Attention to detail is crucial not only in research and precision handiwork; but also when it involves personnel safety. Stay aware of your surroundings as you go about your normal workday. Note and comply with safety signs/postings in and around your work-area. Examine your workplace each day before you start a task and discuss potential safety issues with your supervisor or Principal Investigator before a problem occurs. Never work alone in hazardous areas or on hazardous activities.

Look at the work processes of the area and remind yourself to be conscious of safety as you go about your assigned tasks. Be aware of subtle changes in your environment that could impact your safety. Big changes are obvious and are usually corrected in a timely manner. Be attentive to normal wear and tear to equipment, surfaces, and other objects; and note even minor changes in a work process. Less obvious issues can be insidious and deserve quick attention.

Don’t keep a list of safety concerns you need to address for a later date or time. Take care of those issues and concerns now. The result will be a safer and more secure work environment where you and your colleagues can perform your tasks with a much reduced risk of injury or property damage.

-Terence Monahan
Occupational Health & Safety Program Changes for Animal Handlers

The University of CT Occupational Health & Safety Program for Animal Handlers has recently been updated. This update to the program and associated Animal Handler forms has incorporated changes to our medical care program. Highlights of the changes are:

- Non-student University staff and investigators who work with animals will now have medical services and medical reviews provided by an outside Occupational Health group. Students and student employees can still be seen at Student Health Services for their animal handler immunizations, serology and medical reviews. Faculty & staff will receive their planned services and have medical reviews done by CorpCare Occupational Health in Manchester, CT.

- The animal handler forms have been updated to provide us with more accurate data about our animal handlers and instructions have been updated for personnel filling out the forms.

- Our First Aid instructions have been updated to include other treatment options. Any animal handler who is hurt (non-emergency) on the job (student or staff) is encouraged to go to Student Health Services for an initial evaluation of the wound and ensure proper follow-up treatment as necessary. For emergency treatment call 911.

Please ensure that any animal handler is directed to review the newest version of the Animal Handlers Program (revision 6) and that any animal handler that needs to fill out forms fills out the newest versions (also revision 6). If you have any questions about the program or forms contact Bill Field at bill.field@uconn.edu or phone at 486-1376.

The Season for Slips and Falls

No matter how well the snow and ice are removed from streets and sidewalks, UConn personnel will encounter some slippery surfaces when walking outdoors in the winter. Each year numerous employees, students and staff are injured from slips and falls. It is important to be continually aware of the dangers and to walk safely on ice and slippery surfaces.

- Plan ahead; give yourself sufficient time and plan your route.
- Wear shoes or boots that provide traction on snow and ice: rubber and neoprene composite. Avoid plastic and leather soles.
- Consider buying inexpensive ice grippers and store them in your car to wear for slippery conditions.
- Use special care when entering and exiting vehicles; use the vehicle for support.
- Walk in designated walkways as much as possible. Taking shortcuts over snow piles and areas where snow and ice removal is not feasible can lead to slips and falls. Look ahead when you walk; a sidewalk completely covered with ice may require travel along its grassy edge for traction.

If you observe a roadway, sidewalk or other area that needs clearing, contact Facilities Operations at 486-3114. Requests are prioritized and crews are dispatched to clear and sand reported areas.
Where should you thaw a turkey?

A. The back porch  
B. The basement  
C. The refrigerator  
D. The trunk of your car

Which of the following can increase the cooking time of a turkey?

A. Stuffing the turkey  
B. Cooking a turkey that isn’t completely thawed  
C. Guests arriving hours early  
D. a & b

The turkey is cooked to a safe temperature of 165°F but the center of the stuffing inside the turkey has not reached 165°F. What do you do?

A. Panic! The guests just showed up!  
B. Return the turkey to the oven until the stuffing is 165°F or higher.  
C. Take the stuffing out of the bird and finish cooking it separately.

Oops! You forgot to take the package of giblets out of the turkey before cooking. What now?

A. Leave it in and act surprised if someone notices.  
B. Take it out and serve the turkey.  
C. Take a look at the package of giblets and see if the bag has been damaged by heat from cooking.

Test your food safety know-how with this word scramble

KOCO  
HICLL  
CELNA  
SAPARTEE  
MATE  
MIVRAECOW

Use this to make sure food is safe to eat!

Answers for puzzles can be found on page 5
Timely Delivery of Radioactive Material Orders

Radiation Safety recently reviewed the ordering/shipping policies of all radio-isotope vendors utilized by the University in an effort to apprise you of their next day delivery policies so that you may plan accordingly. Every effort will be made to accommodate your preferences.

For most overnight orders of reagents, the order must be placed with the vendor by 3:00 p.m. for next day delivery. In order to facilitate this, most orders must be received at EH&S by 2:00 pm to ensure it is placed by the vendor’s 3:00 pm cut-off. Overnight shipment is not guaranteed if the order is placed through Radiation Safety after 3:00 p.m. To ensure ordering takes place by 3:00 p.m. it is best not to wait until that afternoon to submit your requests. Please contact 486-3613 for any questions.

Remember, ALL radioisotope orders must be placed through Radiation Safety!

Biological Waste Packaging

It’s a new school year. Now is a good time to review with laboratory staff how to properly package biological waste. Some common mistakes in preparing a package are: 1. Using the Stericycle boxes for liquid waste (boxes are for solid materials only); 2. crisscrossing the bottom flaps instead of folding them down; 3. not tying the red liner bag; or 4. the red liner bag is missing altogether.

Be generous with the packing tape so that the tape extends down the side of box at least 6 inches (bottom and top) and don’t forget to press it down to seal properly.

There is a poster available from EHS “Quick Guide to Biological Waste Management” to hang in your lab that is a great reference. Another tool that will be coming soon to our web site www.ehs.uconn.edu is a PowerPoint presentation on how to build and fill the Bio Waste Box.

New Educational Material for Laboratory Workers

OSHA recently published new educational materials for laboratory managers on protecting their workers from exposure to chemical, biological, and physical hazards.

The new materials include the Laboratory Safety Guidance document, which describes how electrical shocks, fire, explosions, and falls, among other hazards, can be minimized or eliminated if employers use safety plans, worker training, engineering controls, and personal protective equipment. New laboratory safety materials also include fact sheets that each focus on a specific hazard related to laboratory environments. Practices and precautions to protect laboratory personnel include safety guidance for using autoclaves, use of chemical fume hoods, labeling and transferring chemicals, and latex exposure.

Over the past several years, there have been a number of laboratory incidents around the country that resulted in fatalities and injuries caused by fires, explosions, and equipment, OSHA noted.

"The chemicals and equipment that laboratory workers use present a number of serious, sometimes life-threatening hazards,” said Assistant Secretary of Labor for Occupational Safety and Health David Michaels. “These educational materials will help employers identify hazards and measures to ensure safe and healthful conditions for their workers and promote a robust safety culture in the workplace.”

stefan.w@uconn.edu
C. The safest place to thaw a turkey is in your refrigerator. Put the turkey in a container to prevent the juices from dripping on other foods or surfaces. Plan ahead and allow 24 hours for every 4-5 pounds of turkey. A 12 to 16 pound turkey will take 3 to 4 days to thaw. Once thawed, it can remain in the refrigerator for 1 to 2 days before cooking. Short on time? You can thaw in cold water. Check out these guidelines.

D. It will take longer to cook a stuffed or partially frozen turkey. Using an oven bag or a roasting pan with a lid can decrease cooking time. To be safe, follow these guidelines when cooking a turkey. Use a thermometer to check the temperature of the turkey in the innermost part of the thigh and wing and the thickest part of the breast. The temperature must be a minimum of 165°F.

B. Put the turkey back in the oven until the stuffing reaches the minimum safe cooking temperature of 165°F. Undercooked stuffing could contain bacteria that cause foodborne illness. Removing the undercooked stuffing from the turkey may contaminate the cooked turkey meat. Cooking stuffing separately is safest but if you want to cook stuffing inside a turkey follow these safety tips.

C. Take them out and look at the packaging. If the giblets were packed in paper wrapping there is no concern if they were cooked in the bird to a safe temperature. If the giblets were packaged in a plastic bag and the bag has been melted or altered by the cooking process, do not use the giblets or the turkey. Harmful chemicals in the plastic may have leached into the meat. If the plastic bag hasn’t been melted or changed by cooking, the poultry meat should be safe to eat as long as the turkey is fully cooked. Follow this link for more information about giblets.

Adapted from USDA FSIS Answer Sheets
The Safety Guide / Environmental Health & Safety / UCONN Fall 2011

EHS Fall Training:
Workplace Safety should be at the top of every department’s priority list. Environmental Health & Safety offers safety training year round to employees and students. Visit our website for a complete list of safety training classes and checklists of mandatory training for personnel in laboratory and non-laboratory settings and to register for upcoming classes. Send your questions or concerns to ehs@uconn.edu.

✓ Occupational Health & Safety Checklist
✓ Laboratory Safety Training Checklist

Course Descriptions and Schedules:
✓ Occupational Safety Training
✓ Radiation Safety Training
✓ Biological Safety Training
✓ Chemical Safety Training

EHS also has safety classes that can be completed on-line in HuskyCT:

- Lab Safety & Chemical Waste Management, annual retraining (must receive 100% on quiz to successfully complete this course)
- Bloodborne Pathogens, annual retraining (must receive 100% on quiz to successfully complete this course)
- Asbestos Awareness, annual retraining (must receive 100% on quiz to successfully complete this course)
- Laser Safety (must receive 90% or better to successfully complete this course)
- X-Ray Safety Training (must receive 70% or better to successfully complete this course)

Read instructions carefully before starting the HuskyCT on-line class.

“Where is EHS located?”
Find the EHS office using this Interactive Search Map. Type “EHS” in the search field.

Traveling South on Rt. 195: the blue UConn sign will be on your right. From there, turn left at the 3rd traffic light onto Gurleyville Rd. bear left immediately onto Horsebarn Hill Rd. Travel 8/10ths of a mile. Take the second right at the University sign "Horsebarn Hill Sciences Complex, 3107". Environmental Health and Safety is the third building on your left. Short-term parking is available.

Traveling North on Rt. 195, the blue UConn sign will be on your right at the corner of 195 and S. Eagleville Rd. Continue north on 195 and turn right at the 5th traffic light - Gurleyville Rd. Continue with the directions above.