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## SCI Safety Tip: Fireworks Safety for the Summer Holidays Sources: <u>http://www.blr.com</u> Date: July 6, 2009

**Fireworks are fun, but they are also deadly if not used safely.** Dedicate some training time to make sure employees know the dangers of fireworks-before the July 4th holiday.

Begin by letting employees know that July is National Fireworks Safety Month. According to the Centers for Disease Control and Prevention (CDC), fireworks can:

- Injure hands, the head, eyes, face, and ears
- Cause burns, including third degree burns and permanent scarring
- Cause blindness
- Start life-threatening residential and motor vehicle fires

According to the CDC, "the safest way to prevent fireworks-related injuries is to leave fireworks displays to trained professionals."

Nevertheless, the Consumer Product Safety Commission (CPSC) recognizes that fireworks are about as American as apple pie, and indeed, the CPSC notes that only five states ban all use of fireworks by consumers. So train your employees to follow these CPSC safety tips:

- Don't make homemade fireworks.
- Use only fireworks that are permitted in your area. Check the CPSC's website

(<u>http://www.cpsc.gov/cpscpub/pubs/012.html</u>) for a list of states and which fireworks they permit and prohibit.

- Obey local laws.
- Follow fireworks storage instructions, including keeping them in a dry, cool place.
- Don't allow young children to play with any fireworks, including sparklers.
- Only allow older children to use fireworks under adult supervision.
- Light fireworks outside in a clear area away from houses, dry leaves, grass, and other flammable materials.

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- Keep a bucket of water on hand in case of emergency.
- Pour water over malfunctioning fireworks. Don't try to make them work; soak them and throw them out.
- Get everyone out of range before lighting fireworks. Also keep unused fireworks out of the firing area.
- Never have any body part over a firework when lighting.
- Never ignite fireworks in a container, especially a glass or metal container.

#### Why It Matters...

- In one recent year, there were over 10,000 fireworks injuries in the United States.
- Sixty percent of these fireworks injuries occur around the July 4 holiday.
- Approximately 45 percent of the injuries around July 4 occur to children aged 14 and under.

Check your area for burning restrictions due dry conditions at <a href="http://dnr.wi.gov/topic/forestfire/restrictions.asp">http://dnr.wi.gov/topic/forestfire/restrictions.asp</a>

### SCI OSHA News: What Happens If You Fail to Keep Required OSHA Records? Source: <u>www.blr.com</u> Date: June 26, 2012

Failure to keep complete and accurate OSHA injury and illness records as required by 29 CFR 1904 can lead to citations and penalties.

What happens if you slip up on recordkeeping? OSHA says that where the OSHA 300 and OSHA 301 forms are concerned, the following actions may be taken:

- When no records have been kept *and* there have been injuries or illnesses that should have been recorded under the regulations, a citation for failure to keep records will normally be issued.
- When no records are kept and there have been no injuries or illnesses, a citation will not be issued.
- When the required records are kept *but* no entry is made for a specific injury or illness that meets the requirements for recordability, a citation for failure to record the case will normally be issued.
- When the required records are kept but have not been completed with the detail required by the
  regulation, or the records contain minor inaccuracies, the records will be reviewed to determine if there
  are deficiencies that materially impair the understandability of the nature of hazards, injuries and illnesses
  in the workplace. If the defects in the records materially impair the understandability of the nature of the
  hazards, injuries and/or illnesses at the workplace, an other-than-serious citation will normally be issued.
  If not, no citation will be issued.

How far back can OSHA go to cite for recordkeeping violations? A recent court case has changed the story on that.

#### **Recent Court Decision Limits Recordkeeping Citations**

A recent decision by a District of Columbia circuit court means that OSHA can no longer cite employers for recordkeeping violations that occurred more than 6 months prior. The case involved Volks Constructors in Louisiana, which was cited by the agency 5 years after the first of more than 60 violations.

The court overturned an Occupational Safety and Review Commission decision that held that every day an OSHA log was incorrect constituted a "continuing violation."

According to the law firm Constangy, Brooks & Smith, the recent decision is "significant because it dramatically shortens the time that an employer may be cited for OSHA injury and illness recordkeeping violations."

In the past, OSHA has made the case that employers need to maintain the 300 and 301 logs for the present year and for 5 prior years. According to the decision, for an injury reported on May 1, OSHA could cite an employer for failing to record it beginning on May 8. "A citation issued within the following 6 months, and only the following 6 months, would be valid," the court determined.

# **SCI Environmental Tip: Rules for Recycling Aerosol Cans (Part 1)**

Source: <u>http://www.blr.com</u> Date: June 19. 2012

<u>Enviro.BLR.com</u> experts get many questions from subscribers on how to properly dispose of aerosol cans. Why is this so confusing to Environmental Managers? It's because there are so many factors involved in determining whether the aerosol can needs to be managed as a hazardous waste.

Here is one FAQ from an <u>Enviro.BLR.com</u> subscriber on what to do with aerosol cans. Q: Under federal rules, can I collect aerosol cans at a point of generation (as hazardous waste), sort them and puncture any cans that might have fluid, and then recycle those empty cans?

A: Under the federal rules, a steel aerosol can that does not contain a significant amount of liquid meets the definition of scrap metal at 40 CFR 261.1(c)(6) and so would be exempt from RCRA regulation under 40 CFR 261.6(a)(3)(ii) if it is recycled (the scrap metal recycling exemption).

This scrap metal recycling exemption applies to scrap metal that is not excluded under 40 CFR 261.4(a)(13) (e.g. aerosol cans) and exempts the aerosol cans from regulation under 40 CFR 262 through 268, 40 CFR 270, and 40 CFR 124 (the RCRA hazardous waste regulations that would otherwise apply).

The scrap metal recycling exemption also exempts the scrap metal being recycled from the notification requirements of section 3010 of RCRA. Scrap metal being recycled in accordance with the scrap metal recycling exemption of 40 CFR 261.6(a)(3)(ii) does not need to be counted by the generator towards his/her total of how much hazardous waste the generator generates per month (40 CFR 261.5(c)(1)).

# HEALTHY BITES

**Quick Tips for Healthy Living** 



#### Nutrition and Disease Part 4

- Keep your hips happy by eating lots of garlic, onions, and leeks. Vegetables in the allium family may reduce risk for osteoarthritis
  - Here's a piece of news that may help ward off hip issues (as well as vampires): A study in the BMC Musculoskeletal Disorders journal found that women who fill their diet with plenty of onions, garlic, leeks and chives have a lower risk of hip osteoarthritis than those who aren't so keen on the stinky vegetables. Researchers at King's College London delved into their findings to figure out why that might be the case. What they found was, in a laboratory setting, a compound in allium vegetables (that's the garlic and onion family) called diallyl disulphide blocks cartilage-damaging enzymes. More research is needed, however, to see whether this helpful substance builds up in the body when people eat loads of garlic and onions. Still, adding more of these vegetables to your diet can't be a



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In Loving Memory of Jessica Lehrke bad thing — except, perhaps, for your love life. Healthful sulfur compounds found in alliums are released when chopped, minced or cut, some of which may get killed off during the cooking process. If you decide to go raw, soak chopped onions or garlic in lime juice, lemon juice or vinegar for at least five minutes to help mellow out their bite. Then add a few teaspoons of the marinated garlic or onions to your vinaigrette for a healthful and flavorful kick.