



CENTRAL NEW YORK SAFETY

American Society of Safety Engineers

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December 2005

December Chapter Holiday Party

Save the Date!!

Wednesday, December 28th, 2005!

Members, family & friends are encouraged to join the CNY ASSE chapter as we celebrate the holidays with our annual party.

This year's get together will be at the War Memorial OnCenter in Syracuse, at the Syracuse Crunch hockey game. Come join us for a pre-game party, followed by a great rivalry game between the Syracuse Crunch and the Binghamton Senators.

Children are welcome and there will be a Syracuse Crunch souvenir for each child attending. This would be a GREAT family outing for the kids Christmas vacation.

What: Central New York ASSE Holiday Party

When: Wednesday, December 28th. Pre-game party starts at 6:00pm, game starts at 7:00pm. \$20/person covers food, soda, and a game ticket.

Where: Syracuse War Memorial OnCenter Complex

RSVP: Required by Friday, December 23rd, to Judy Smith at 315.424.6236 or jhsmith@stpaultravelers.com.

More Info & Directions: <http://www.syracusecrunch.com>

<http://www.oncenter.org/warmemorial/index.cfm>



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Preventing Food-Borne Illness During the Holidays

Its that time of year again. We're overcome by the thrill of holiday shopping, parties, family gatherings, out-of-town guests and everything else that makes from now

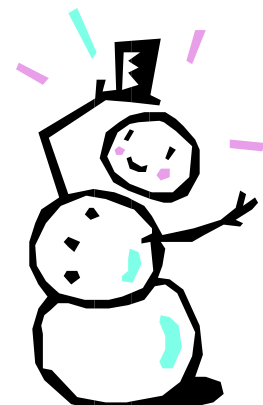
until New Years so darn special.

But in the midst of all the holiday hustle and bustle, we often lose sight of what's really important --

just how long should those festive food trays stay out in the open air?

This year, our holiday gift to you is a guide to

(Continued on page 2)



Welcoming A New Family Member...

Congratulations to Chapter President Jeanette and the whole Kinsella family, as they welcomed baby Joseph Aiden Kinsella into the world on Monday, November 21st! He was born at 3:09 am and weighed in at 8 lbs 5 ozs and 20 inches. Everyone is doing well!



Preventing Food-Borne Illness During the Holidays

(Continued from page 1)

preventing food poisoning. Food-borne illness is no joke. An estimated 76 million Americans are leveled by food-borne illness annually. At least 5,000 will die.

The elderly and individuals with compromised immune systems are at the greatest risk. But food safety expert Debra Holtzman says it is the season to be cautious because even the healthiest partygoer is a potential victim.

Most of us will attend or host at least one gathering over the next few months. And chances are there will be plenty of festive food spreads that include everything from cold cuts to dips to desserts. Holtzman, author of the popular new book, "The Safe Baby: A Do-it-yourself Guide to Home

Safety" (Sentient Publications, 2005), says you can take measures to ward off food-borne illness. "At parties, they put out cold cuts, pies, cut-up fruit," she says from her Florida home.

"What happens is you get so caught up with your guests, you don't remember the 'two hour rule.' If food is left out more than two hours, bacteria grows to harmful levels and that's when people get sick. You have to keep an eye on the food. If guests come at 4 p.m. and the food is still there at 8 p.m., you have to realize that people can get sick. You lose track of things during the holidays with so much going on."

Another error made by well-

intentioned hosts and hostesses is the topping off of a dish that's been sitting for an extended amount of time. You shouldn't dump fresh food atop old food. When you do refill a dish, empty and wash the platter or serve the new food on a

new platter. It's a simple step in reducing the risk of food-borne illness. Holtzman urges party-throwers to keep an eye on the clock and never leave food out for longer than two hours. If you're

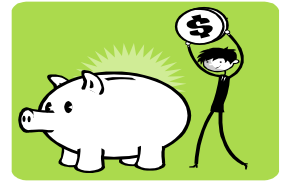
a concerned guest, you can nicely ask the host if they would like you to put the food in the refrigerator so that the food doesn't go bad.

Thanks to E-diets.com (www.ediets.com) for this safety tip, as well as Chapter member Bob Andres, CSP, CPE, CMfgE, DABFE (esaconsulting@comcast.net)

An estimated 76 million Americans are leveled by food-borne illness annually....

Central New York ASSE Scholarship

Just a quick reminder to Chapter members that if you know of anyone locally who is pursuing a degree in a Safety, Health or Environmental field, please encourage them to complete a scholarship application for our annual award. Scholarship application packages and information can be found on our chapter website, <http://cny.asse.org/>. Applications are due in March. The chapter scholarship is typically awarded to one deserving individual each year.



Liberty Mutual on the Cost of Workplace Injuries

Serious Workplace Injuries Cost Employers \$50.8 Billion in 2003

The sixth annual Liberty Mutual Workplace Safety Index present a good news/bad news scenario for safety professionals and their employers: While the number of serious workplace injuries declined in 2003, their impact on the company bottom line was huge.

Employers spent \$50.8 billion in 2003 on wage payments and medical care for workers hurt on the job, according to the Workplace Safety Index, which is produced by the Liberty Mutual Research Institute for Safety.

As for the good news, the number of serious workplace accidents fell 6.2 percent in 2003, almost half the total 13.5 percent decline over the last 5 years.

The top 10 leading causes of workplaces injuries in 2003 – and their associated costs – were:

- Overexertion, \$13.4 billion
- Falls on the same level, \$6.9 billion

- Bodily reaction (injuries from bending, climbing, slipping or tripping without falling), \$5.1 billion
- Falls to lower level, \$4.6 billion
- Struck by object, \$4.3 billion
- Repetitive motion, \$3.0 billion
- Highway incidents, \$3.0 billion
- Struck against object, \$2.2 billion
- Caught in or compressed by equipment, \$2.0 billion
- Assault and violent acts, \$0.4 billion

All other causes combined cost employers \$5.8 billion.

Included in the silver lining within these huge numbers is the index's finding that the real cost of two of the top five causes of serious workplace injuries fell sharply between 2002 and 2003.

The cost of bodily reaction dropped 4.7 percent, driven by an 11.6 percent decline in the

number of these accidents.

The cost of struck-by-object fell 3.4 percent, because of a 12.5 percent decline in the number of these injuries.

The Liberty Mutual Workplace Safety Index tracks the causes and costs of serious workplace injuries – defined by Liberty Mutual as those that require an employee to miss 6 or more days from work – and uncovers trends in the leading causes of those injuries.

Researchers combine information from Liberty Mutual, the federal Bureau of Labor Statistics and the National Academy of Social Insurance to provide a broad snapshot

For more information, visit:
<http://www.libertymutual.com/>
or
<http://www.occupationalhazards.com/articles/14312>

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We're on the Web
<http://cny.asse.org>



Protecting People, Property, and the Environment Since 1911.

GUIDELINES FOR CONFINED SPACE OPERATIONS ADDRESSED IN ANSI SAFETY STANDARD

Providing workplace safety guidelines to prevent confined space-related fatalities and injuries, the American Society of Safety Engineers (ASSE) has made available the American National Standards Institute (ANSI) Z117.1-2003 *Safety Requirements for Confined Spaces*. Exposures to oxygen deficient environments, harmful substances or explosive atmospheres are just some of the potential hazards facing workers dealing with confined spaces (an enclosed area with limited access which include vessels, silos, tanks or pits). According to the U.S. Bureau of Labor Statistics, in 2004 there were 114 fatalities from exposure to noxious

substances and 63 fatalities from oxygen deficiency.

The Z117.1 standard covers confined space requirements in regards to identification and evaluation of a confined space, emergency response and rescue, permit and non-permit requirements, atmospheric testing, isolation and decontamination, lockout/tagout safeguarding procedures, personal protection equipment (PPE), and warning sign requirements.

Approved by ANSI in February 2003, the revised Z117.1-2003 voluntary consensus standard is performance-related, and it is

not intended to replace existing standards or procedures. The Z117.1-2003 standard has been referenced by government agencies such as the Occupational Safety and Health Administration (OSHA), the U.S. Department of Energy (DOE) and the National Institute for Occupational Safety and Health (NIOSH). The ANSI Z117 Accredited Standards Committee, which ASSE serves as secretariat of, will meet within the next year to discuss future revisions of the standard. For more information or to order the Z117.1-2003 standard visit www.asse.org/Z117.