



Tripartite Alliance for
Workplace Safety and Health

WSH Forum for the Food & Beverage Industry 2022 Resources



23 May 2022

Watch the National WSH Campaign Music Video



Scan QR Code to
find tutorial video
on microsite

Do the National WSH Campaign Workout

- Stay active and alert by making the National WSH Campaign Workout part of your daily/weekly exercises.
- More details on Campaign microsite at www.taketimetotakecare.sg



Scan QR Code to
find tutorial video
on microsite

Take part in the National #WSHWorkout Challenge

- Contest opens from now till 17 July 2022

- Submit a video of you and your friends doing the workout on TikTok <https://vt.tiktok.com/ZSdQbHoaF/>
- You can also participate as a group representing your company.
- Check out the contest details on the Campaign microsite and stand a chance to win attractive prizes.



Scan QR Code to
visit microsite

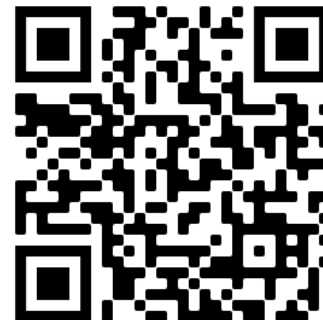
Share Campaign collateral and resources with colleagues and workers

- Download and use Campaign stickers

WhatsApp:

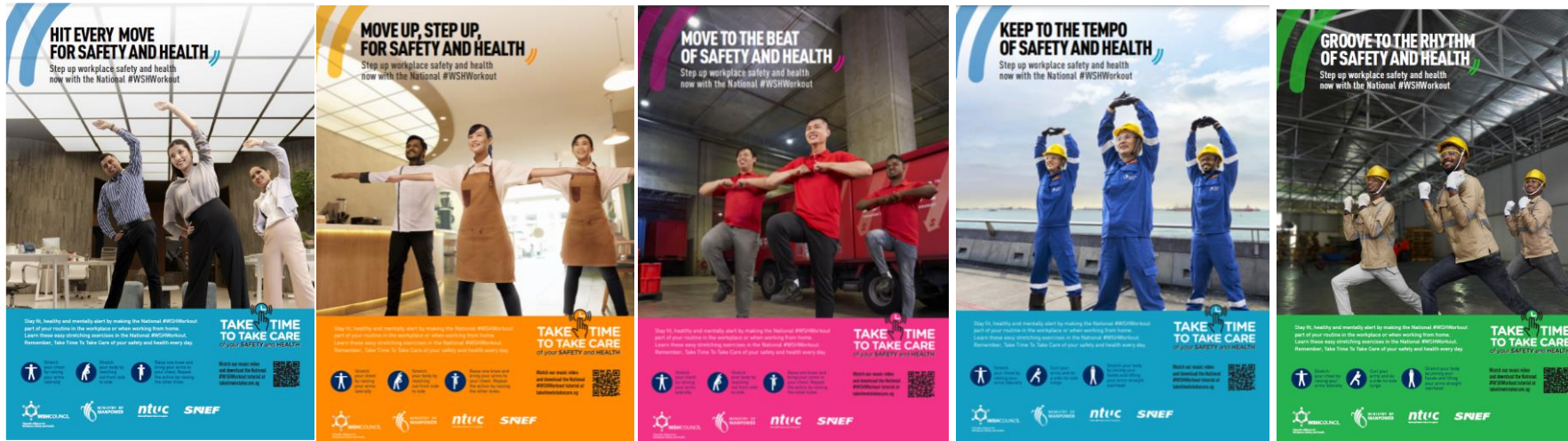


Telegram:



Share Campaign collateral and resources with colleagues and workers

- Download and print our Campaign posters to put up at your workplaces.



Scan QR Code to
download posters

Share Campaign collateral and resources with colleagues and workers

- Download and print our Campaign banner to put up at your workplaces.
- You may also produce this banner (3m x 1.5m) with ChannelWerkz. Please email joonell@channelwerkz.com.sg or call 9239 5727.



Scan QR Code to
download the
banner



National WSH Campaign 2022

Care Time

Scan the QR code to set Care Time in your phone's calendar today!

Visit www.taketimetotakecare.sg to learn more about safety and health actions you can do.



StartSAFE

- StartSAFE is a programme developed by Workplace Safety and Health Council to help companies adopt WSH practices.
- As a participant in this forum, your company is entitled to receive a FREE StartSAFE visit*.
- [Scan the QR code](#) now to register your interest in StartSAFE.



StartSAFE

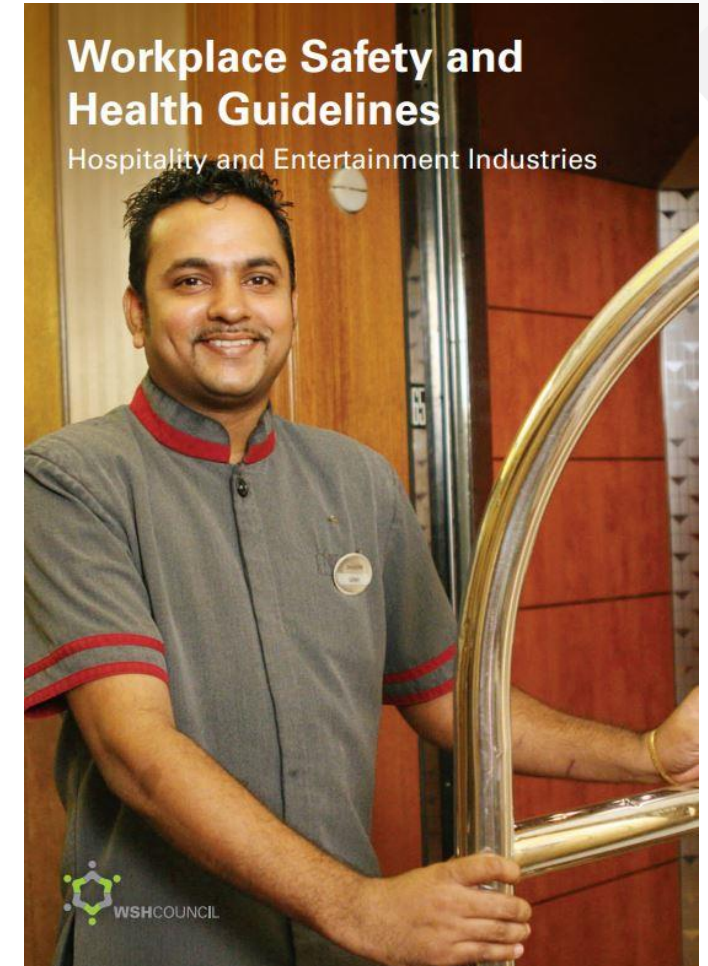
Scan the QR code now or visit <https://www.tal.sg/wshc/programmes/startsafe> to find out more about StartSAFE.



Workplace Safety and Health Guidelines

Hospitality and Entertainment Industries

Scan the QR code to download the Workplace Safety and Health Guidelines for Hospitality and Entertainment Industries.



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

Scan the QR code to download 6 Basic Workplace Safety and Health (WSH) Rules to prevent kitchen hazards



Kitchen Briefing Card for Trainees

Scan the QR code to download kitchen briefing card for trainees.



Are You K.I.T.Ch.E.N Ready?

Know your health

Is my body temperature higher than 37°C?

Am I feeling unwell or on medication?

Do I have any injuries?

Indicate my tasks for the day

What and how will I cook today?

What are the other tasks that I will be doing today?

Think about personal protection

Am I familiar with the equipment that I will be using today?

Do I have the Personal Protective Equipment (PPE) to perform my work?

您是否拥有厨房安全意识?

了解今日的健康状况

我的体温是否高于摄氏37度?

我是否感觉不适或正在服食药物?

我是否有任何身体损伤?

列出今日的职务

今天我需要烹煮什么菜肴? 我会采取哪些烹调方式?

我还需要胜任其他职务吗?

考虑自我保护

我是否对于将使用的器材或用具拥有充分的了解?

我是否具备所需的个人防护配备来执行职务?

Kitchen Briefing Card for Trainers

Scan the QR code to download kitchen briefing card for trainers.



Are You K.I.T.Ch.E.N Ready?

Know your health

Is my body temperature higher than 37°C?

Am I feeling unwell or on medication?

Do I have any injuries?

Indicate my tasks for the day

What and how will I cook today?

What are the other tasks that I will be doing today?

Example of Tasks*

- Chopping/cutting
- Deep frying/Stir frying
- Grilling
- Baking
- Transferring hot food/liquids
- Using powered tools e.g. blender, grinder and dough mixing machines
- Handling live seafood
- Lifting heavy items
- Cleaning kitchen equipment

*List above is not exhaustive

Think about personal protection

Am I familiar with the equipment that I will be using today?

Do I have the Personal Protective Equipment (PPE) to perform my work?

您是否拥有厨房安全意识?

了解今日的健康状况

我的体温是否高于摄氏37度?

我是否感觉不适或正在服食药物?

我是否有任何身体损伤?

列出今日的职务

今天我需要烹煮什么菜肴? 我会采取哪些烹调方式?

我还需要胜任其他职务吗?

职务例子*:

- 剁/切
- 油炸/炒拌
- 烧烤
- 烘焙
- 处理滚烫食物或液体
- 使用电动器材, 如搅拌机、绞肉机和面团搅拌机
- 处理活海鲜
- 搬运重物
- 清洗厨房用具或器材

*以上所列并不涵盖所有工作范围

考虑自我保护









我是否对于将使用的器材或用具拥有充分的了解?

我是否具备所需的个人防护配备来执行职务?

Slips, Trips and Falls Checklist

Scan the QR code to download the Slips, Trips and Falls Checklist.



Safety Checks		Please tick (✓) Yes No NA*		If no, action required by:
Anti-slip installations such as anti-slip mats are used in areas that are wet or oily.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Appropriate personal protective equipment such as anti-slip shoes are provided for all workers.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Damaged floorings (e.g. broken tiles) are repaired immediately.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Good housekeeping is maintained.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Walkways are kept clear of obstructions such as boxes.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Spills are cleaned up immediately.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Warning signages are put up to caution people of wet floor.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____
Work areas are sufficiently illuminated.		<input type="checkbox"/>	<input type="checkbox"/>	Name: _____ Date : _____

Slips Trips and Falls Infographics for Food and Beverage Industry

Scan the QR code to download the Slips, Trips and Falls Infographics for the Food and Beverage Industry.



WATCH YOUR STEP

Safety Actions to prevent
SLIPS, TRIPS AND FALLS
in the Food and Beverage industry



- Clean up spills immediately.** Illustration of a worker cleaning a spill with a mop and a yellow 'Wet Floor' sign.
- Wear non-slip shoes. Replace shoes when soles are worn out.** Illustration of a worker putting on a shoe, with a crossed-out image of a worn sole.
- Do not rush when carrying hot food.** Illustration of a worker carrying a tray of hot food, with a warning sign.
- Perform regular housekeeping. Clear away empty boxes and food packaging lying on the floor.** Illustration of a worker clearing away boxes and packaging.
- Cordon off hazardous areas e.g. leaks, broken tiles. Report them to your supervisor immediately.** Illustration of a worker cordoning off a hazardous area with a red and white striped barrier.

Set up Care Time in your phone's calendar to remind yourself to be safe. Visit www.wshc.sg/preventstf for more safety actions you can take.

 **WSHCOUNCIL**  **MINISTRY OF MANPOWER**  **TAKE TIME TO TAKE CARE** of your SAFETY and HEALTH  **PREVENT SLIPS, TRIPS AND FALLS**



Food Manufacturing Case Studies (English / Chinese)

Scan the QR code to download the Food Manufacturing Case Studies (English / Chinese).



English



Chinese



Poster: Keep Kitchen Floor Clean and Dry

Scan the QR code to download the Keep Kitchen Floor Clean and Dry poster.



Poster: Keep Work Areas Tidy

Scan the QR code to download the Keep Work Areas Tidy poster.



Learn more about how to keep your work spaces tidy from the WSH Guidelines on Workplace Housekeeping at www.wshc.sg



Poster: Store Knives Away Properly When Not In Use

Scan the QR code to download the Store Knives Away Properly When Not In Use poster.



Poster: Store and Label Products Properly

Scan the QR code to download the Store and Label Products Properly poster.

