



Chemical, waste and pest control

THIS MONTH'S TALK FOCUSES ON THE SAFE USE AND STORAGE OF CHEMICALS, MANAGEMENT OF WASTE, AND CONTROL OF PESTS

Let's talk about something that doesn't usually find itself in the spotlight but has high risk potential if we get it wrong: chemical, waste and pest management.

All chemicals throughout our venue must be stored in good condition and properly labelled. This ensures that everyone can easily identify and use them safely, this includes chemicals decanted into smaller bottles. Additionally, safety data sheets must be readily available for all chemicals in use. These sheets provide vital information on handling, storage, and emergency procedures. The safety data sheets, and an index of chemicals is available within our electronic system 'Chemaalert'.

We must all ensure strict separation between chemical storage and food storage. This can be easy to overlook in a busy storage area, and we must be vigilant in order to prevent any potential contamination.

Personal protective equipment, such as gloves, should always be available and utilised when handling chemicals, the SDS will let you know what equipment is required. Your safety is paramount, and these precautions are non-negotiable. Each team member who utilises chemicals must be well-informed and equipped to handle substances responsibly, the safety data sheet is the first point of call for handling information.

Management of waste and regular cleaning of surfaces is everyone's responsibility. You must ensure you have easy access to appropriate waste bins within your area. Ensuring good waste management reduces the risk of pests within our venues.

Each venue has a pest control plan in place, this is in place to manage pests such as flies, cockroaches, mice, rats, etc. Pest management within large dynamic buildings is not easy and we need everyone to remain vigilant and report any instances of pest activity so we can modify the program as necessary. If you ever come across a pest bait station please do not touch or interact with it.

By following these protocols, not only do we comply with health and safety regulations, but we also create a secure environment for ourselves and our colleagues.



**ACTING GENERAL
MANAGER HOSPITALITY**

This months checklist requires we ensure that:

Chemical containers in good condition, suitably labelled and SDS present

Chemicals are separated from food products / service areas

Pest control measures are effective

Waste is suitably managed and cleared

Staff are trained in the safe use of chemicals

To access Chemaalert go to:

<https://chemalert.rmt.com.au/skycity/>



Username: skycity

Password: \$kycity

To complete the checklist on Donesafe scan the QR code

