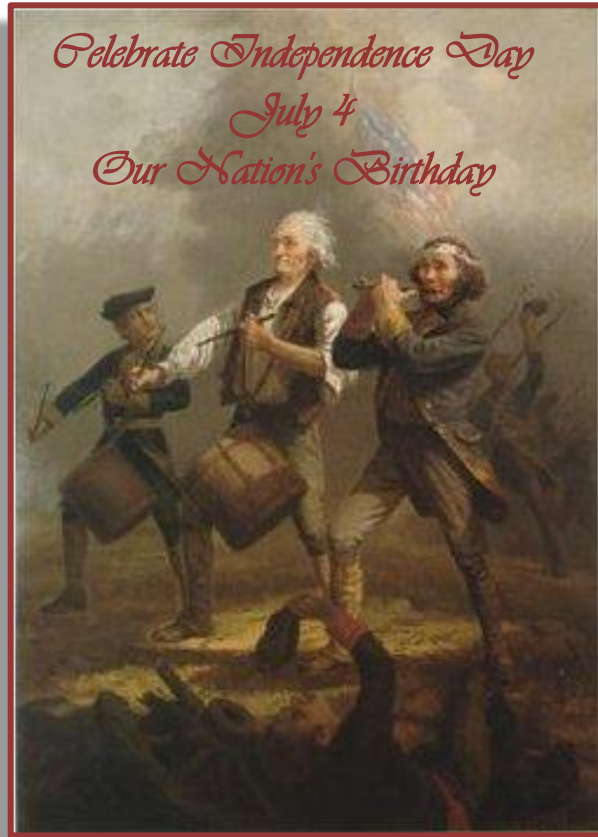


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## Leave the fireworks to the professionals.

According to the 2008 Fireworks Annual Report from the Consumer Product Safety Commission fireworks devices were involved in an estimated 9,800 injuries treated in U.S. hospital emergency rooms in 2007. An estimated 6,300 injuries were treated in hospital emergency rooms during the one-month period surrounding the Fourth of July (June 22-July 22).

On Independence Day in a typical year, more U.S. fires are reported than on any other day, and fireworks account for half of those fires, more than any other cause of fires.

- ✓ In 2006, fireworks caused an estimated **32,600** reported fires, including **1,700** total structure fires, **600** vehicle fires, and **30,300** outside and other fires.
- ✓ These fires resulted in an estimated **6** civilian deaths, **70** civilian injuries and **\$34 million** in direct property damage.

## Protect Yourself and Your Associates from the Exposure to Body Fluids –

If your business involves having guests or customers visit your premise, there is at least a slim possibility that your or your staff will have an exposure to body fluids from a one of the visitors to your business. It is not only an OSHA requirements but it is common sense to be prepared to deal with the incident if and when it occurs.

The Bloodborne Pathogens Standard was designed to address occupational exposure to body fluids. This standard protects workers in a variety of professions such as first aid responders, janitorial workers,



room attendants, and laundry workers, etc. The standard is based on the Centers for Disease Control and Prevention's (CDC) universal precautions intended to protect workers at risk of exposure. These precautions direct that all blood and specified human body fluids should be treated as potentially infectious. OSHA revised the Bloodborne Pathogens Standard in response to health care workers' and workers' in the general industry (i.e., first aid responders, laundry and custodial workers, etc.) concerns about blood or other potentially infectious body fluid. According to OSHA estimates, more than 5.6 million workers could be potentially exposed on the job. Needlestick injuries and other sharps related injuries that result in occupational bloodborne exposure continue to be an important public health issue.

The inclusion of the Needlestick Safety and Prevention Act in 2001 modified the Bloodborne Pathogens standard to set forth in greater detail the requirements that employers identify, evaluate, and make use of effective safer medical devices.

**Exposure Control Plan -** The Bloodborne Pathogens Standard requires employers with any Associates at risk for occupational exposure to develop a written exposure control plan (ECP). The purpose of the ECP is to eliminate or minimize Associate exposure. (continued)

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The plan must have the following required minimum elements:

1. exposure determination
2. schedule and method of implementing sections of the standard covering the methods of compliance, HIV and HBV research laboratories and production facilities, hepatitis B vaccination and post-exposure follow up
3. procedures for evaluating an exposure incident
4. process to maintain records of all training, hazard exposure identification and methods to eliminate exposure(s)
5. review and update ECP annually to include changes in technology that reduce/eliminate exposure
6. annual documentation of consideration and implementation of safer medical devices
7. solicitation of input from non-managerial Associates
8. plan must be revised to reflect any changes in tasks, procedures, or any identified potential exposure, and
9. employers must ensure a copy of the plan is accessible to all Associates.

**Exposure Determination** - The employer must review each job to determine whether the potential for exposure to bloodborne pathogens exists, regardless of the use of personal protective equipment. The exposure determination should list:

- ✓ job classifications in which *all* Associates in those job classifications have occupational exposure; and
- ✓ job classifications in which *some* Associates have occupational exposure, and a list of all tasks and procedures or groups of closely related tasks and procedures, in which occupational exposure occurs. Specific tasks must be listed because, for example, some workers might be assigned the task of handling contaminated laundry in a

laundry room while other laundry personnel may not.

**Methods of Compliance** - Engineering and work practice controls are the primary methods used to eliminate or minimize occupational transmission of bloodborne pathogens. Personal protective equipment (PPE) and protective clothing are needed when exposure to bloodborne pathogens remains, even after engineering controls are in place. Proper housekeeping is also required to maintain places of employment in a clean and sanitary condition.

## Engineering and Work Practice Controls -

Selection of engineering and work practice controls is dependent on the employer's exposure determination. The employer's exposure determination must:

- ✓ identify worker exposures to blood or OPIM
- ✓ evaluate available engineering controls (safer medical devices)
- ✓ train Associates on safe use and disposal
- ✓ implement appropriate engineering controls/devices
- ✓ provide training for all new devices and technologies annually
- ✓ review all processes and procedures with exposure potential annually
- ✓ document entire process in ECP (review and implementation of engineering controls) and
- ✓ re-evaluate when new processes or procedures are used.

This serves as the basis for determining when and where the use of engineering and work practice controls must be implemented. Engineering controls must be appropriate for each process and procedure, independently.



(continued)

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Associate training is key. Devices will not be effective if associates do not feel comfortable using them.

Associate exposure can be reduced when engineering controls are used to:

- ✓ remove the hazard;
- ✓ isolate the hazard; and
- ✓ isolate the worker.

Engineering controls must be examined and maintained or replaced on a scheduled basis to ensure effectiveness. The following are examples of engineering controls:

- ✓ self-sheathing needles;
- ✓ needleless systems;
- ✓ puncture-resistant disposal containers for contaminated sharps;
- ✓ hand washing facilities;
- ✓ resuscitation bags.



Where occupational exposure remains after institution of these controls, personal protective equipment shall also be used.

## The following are examples of work practice controls:

- ✓ restrict eating, drinking, smoking, applying cosmetics or lip balm, and handling contact lenses;
- ✓ routinely check and decontaminate equipment before servicing and shipping;
- ✓ wash skin immediately after contact with blood or other potentially infectious material; and
- ✓ never recap, remove, or bend needles unless no alternative is feasible or specific medical procedure requires this action.



## Personal Protective Equipment -

Personal protective equipment (PPE) is considered appropriate only if it prevents blood or other potentially infectious materials from directly contacting clothes, skin, eyes, mouth, or other mucous membranes. PPE is required to protect the worker under normal working conditions and for the duration of the exposure.

The Bloodborne Pathogens Standard requires employers to provide, make accessible, and require the use of PPE at no cost to the Associate. PPE also must be provided in appropriate sizes. Sensitive or allergic Associates must be provided with hypoallergenic gloves or other similar alternatives. All PPE must be properly used, cleaned, laundered, repaired, and/or replaced as needed.

*(Adapted from Texas Workers Compensation Commission bulletin HS99-152D (03/09))*



## Push Pins and Band Aids - What is the

connection with push pins and band aids? They are both very common around restaurants and kitchens. Check your bulletin boards most have numerous push pins, that's fine. The problem with pushpins is when they fall off the bulletin board. The real problem is the potential for the clear and white push pins to get into food or drinks. The red, yellow and blue pushpins should be easy to spot if they fall into most dishes. Green may be more difficult to spot in a salad and white and clear push pins could be very difficult in most dishes, especially among ice.

So what has that got to do with band aids? Cuts are one of the most common injuries in the kitchen. Band aids are difficult to keep on busy hands, especially wet hands that are being washed frequently and subject to putting protective gloves on and taking them off. How appealing would a used band aid be in a meal? The blue band aids are highly visible and greatly reduce the chances of this happening. Remove the difficult to see push pins, especially clear and white. Replace the clear and flesh colored band aids in the kitchen first aid kits. These are low cost actions, which have potential for eliminating the cause of injury and embarrassment.



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**Summer Hazards** - In summer water on the floor continues to be an issue, afternoon thunderstorms and wet children running in from the pool continue to supply a reliable source of water. Wet floor signs are a necessity, but are only effective if people are paying attention. Under the premise that there is a requirement for business establishments to provide "reasonable care" for the customers or guests who are



expected to do business there, it can be argued that installing highly polished floor in an area where moisture can be expected is not providing reasonable care. Unfortunately, the people who design and build businesses facilities, too often, do not confer with the people who will operate the business or their safety consultants. The operators are then required to live with the resultant surface until the next renovation. There are usually solutions for challenges like this, entrance mats that will capture much of the water and dirt from the outside are a good place to start, the scraper, wiper/scraper & wiper mat combination provides the optimum protection that can be expected from mats and the intrusion of water on to the floor. Having a good clean dry mop readily available to soak up any moisture that may escape the mats is certainly a good idea, and improves on your argument of providing reasonable care. Using the mop used to clean the kitchen floor earlier may compound the situation by the addition of grease from the kitchen floor onto the lobby floor.

What about the floor's surface? For wood or other surfaces that are waxed and buffed there are waxes that protect the floor and provide a nice shine and an acceptable level of traction. There are chemical treatments that can be used to improve the surface traction of ceramic tiles and some stone-like surfaces without causing obvious. Always try these in an area where it will not be obvious if the product is not compatible.

**Heat Illness** – We are now well into the hottest part of the year. It is also the time many of us are spending more time outside working and playing. Those who are not acclimated to the heat are especially vulnerable to the negative effects of heat, although everyone should be aware that they can suffer the effects of too much of a good thing.

1. Know how to recognize the three most common types of heat-related illness: heat stroke, heat exhaustion, and heat cramps.
2. Heat strokes are the most severe, and can be fatal. Symptoms include a temperature to as high as 105°F; hot, red, and dry skin; a rapid, weak pulse; and rapid, shallow breathing.
3. As first aid for a heat stroke, call 9-1-1 immediately. Wrap damp sheets around the victim and start fanning them. Wrap cold packs in a cloth and place them on the victim's wrists and ankles, in the armpits and on the neck.
4. Victims of heat exhaustion will have a normal temperature, but will have other symptoms: cool, moist, pale skin; heavy sweating; headache, nausea or vomiting and dizziness.
5. Heat cramps are muscular pains and spasms that result from intense exertion. Cramps most often attack the abdomen and legs.
6. To avoid heat illnesses:
  - Wear lightweight, light-colored clothing,
  - Drinking plenty of water,
  - Take regular breaks,
  - Eating small meals.

(Adapted from  
<http://www.public.navy.mil/navsafecen/Pages/safetips.aspx> )

*The information in this publication was compiled from sources believed to be reliable. Hospitality Engineering & Loss Prevention Services makes no guarantee of results and assumes no liability in connection with the information, methods, or suggestions contained therein. Moreover, it cannot be assumed that every acceptable safety and compliance procedure is contained herein or that abnormal or unusual circumstances may not warrant or require additional procedures.*



Exposures to Bloodborne Pathogen are a fact of life for many associates in the hospitality industry. The associates who clean public areas, restrooms, etc., guestrooms and other areas are exposed to various bodily fluids on a daily basis. Keeping them safe is the right thing to do; it is good business and a requirement of state and federal regulations. Puncture resistant gloves to protect against sharps accidentally included in linen or trash and protective aprons to help prevent contaminating the associates' clothes from pathogens on materials they may handle.

**Summer is here!**

Be prepared for summer rains, storms, and heat. Keep floors clean, dry and restore slip resistance where it is diminished. Bathtubs become more slippery with guests washing off suntan and blocker oils, aggressive cleaning, and restoration of non-slip surfaces are necessities.

**Be Smart  
Be Safe**



# Training Resources

## 5034A - OSHA 7

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**This training DVD contains the following programs:**

### **HAZARD COMMUNICATIONS**

Chemicals can be found in nearly every area of your facility. OSHA mandates that all employees be trained in the safe use, storage and handling of these materials. This video details material safety data sheets, container labeling and basic chemical safety. Information is presented in a clear, concise manner that is effective and easy to understand. 4 Minutes

### **BLOODBORNE PATHOGENS**

Meets the training requirements for employees working in the hospitality, and foodservice industries. Designed for workers identified as first aid/CPR providers or whose jobs may expose them to blood or body fluids, linens or clothing. Explains exactly what bloodborne pathogens are, their potential effects on employee health, and how to reduce exposure to BBP, HIV, and/or HBV. 7 Minutes

### **FIRE EXTINGUISHER**

Everyone in your facility should be trained in the proper use of fire extinguishers. This video can help by illustrating the proper use of fire extinguishers, classes of fire, PASS, and other important information, and by improving fire prevention awareness. A perfect complement to "hands-on" fire extinguisher training, safety orientation or refresher training. 4 Minutes

### **SLIPS AND FALLS**

Slips and falls can happen to almost anyone on your property: Guests, Bell Staff, Housekeeping, Maintenance, Management & others. Video presents several different scenarios and examines what circumstances or conditions contributed to each incident, employee behavior that contributed to each incident and what steps can be taken to prevent future similar occurrences. 4 Minutes

### **BACK INJURY PREVENTION**

Back injuries are one of the most common injuries in the Hospitality Industry. They are also one of the most preventable. This video aids in prevention by explaining the anatomy of the back, body mechanics, basic safe lifting techniques and more. Armed with this knowledge, employees are more apt to practice safe lifting regardless of which department they work in. 5 Minutes

### **LOCKOUT/TAGOUT**

Lockout/Tagout procedures may be necessary for many pieces of equipment in your facility during maintenance or repair. This program is a great tool for training "affected" and "authorized" employees in lockout/tagout procedures. This includes workers in kitchens, laundry rooms, and maintenance. A lack of knowledge pertaining to proper lockout/tagout procedures can have tragic results. 5 Minutes

### **PPE? IT'S YOUR CHOICE**

Your company provides PPE, but the responsibility to wear it rests with your associates. This program stresses the importance of personal responsibility and that safety is a choice. Discusses different types of PPE and the protection it affords. PPE? It's Your Choice

### **Available Options:**

English and Spanish languages

DVD & VHS formats

Test Questions Included with Package

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***For assistance with your Loss Prevention and Safety programs, for training resources, safety and first aid equipment and supplies contact Jesse Denton, your Hospitality Engineering & Loss Prevention Services [HELPS] Consultant.***

**Call 770-257-8363 or by email at [hotelsafety@bellsouth.net](mailto:hotelsafety@bellsouth.net)**