip tiles replaced with less slip resistance tiles
- Absence of risk assessment
- Lack of workplace safety measures



Case Study- Handling of Sharp Objects/ Equipment

Bakery owner, 73, dies after falling into dough-making machine



1 of 2 Workers who noticed a burning smell were shocked to find Mr Ng Sew Kuang in the machine. ST PHOTO ONG WEE JIN

Aqil Hamzah

UPDATED JUN 26, 2018, 10:23 PM



SINGAPORE - A 73-year-old man died in an accident in a Bedok confectionery on Monday (June 25).

Mr Ng Sew Kuang, 73, in Bedok, died after he fell into a dough-making machine while preparing red bean paste.

Workers who noticed a burning smell coming from the machines on the second-storey were shocked to find Mr Ng in the machine.

Source: Straits Time, Jun 26, 2018

A Singapore Civil Defence Force (SCDF) spokesman told The New Paper that it responded to an incident at 3.05pm.

A police spokesman said they were alerted at 3.06pm and a 73-year-old man was pronounced dead at the scene.

One of the workers identified the victim as her boss. In a [feature on the confectionery in 2014](#), The Straits Times identified him as :

The woman, who declined to be named, told TNP: "No one was around him when the incident took place, but a strong burning smell made us suspect something was wrong."

Madam Zhu Xiao Wei, who works at the beauty salon next to the bakery, said Mr Ng's daughter rushed into her salon to ask her to call for an ambulance.

"I thought it was a minor accident at first. I still can't believe that he died," she said.

Madam Zhu added that she was close with Mr Ng, whom she had known for about seven years.

"Being neighbours, we talk all the time. He was a very warm person and everyone here knew him. I've seen the machines upstairs before and they are all very big. I can't imagine how his last moments must have felt, being trapped in one of them."

In its 2014 feature, ST said that for the past 39 years, Mr Ng and his wife, started work every day at 4am and still made everything by hand and from scratch.

The bakery, started by Mr Ng's paternal grandfather more than 70 years ago, is known for its traditional goodies, such as tau sar piah and wife cakes.

Case Study- Handling of Sharp Objects/ Equipment

Investigations by MOM:

- Accident happened when owner was operating an industrial gas-heated cooking mixer
- Caught by rotating mixer arm
- Pulled into the dough machine



Possible lapses:

- Metal covering of flour kneading machine not at the top of the mixing bowl, this can prevent hand from being trapped and damaged by beater
- Standard operation procedures not strictly followed to observe safety

Why is Risk Assessment important?

Risk Assessment Steps



Hazard Identification



Decide who might be harmed and how



Evaluate the risks and decide on precautions



Record your findings and implement them



Review your assessment and update if necessary

LOOK. THINK. DO

Look out for Danger

Think of how you can protect yourself

Do your work safely

Good Housekeeping Practices

- Ensure floors are clean and dry
- Ensure pathways are cleared of unnecessary items for ease of movement
- Ensure products are properly stored and labelled for quick retrieval



Control Measures:

- Install anti-slip flooring and mats
- Put up signs to warn workers about hazards such as wet and slippery floors
- Increase training and daily briefing to create awareness to workers



SMM measures for F&B establishments

- Designate and clearly demarcate a dining area for employees only. The designated area should be out of public view wherever possible.
- Stagger employee's meal times.
- Employees must dine alone and keep a distance of at least 1 metre from any other individuals. They should refrain from interacting with other individuals.
- Employees should dine quickly and leave the designated dining area in a clean state after they have consumed their meals.
- Employees must wear their masks as soon as they have finished eating or drinking.



Thank You

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