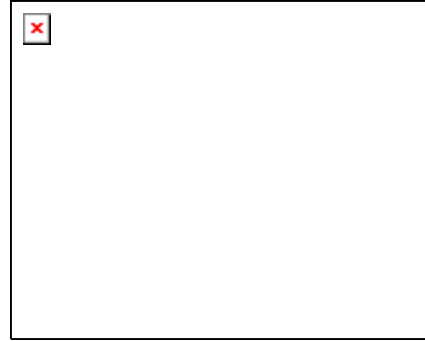
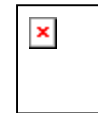


Environmental Health & Safety News



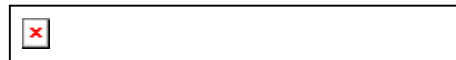
March, 1997

National Safety Belt Honor Role



The Campus Safety Committee and the Departments of Environmental Health and Safety and Risk Management are pleased to announce that Creighton University is the recipient of the "National Highway Traffic Safety Administration Silver Award." This award places the University on the National Safety Belt Honor Roll. The criteria for the award was based upon two surveys of employee vehicle safety belt usage over a 30-day period. Of the employees surveyed, the surveys showed a safety belt usage rate on campus of more than 81 percent. The minimum percentage for the silver award was 80 percent.

In 1997, in conjunction with this program, Environmental Health and Safety will be participating in the Nebraska NETS Case Studies. This is a hand in hand program conducted by the Safety and Health Council of Greater Omaha, Inc. The case study will survey employees, review collected data and produce cost analysis of accidents for management review.



FOOD SAFETY - A RISING CONCERN



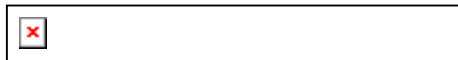
The most common foodborne illnesses are caused by bacteria such as **E. coli** and **Salmonella**. There are many things we can do to prevent the occurrence of foodborne illness.

Food poisoning can be transmitted by contaminated hands. Wash hands frequently during meal preparation and before serving food. Cooked foods

should be served on clean plates with clean utensils. Do not serve cooked foods on the plates that were in direct contact with raw foods, especially meats. Thaw food in the refrigerator, not on the kitchen counter. Marinate meats in the refrigerator, not on the counter, using a glass or plastic container. Keep raw meat separate from cooked foods and foods served raw, such as fruits and vegetables. Make sure red meats are cooked to an internal temperature of 160 F, and poultry products are cooked to an internal temperature of 180 F. When foodborne bacteria have the proper amount of nutrients, moisture and warmth, they can double in numbers every 20 minutes. To prevent this, refrigerate or freeze cooked meat and poultry within 2 hours after cooking. Store food in small, shallow, covered containers to allow rapid, even cooling.

At least 9 million cases of foodborne illnesses occur each year, with as many as 9,000 deaths. According to the **Centers for Disease Control and Prevention (CDC)**, the **Food and Drug Administration (FDA)**, and the **U.S. Department of Agriculture (USDA)**, most foodborne illnesses go unreported, so the exact number is unknown. The cost of these illnesses has been estimated to be between 3.5 billion and 17 billion dollars a year, including medical care, lost wages, public health investigation, lost business and increasingly, legal action. (The Clorox Newsline)

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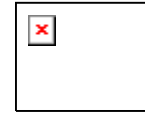


SAFETY RESOURCES ON THE INTERNET:



For those on the internet, there are a number of safety web sites that can provide a wealth of information and safety data. Following are a few more that I have found to be of great value. I urge you to take a look at them and use them as resources:

- ENVIRONMENTAL CHEMICALS DATA AND INFORMATION NETWORK <http://ulisse.ei.jrc.it/Ecdin/Ecdin.html>
- FEDERAL EMERGENCY MANAGEMENT AGENCY (FEMA) - <http://www.fema.gov>
- FIRENET - <http://www.csu.edu.au/firenet>
- MINE SAFETY AND HEALTH ADMINISTRATION (MSHA) - <http://www.msha.gov>
- NATIONAL LIBRARY OF MEDICINE - <http://www.nlm.nih.gov>



LABORATORY SAFETY

Outdated Reactive Chemicals: Potential problems arise when reactive chemicals are stored past the expiration date. Containers used to store chemicals cannot control reactions for an indefinite period of time. Many reactive chemicals, when subjected to heat, impact, friction, static charge, mechanical shock or exposure to air, undergo violent or explosive thermal decomposition. When in contact with these substances, it is extremely important not to make assumptions as to sensitivity or condition. Hazardous Substances such as Picric Acid, and Ethers form hazardous crystals around the container cap and threads which may not be visible on preliminary inspection. Chemicals such as Perchloric Acid, Ether, Picric Acid and Nitro bearing compounds become dangerous if they are allowed to become dehydrated.

The best precaution in working with potentially hazardous chemicals is to minimize the amounts present. Close inspection, at least annually, of the condition and expiration date of all on hand chemicals limits the potential for unwanted reactions.



ACCIDENT EXCUSES

Did you ever notice... most people who have all kinds of accidents... have all kinds of excuses? After careful review of many accidents and accident victims, I have come to the conclusion that the "smartest" excuses are those which blame something that can't defend itself! You know what I mean...the kid, the ladder, the bottle, the snow, the ice, whatever! In a small (very small) number of accident reviews, I find someone who actually admits that they made a mistake and hurt themselves, or was in a hurry and tripped, or drove over the cat, or set the kitchen on fire. The vast majority of accidents on the job are caused by someone, rather than something. There is an old Yankee saying that goes something like this: "If ya ain't got time to do it right in the first place, when ya gonna have time to go back and fix it"? Most accidents on the job occur that way, you

just didn't have time to do it right in the first place, and now you have a bump, a bruise, a broken something or other, and you hurt. Not only that, but you are probably embarrassed, may lose time away from the job and production, and in the worst case scenario, you might lose your life.

Most accidents are preventable. Think ahead and plan ahead, and you may not have to be lame or make lame excuses. *"Safety is Everyone's Business"*



On A Sign At A Railroad Station...

Beware!

*To touch these wires is instant death.
Anyone found doing so will
be prosecuted*



The EH&S Newsletter is published by the Creighton University Environmental Health and Safety Department. It is provided to disseminate safety information to Creighton University Employees and Students inclusive of regulatory updates and policy changes. Questions regarding newsletter content and suggestions for ways to improve the newsletter should be addressed to Paul Nichols, Director, Environmental Health and Safety at pnichols@creighton.edu. We welcome any and all constructive criticism via E-mail (pnichols@creighton.edu), Fax at (402)449-6403, or Telephone at (402)449-6400.

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| | Environmental Health and Safety Staff: Director-Paul A. Nichols Chemical Specialist-Lenore Koliha Admin. Secretary-Cathy Schroder | Campus Emergency Telephone Numbers: Public Safety (emergency)-- 280-2911 Public Safety (general)----- 280-2104 Environ.Health & Safety---- 449-6400 Radiation Safety-----280-5570 Chemical Safety----- 449-6404 Chemical Waste----- 449-6404 Physical Plant-----280-2780 |
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