

Protecting the Most Valuable Tools in Our Work

Did you Know

- Hands & fingers are the most injured body parts (36% of workplace injuries).
- High risk in catering, FM & oil & gas.
- Causes: pinch points, sharp tools, wrong glove use.
- Even small cuts → infection, food safety issues, lost days.
- Serious injuries → 10–14 lost days & reduced dexterity.



Common Hazards in Catering & Facility Management

- **Kitchens:** Knife slips, slicers, hot oil, ovens, mixers.
- **Laundry:** Hot ironing rollers, machine doors, sharp edges, chemical exposure.
- **Housekeeping:** Broken glass, heavy furniture, corrosive cleaning chemicals.
- **Maintenance:** Pinch points, power tools, grinders, electrical contact.
- **Logistics/Stores:** Manual handling, lifting loads, pallet or trolley handling.
- **General Risk:** Fingers trapped in doors, drawers, or equipment panels when rushed or handled carelessly.

Safety Controls & Best Practices

- Always use handles and avoid placing hands near edges when closing doors.
- Do not rush or force doors or equipment — check surroundings first.
- Use the right tool for the task; never substitute with hands.
- Wear the correct gloves (cut-resistant, heat-resistant, chemical-proof).
- Do not work with wet, greasy, or damaged gloves.
- Inspect tools and equipment before use.
- Keep knives sharp, stored properly, and never left loose in sinks.
- Ensure guards are fitted on mixers, choppers, rollers, and similar machines.
- Apply lockout/tagout before cleaning or repairing equipment.
- Use trolleys or mechanical aids to avoid crush injuries.
- Mark pinch points and hot surfaces with clear signage.
- Replace damaged tools, glassware, or equipment immediately.
- Stop work if you have an open cut — clean, cover, and report before resuming duty.
- Keep hands away from moving parts, pinch points, and sharp edges.
- Stay focused — avoid distractions when using tools or lifting.
- Do not wear rings, watches, or loose sleeves near moving equipment.



Our Commitment

- Toolbox talks & on-job training
- Monitoring correct PPE & safe practices
- Task-specific risk assessments
- Recognition for proactive hazard reporting.



Why It Matters

- Food handling injuries risk safety & customer trust.
- Crush/burn injuries may cause amputation or disability.
- Every case affects service, productivity & wellbeing.

NO JOB IS WORTH A HAND INJURY- SAFE HANDS, SAFE SERVICE