Jtilisation of Technology and Automation to Improve WSH in Kitchens
Sharing by Neo Group,
Miss Yvette Chin









MEO 梁苑 GARDEN

Bringing people together





































Manufacturing























oplies & Trading







Workplace Safety Is In Our DNA

All-inclusive WSH practices

Taking action is OUR responsibility

Workplace safety promotes wellness of everyone

It All Starts With The Right Mindset



WSH at Neo Group

Management & Supervision



Note: Photo was taken before COVID-19

Technology





WSH at Neo Group

Digital Technology



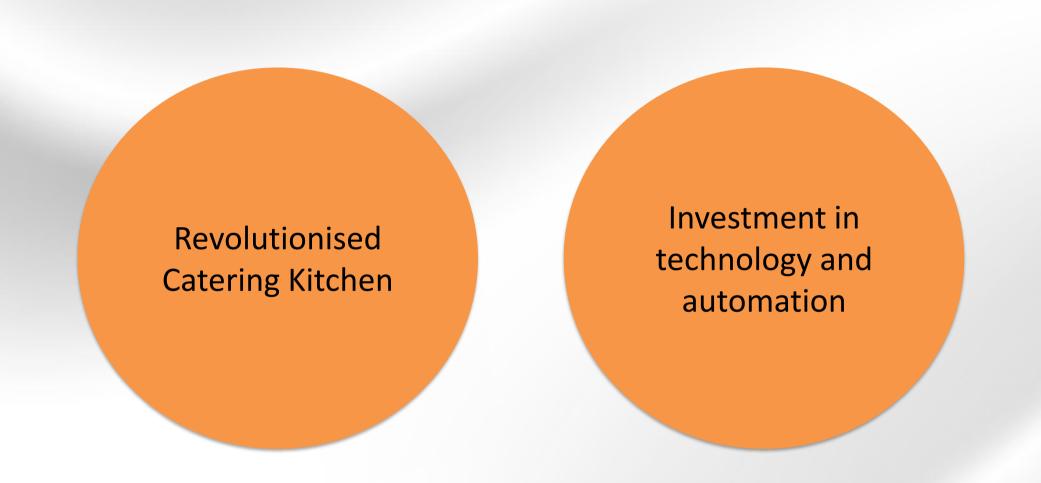


Automation

Growth & Efficiency

Safety,

Utilising Technology to Improve Kitchen WSH



Video on Adoption of Technology

Multi Piston Bakery Depositor



Equivalent to efficiency of 5.4 staff

Upskilling of staff to manage machine

Employees do not have to bend over for long hours

Eliminates
likelihood of
back/muscle
injuries

Electric Vegetable Cutter



Prevents
injuries
resulting from
cuts

Upskilling of staff to manage machine

Reduce occupational health hazards Clean cutting results in better hygiene and preventing STF (less water spills)



Management Approach in Improving WSH

People Are Our Greatest Assets











Daily Pledge Taking

Reinforce Commitment



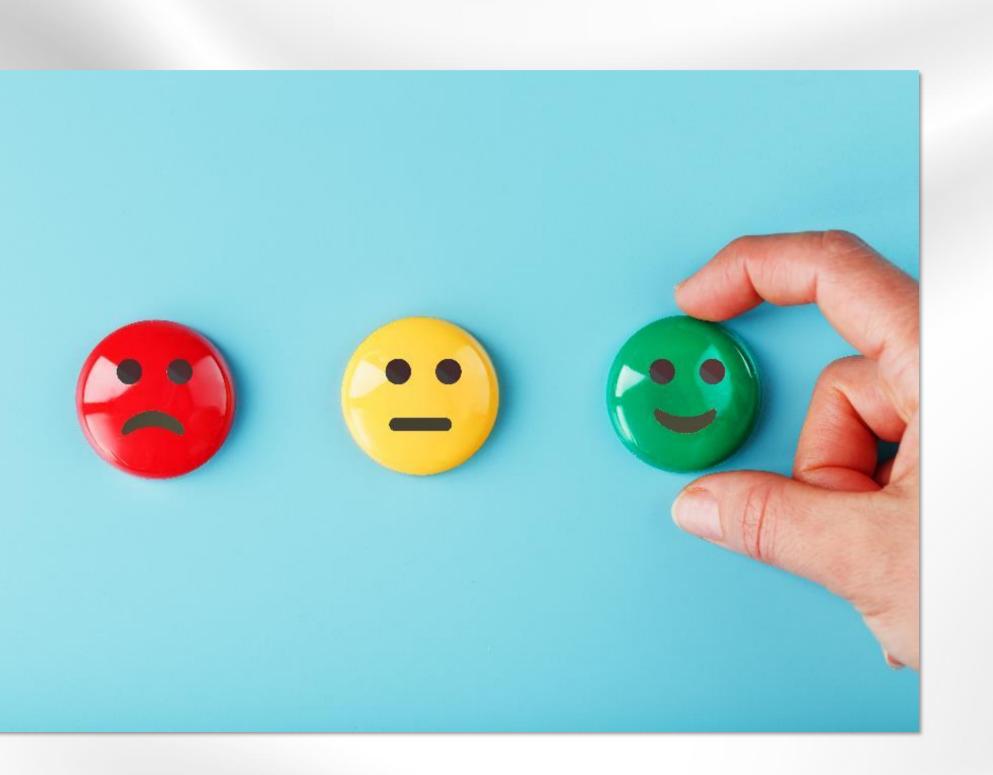


Zero Error System

Constant Reminder

Enables Swift Rectifications

ZERO ERROR ZERO ERROR



Effective Employee Feedback System

Quicker Responses & Implementations

Assures A Safety-First Work Environment

Colour Coded Uniform



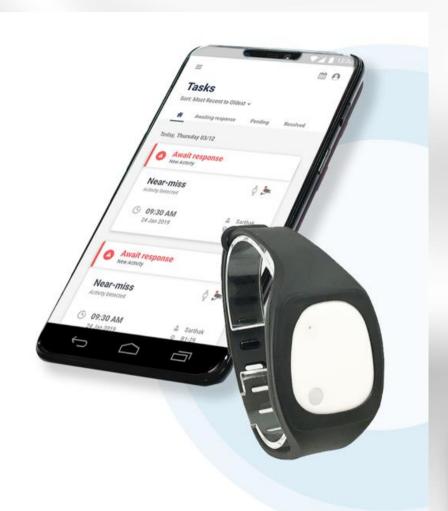
Ensures Orderliness

Higher Standards of Hygiene

Healthier Bodies & Minds

Note: Photo was taken before COVID-19

Neo Group X Vulcan Al



WorkSafe

Multi-sensory safety intelligence based on wearable and video analytics





Embarked on Testbed Program to Implement AI technology

Able to Detect Near Misses In STF Via Wearable & Al Program

Supervisor Can Be Alerted to Rectify Hazards

Thank You

