

Weekly Safety Tip

"Your Connection for Workplace Safety" Phone: 920-208-7520

We're about service, commitment, results, and accountability!

Our Weekly Safety Tip provides valuable and current safety information relevant for Work, Home & Play.

And, you will be kept current on the latest Safety Compliance issues.



SCI SAFETY NEWS OR TIP



SCI OSHA NEWS OR COMPLIANCE



SCI HEALTHYLIVING and WELLNESS NEWS

We want to hear from you! Send us your feedback and give us ideas for future safety topics.

Let us know how you feel about our **now** look!

Safety Slogan

One safe act can lead to another. James Lehrke-SCI

Of the week

SCI Safety Tip: Keys to Forklift Maintenance

Source: http://www.blr.com
By: Jennifer Carsen

Date: September 1, 2014

When it comes to forklift safety, a lot of emphasis is placed on operators and their training. But maintenance is also critical to forklift safety—and workers who perform forklift repairs and maintenance face hazards that must be addressed with worker training and attention to the work environment. Identifying Maintenance Issues

There are two ways to identify a forklift that is in need of maintenance.

- Daily inspections. Forklift operators are required to inspect forklifts before each shift, for forklifts that are in continuous use. These daily inspections are supposed to identify issues that require attention.
- Malfunctions during use. Sometimes an issue arises while the forklift is in use—the forklift may overheat or dramatically malfunction (sparks or flames coming from the exhaust are one possible example).

Make sure that operators who have identified a potential safety issue with a forklift know to take it out of service immediately until it is repaired.

Training for Forklift Maintenance Workers

Only "authorized" persons may make repairs to and perform maintenance on forklifts. A worker's authorization may be only for a specific task, such as refueling or battery replacement. OSHA's training requirements for workers who perform forklift maintenance are found in the Powered Industrial Trucks Standard, 29 CFR 1910.178, in paragraphs (f), (g), and (q).

- Fuel handling and storage (1910.178(f)). Workers must know how to properly handle and store fuels. Specifically:
 - Liquid fuels (gasoline and diesel fuel) must be stored and handled in accordance with NFPA Flammable and Combustible Liquids Code (NFPA No. 30-1969).
 - Liquefied petroleum gas (LPG) fuel must be stored and handled in accordance with NFPA Storage and Handling of Liquefied Petroleum Gases (NFPA No. 58-1969).
- Changing and charging storage batteries (1910.178(g)). Workers who change and charge storage batteries must know:
 - To properly position trucks and apply brakes, before attempting to change or charge batteries;
 - · Not to pour water into acid;
 - To assure that vent caps are functioning and that battery (or compartment) cover(s) are open to dissipate heat

- · Not to smoke in the charging area;
- · To take precautions against open flames, sparks, or electric arcs in battery charging areas; and
- To keep tools and other metallic objects away from the top of uncovered batteries.
- Maintenance of Industrial Trucks (1910.178(q)). Forklift maintenance workers should know, at a minimum:
 - To repair the fuel and ignition systems of industrial trucks only in locations designated for such repairs;
 - · To disconnect the batteries of trucks before repairing electrical systems;
 - To only use replacement parts that are equivalent with respect to safety to the truck's original parts;
 - Not to alter industrial trucks so that the relative positions of the various parts are different from what they were originally;
 - · Not to add extra parts not provided by the manufacturer without the manufacturer's approval; and
 - Not to eliminate parts without manufacturer's approval.

SCI OSHA News: OSHA, NIOSH Issue Guidance on Protecting Temp Workers

Source: www.blr.com Date: September 3, 2014

OSHA and the National Institute for Occupational Safety and Health (NIOSH) have released recommended practices to help host employers and staffing agencies better protect <u>temporary workers</u> from hazards on the job. Keep reading to find out what you should be doing.

A new publication highlights the joint responsibility of the staffing agency and the host employer to keep temporary workers safe on the job. According to OSHA, these workers are at increased risk of work-related injury and illness. The agency's Temporary Worker Initiative, launched last year, includes outreach, training, and enforcement. In recent months, OSHA has received and investigated many reports of temporary workers suffering serious or fatal injuries, some in their first days on the job.

Said OSHA administrator Dr. David Michaels, "An employer's commitment to the safety of temporary workers should not mirror these workers' temporary status." The new guidance recommends that contracts between staffing agencies and host employers clearly define the temporary workers' tasks and the safety and health responsibilities of each employer. It also encourages staffing agencies to maintain contact with workers it places to verify that the host has fulfilled its duty to provide a safe workplace.

The Lehrke Family Scholarship Fund Is Up & Running It's 2015 Fundraiser In Memory of the Lehrke Family Children - Jessica, Nick & Kristin – Our Theme – "Help Us Help Others"

Among other recommendations from OSHA and NIOSH:

- Evaluate the host employer's worksite prior to accepting a new host employer as a client.
- Train agency staff to recognize safety and health hazards.
- Ensure the agency and host meet or exceed one another's standards.
- Assign occupational safety and health responsibility and define the scope of work in the contract.
- · Track injuries and illness and share the information with one another.
- Conduct safety and health training and new project orientation.
- Establish an injury and illness prevention program.

The temporary worker best practices publication is available at https://www.osha.gov/temp_workers.





Food Labeling

With all the different products grocery stores offer, it can be hard to make the best food choices. Food labels can make the task a little easier. The U.S. Food and Drug Administration requires packaged foods to carry labels.

On every food label you will see



- Serving size, number of servings and number of calories per serving
- Information on the amount of <u>dietary fat</u>, <u>cholesterol</u>, <u>dietary fiber</u>, <u>dietary sodium</u>, <u>carbohydrates</u>, <u>dietary proteins</u>, <u>vitamins</u> and <u>minerals</u> in each serving
- Definitions for terms such as low-fat and high-fiber
- Information to help you see how a food fits into an overall daily diet

Food and Drug Administration





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Send us an email at:
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In Loving Memory of Jessica Lehrke