SATS Delaware North



Workplace Health Safety



Sports Catering Services Safety Induction Program Objectives

- To create a greater impact on safety and instil safety principles into participants;
- For participants to understand individual responsibility for managing safety; and
- To start and build a culture that places top priority on safety.





EMPLOYER SAFETY RESPONSIBILITIES

- Remove or control risks at their workplace
- Maintain a safe work environment;
- Make sure that safety is maintained in all equipment used at the workplace
- Develop plans for dealing with emergencies
- Provide employees with clear plans and resources to keep their workplace safe



EMPLOYEE SAFETY RESPONSIBILITIES

- Follow safety and health procedures at your workplace
- Do not endanger yourself and your colleagues
- Do not tamper with safety devices or perform wilful or reckless acts
- Do not operate any equipment if you are not trained or when you are unwell or under the influence of medication
- Comply with all in-house safety rules and regulations, safe work procedures and warning signs
- Ensure good housekeeping at all times









EMPLOYEE SAFETY RESPONSIBILITIES



- •Wear all your personal protective gear needed for your work:
 - -Covered toe shoes & Gloves
- Report any unsafe work conditions, behaviours, workplace incidents immediately to your safety executive and/or immediate superior.
- Provide suggestions to improve safety & health at work to the SATS DN Human Capital department (scs recruit@satsdn.com.sg)







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BEST SAFETY PRACTICE In General

- Inspect your work area daily before start of shift for abnormalities
- 2. Observe for hazards: Stay Alert
- 3. Use your best safety device: THINK & ACT
- 4. If not sure, ASK



SAFE WORK PROCEDURE – Manual Handling

Manual Handling - Use the correct lifting techniques to prevent back injury.



1 Feet apart to give stability



Straight back with chin tucked well in



Firm palm grip.
 Elbows against body



 Weight of body kept directly over feet

Spillage of Drinks/Water

- Put up wet floor signage on both sides of the spill immediately
- Use a mop and pail to clear up the spill (kitchen paper towel if necessary)
- Use blower to dry the floor if blower is available, if not let it dry by natural ventilation (Do not remove wet floor signage until area is dry)
- If spill is in operating area (inside the kiosk), alert other staff working in the same kiosk of the spillage
- Switch off nearby power source immediately if spillage occurs near electric power source











SAFE WORK PROCEDURE - Microwave (1)

- Do not put any metallic items inside the Microwave.
 Eg. Canned Food, Aluminum Foil, Metal Container
- Do not operate oven when empty.
- Do not put any plastic wrap into the microwave unless it is designed for Microwave use
- Do not leave food cooking in microwave unattended
- Do not overheat or overcook Items
- Handle hot items with extra care

 Clean microwave oven only with wet table cloths and or kitchen paper towel, DO NOT WASH the oven





SAFE WORK PROCEDURE – Microwave (2)

- Use only Microwave-Safe utensils. Not all glass and ceramics are Microwave-Safe
- Keep the oven clean. Build up of fat and grease can cause fire easily.
- In case of emergency, hit the stop button and switch off the power supply.
- Do not open the oven door or throw water on it. Use a fire extinguisher if required.



SAFE WORK PROCEDURE – Popcorn Popper

- Follow the operating instruction (Instruction given during your on-job training).
- Do not touch the inner kettle when the popcorn machine is in operating mode.
- Beware of hot surfaces on the inner kettle as well as the popcorn machine glass panel.
- When lowering the inner kettle to pour out the popped corns, do not release suddenly.
- Do not open the popcorn machine door during operation.
- Stay out of line of fire when operating the machine







SAFE WORK PROCEDURE -Popcorn Popper

- Allow 30min of cool down for popper's inner kettle before commencing with cleaning and always switch off power source before commencing with cleaning
- Beware of the pinch point when dismantling/installing the inner kettle before and after washing
- If facing difficulty in removing/installing inner kettle for washing, ask for assistance
- If overcooking/charring occurs and large amount of smoke is being generated, switch off the popper immediately
- Do Not leave the popper unattended







SAFE WORK PROCEDURE – Sausage Griller/Panini Griller

- Do not touch the griller hot parts with your bare hands.
- Use a "Tong" when retrieving hot food.
- (Use ONLY PLASTIC TONG for hot dogs griller machine)
- Allow 15mins 20mins of cool down before cleaning griller
- Use only kitchen towel and table cloth to clean griller, do not carry out washing on machine (Switch off power source before commencing with cleaning)
- Use Mitten gloves whenever possible





SAFE WORK PROCEDURE – Handling Hot **Items**

- Do not touch any hot items with your bare hands.
- Use a "Tong" when retrieving hot food. (Use ONLY PLASTIC TONG for hot dogs griller machine)
- When using hot beverage dispenser, ensure that the dispensing process has completed before retrieving the drink.
- Maintain OMO (One Man Operation) when using hot beverage dispenser.
- Make use of protective gear such as mitten gloves whenever possible.







SAFE WORK PROCEDURE – Electrical Appliances

- Do Not Overload electrical supplies.
- Make sure all electric cords are tucked away, neat and tidy.
- Do Not Use any appliances if the cords are damaged.
- Always avoid using electrical appliances or extension leads on wet surface.
- Be aware that unusually warm or hot outlets may be a sign that unsafe wiring conditions exists.
- Know where the breakers and boxes are located in case of an emergency.
- Cables are to be neatly secured on to edge of floor with tapes and/or covered with mats to prevent tripping







EMERGENCIES RESPONSE PROCEDURE

Before starting work in any premises, you Must FIRST Find Out;

- Where is the nearest emergency EXIT
- Where are the Fire Extinguishers and Alarm Call Point located
- Who is your Fire Warden (Venue fire warden: DTZ)
- DO NOT attempt to call 995 directly. The Fire Command Centre shall make the decision.
- Familiarize yourself with the Emergency Response Procedure and escape route







Using of Fire Extinguishers

Most fire extinguishers operate using the following

P.A.S.S. technique:

1.PULL - Pull the pin.

2.AIM - Aim low at the base of the fire.

3.SQUEEZE - Squeeze the handle.

4.SWEEP - Sweep from side to side at the base of the fire.

If the fire re-ignites, repeat steps 2 - 4.

Note:

- Do not touch the plastic discharge horn on CO2 extinguishers, it gets very cold and may damage skin.
- Fight only incipient fire (small fire)
- SAFETY FIRST! Do not put yourself at risk





EMERGENCIES RESPONSE PROCEDURE

- The alarm signal for fire is a continuous ringing tone, raised by;
 - Breaking glass at the manual call-point
 - Automatic heat & smoke detector system
 - Automatic sprinkler system



EMERGENCIES RESPONSE PROCEDURE

- SIS practices a two-stage alarm system
 - 1st Stage:
 - Alert signal characterized by ringing tone & isolation
 - Turn off electrical appliances/power sockets, lock all important documents/cash/valuables away & get ready for evacuation
 - <u>Do not</u> start to speculate or proceed to the restroom at this period
 - <u>Do not</u> make unnecessary inquiries to the Fire Command Centre
 - Remain alert for Public Address system broadcast
 - 2nd Stage:
 - Upon confirmation of fire situation, evacuation announcement will be broadcasted twice via the Public Address system.
 - Evacuate by proceeding to nearest exit to the Assembly Area
 - <u>Do not</u> use lifts/panic/return to collect personal belongings/re-enter the building.

