



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 new look!

Safety Slogan

**Clean, Separate,
Cook, Chill**

James Lehrke-SCI

of the week

SCI Safety Tip: Putting Food Safety on the Holiday Menu

Sources: <http://www.fightbac.org>

Date: October 2012

WASHINGTON, D.C. -- Did you know that 47 million turkeys, amounting to 736 million pounds of turkey, will be eaten this Thanksgiving Day? Food is a big part of every American holiday celebration. And, with consumers as busy as ever, there can also be big stress around planning and preparing a safe, happy holiday celebration.

To help take the stress out of the holiday, the non-profit Partnership for Food Safety

Education is re-booting its Holiday Food Safety Success Kit to give families the resources they need to have a safe, fun, easy, and tasty holiday celebration. Now is the perfect time for holiday food preparers to be reminded of the important basics of home food safety:

CLEAN: Wash hands and surfaces often

SEPARATE: Don't cross-contaminate

COOK: Cook to proper temperatures

CHILL: Refrigerate promptly

The Holiday Food Safety Success Kit at www.holidayfoodsafety.org provides food safety advice and meal planning in one convenient location. The kit includes information on purchasing, thawing and cooking a turkey; a holiday planner with menus, timelines, and shopping lists; and dozens of delicious (and food safe) recipes. The kit also includes arts and crafts activities and downloads for kids so they can join in on the holiday fun. A special retailer section has customizable materials for any grocer. All downloads at <http://www.holidayfoodsafety.org> are free.

“Bacteria never take a holiday, so it's important to be mindful this Thanksgiving of the four core messages of food safety in preparing your holiday meal – clean, separate, cook, and chill” said Shelley Feist, Executive Director of the non-profit Partnership for Food Safety Education. “Holiday Food Safety is a valuable resource for all home chefs this Thanksgiving.”

Home chefs have even more resources at their fingertips for specific or hard-to-answer food preparation and safety questions. Advice from the USDA meat and poultry hotline is just a phone call away at 1-888-MPHOTLINE (1-888-674-6854). The hotline operates Monday through Friday, 10 a.m. to 4 p.m. ET, and will operate on Thanksgiving Day from 8 a.m. to 2 p.m. ET. Consumers can also “Ask Karen,” the FSIS virtual representative available 24 hours a day, at AskKaren.gov. The Partnership's website at <http://www.fightbac.org> includes dozens of downloads on safe food handling.

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The mission of the Partnership for Food Safety Education is to end illness and death from foodborne infections in the United States. The Partnership delivers trusted, science-based behavioral health messaging and a network of resources that support consumers and health educators. Partnership materials are distributed to hundreds of thousands of consumers each year through our partners, Web site, social media, and directly through more than 13,000 educators (BAC! Fighters) in communities across the country.

The Partnership unites representatives from the food industry, professional societies in food science, nutrition and health consumer groups, the United States Department of Agriculture, the Department of Health and Human Services, the Centers for Disease Control and Prevention, and the Food and Drug Administration to educate the public about preventing foodborne illness. The Partnership appreciates the support of the Food Marketing Institute, the Grocery Manufacturers Association, NSF International, and the Produce Marketing Association.

SCI OSHA News: OSHA Encourages Retailers to Take Measures to Protect Workers During Major Sales Events

Source: <http://www.blr.com>

Date: November 16, 2012

The U.S. Department of Labor's Occupational Safety and Health Administration (OSHA) is encouraging retail employers to take precautions to prevent worker injuries during Black Friday and other major sales events during the holiday season.

In 2008, a worker was trampled to death while a mob of shoppers rushed through the doors of a large store to take advantage of an after-Thanksgiving Day "Black Friday" sales event. OSHA recommends that retailers follow certain safeguards against this type of tragedy.

"Crowd control and proper planning are critical to preventing injuries and deaths," said Dr. David Michaels, assistant secretary of labor for occupational safety and health. "OSHA urges retailers to adopt a crowd management plan during the holiday shopping season that includes a few simple guidelines."

Crowd management plans should include:

- On-site trained security personnel or police officers.
- Barricades or rope lines for pedestrians that do not start right in front of the store's entrance.
- Implementing crowd control measures well in advance of customers arriving at the store.
- Emergency procedures in place to address potential dangers.
- Explaining approach and entrance procedures to the arriving public.
- Not allowing additional customers to enter the store when it reaches its maximum occupancy level.
- Not blocking or locking exit doors.

A fact sheet outlining these and other safety measures is available at https://www.osha.gov/OshDoc/data_General_Facts/Crowd_Control.html.

HEALTHY BITES

Quick Tips for Healthy Living

PREVEA
Health & Wellness

Oatmeal: Fabulous Fiber

This hearty breakfast staple is a good source of soluble fiber which has been shown to help regulate blood sugar levels and carry excess cholesterol out of the body. To get this benefit, you need three grams of soluble fiber per day (about 1½ cups of cooked oatmeal) as part of a diet low in saturated fat and cholesterol. How can you get this into your daily meals? In addition to enjoying oatmeal for breakfast topped with fruit and nuts, you can bake up a batch of oatmeal bars or muffins or add it as a binder to turkey meatloaf.

SCI Environmental Tip: What You Should Know About Claiming Affirmative Defense

Source: www.blr.com

Date: November 16, 2012

"Affirmative defense is a well-established legal mechanism that has also found expression over the years in determining the extent of environmental violations. Following a 2008 decision by the U.S. Court of Appeals for the D.C. Circuit in Sierra Club v. EPA, the Agency has been particularly active in inserting affirmative defense provisions for malfunction events in national emissions standards for hazardous air pollutants (NESHAP)."

In general legal terms, an affirmative defense is an admission by a defendant that a crime or a violation has been committed, but that the circumstances were such that the action was necessary or beyond the defendant's control and thus some level of liability is negated. An example is injuring a person in self defense. While the defendant admits to inflicting the injury, a successfully pleaded affirmative defense would mitigate or remove any subsequent sentence or penalty.

Start-up, Shutdown, and Malfunction

In *Sierra Club v. EPA*, the D.C. Circuit vacated language the EPA inserted into the NESHAP general provisions that exempted sources from compliance with air emissions standards during periods of start-up, shutdown, and malfunction (SSM). According to the court, in the Clean Air Act (CAA), Congress gave no indication that it intended the application of NESHAP standards to vary based on different time periods. The EPA interpreted the ruling to mean that emissions standards must "limit the quantity, rate, or concentration of emissions of air pollutants on a continuous basis."

In its subsequent rulemaking, the EPA asserted that periods of start-up, normal operations, and shutdown are all predictable and routine aspects of a source's operations and, therefore, continuous compliance during these periods is required. By contrast, the Agency defined "malfunction" as a "sudden, infrequent, and not reasonably preventable failure of air pollution control and monitoring equipment or a process to operate a normal or usual manner."



What do you think?
Send us an email at:
jlconnections@aol.com
See our bold new look @
<http://www.safetyconnections.com/>

*In Loving
Memory of Jessica Lehrke*

Accordingly, the Agency has begun amending NESHAPs by allowing sources to assert an affirmative defense to civil penalties for exceedances of emissions caused by malfunctions. The EPA has not made the affirmative defense available against injunctive relief (i.e., orders to the malfunctioning source to undertake certain actions, such as updating existing control technology).