Voluntary Protection Program

Volume 2, Issue 11

November 2010

### Get in S.T.E.P. Safety Takes Every Person

SAFE -- Staying Accident-Free Everywhere

### Voluntary Protection Programs (VPP)

#### 4 Major Elements

- Management Commitment and Employee Involvement
- Worksite Analysis
- Hazard Prevention and Control afety and Health Training

## THANKSGIVING safety tips!

Keep the cooking range free of clutter. Even though you have myriad dishes to prepare, don't overload a cook top with too many pots and pans. Trying to cook all your dishes at once could cause grease to accidentally spill onto a range top and cause a fire.

Never put a glass casserole or lid on the stove or over a burner. If it gets hot and explodes, it will send dangerous shards of glass in all directions.

Do not try to hold your child in one arm while cooking with the other. Holding a child while cooking is an invitation for a burn. It's best to keep your child out of the kitchen

while you're cooking.

Evaluate appliances wisely and look for the UL Mark. When purchasing electric cooking products such as electric knives, slow cookers and food processors, look for the UL Mark. The UL Mark is one of the most widely recognized and trusted safety symbols among consumers. Manufacturers use it to indicate that a product meets specific safety standards.

> Do not pour water on a grease fire. Pouring water on a grease fire can cause the fire to spread. In the event of a range-top fire, turn off the burner, put on an oven mitt and smother the flames by carefully sliding a lid onto the pan. Leave the lid in place until the pot or pan is

Avoid using a turkey fryer. Because turkey adjectional conference of the second fryers pose a number of distinct safety con-Tryers pose a number of aistinct sately connot Certify any turkey fryers.

Keep a clean work surface. Be sure to wash surfaces, utensils, the sink and hands after handling raw food. It's a good idea to identify one cutting board for raw meats and one for other

Un-stuff the turkey. According to the USDA, for optimum safety, stuffing a turkey is not recommended. For more even cooking, cook the stuffing outside the bird in a casserole dish until it reaches an internal temperature of 165 degrees Fahrenheit.

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The using a fro recommends that man that can eath any juices that man land recommends thawing it in the retrigerator in its original wrap-ping, in a tray or pan that can catch any juices that may leak.

Call for help. If you've accidentally cooked the giblets inside the turkey, Thankeniuing hind he east and call the name at the USDA Meat and Paul Melted the "hock lock" or have any other questions about cooking your land and poultry Hotline: 1-888-MPHotline (1-888-674-6854)

Have any questions, comments, or suggestion, call me TODAY. No comment or suggestion to

(575)678-2756







### Get in S.T.E.P.

#### Hazardous Waste Profile: waste characterization before storage and off-site shipment for treatment and disposal

The WSMR Hazardous Waste Storage Facility Permit prohibits storage of hazardous waste at the facility unless the waste has been fully characterized in accordance with specified requirements. This waste characterization must include all of the information necessary to treat, store, and dispose of the waste in compliance with the permit, federal/state regulations, DoD and Army Policy. This also includes the proper preparation for off-site shipment to a specific Treatment, Storage & Disposal Facility (TSDF); namely, the determination of the U.S. Department of Transportation shipping name, hazard class, and generator identification information.

Waste is characterized using current sampling and analysis or acceptable (user) knowledge, or a combination of the two. Army program requirements (Army Reg

200-1, 10-1. Hazardous waste, d. Program Requirements, (1)) requires a systematic evaluation of waste streams to ensure all potential hazardous or special wastes are properly identified and characterized.

Hazardous waste characterization must be reviewed on an annual basis or whenever your waste stream changes. If you confirm that your process hasn't changed (including the hazardous materials you use), we can then renew your profile using 'acceptable (user) knowledge'.

The annual evaluation of your profile must be completed whether or not you turn-in waste for disposal at the HWMC.

Questions? Call 678-4641

Published by Hazardous Waste Management Center, Building 1870, WSMR, NM 88002, 575.678.4641

#### FOR ALL DPW EMPLOYEES DPW SAFETY DAY

The Garrison Command has received this OPORD Tasker and has tasked every Garrison organization to have a Safety Stand Down Day.

The DPW will have our Safety Stand Down Day on 17 November 2010.

This is a mandatory safety stand down and every DPW employee must participate in the events. These locations should be your place of duty for the day, with exception of emergencies.

You may not get to all the events but you must be signed in as record, so get to as many as you can. An e-mail was sent out Thu 11/4/2010 11:25 AM to all DPW employees with a flyer attached that will tell you of

Safety Coordinators: Safety specific training is required on an annual basis for everyone in DPW. This will sufthe events and times and places. fice for your personnel reporting requirements to the ISO and VPP. Be sure you have your attendance rosters.

Thank you DPW Safety Coordinator nts, or to

ams (VPP







- Use Hazardous Materials?
- Have expired materials that you can no longer use?
- Use Rags, Towels or Absorbents in your Shop?
- Have or manage spent fluorescent bulbs?
- Have used batteries (recyclable or other) to dispose?

# If so, you may be generating a hazardous waste…

Contact the
Hazardous Waste Management Center
Building 1870
WSMR, NM 88002
575.678.4641

Waste generation impacts the environment...help reduce waste

HWAC INCOME. THE



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- 2. Worksite Analysis
- 3. Hazard Prevention and Co
- 4. Safety and Health



USE THIS CHART TO WORK OUT THE CORRECT GRADE OF HEARING PROTECTION FOR YOUR WORKPLACE:

HOW LOUD IS THE NOISE HAZARD	DECIBELS	TIME EXPOSED TO NOISE	ALLOWABLE LEVEL	NOISE LEVEL ABOVE LIMIT	RECOM- MENDED HEAR- ING PROTEC- TION GRADE
BELT SANDER	82-92	8 HOURS	85 dBA	Up to 12 dBA	Grade 2
BAND SAW	94-95	4 HOURS	88 dBA		
TRUCK/TRACTOR	90-110	2 HOURS	91 dBA		
SKILL SAW/CHAIN SAW	95-110	I HOUR	94 dBA	Up to 18 dBA	Grade 3
BAND SAW	94-95	30 MINS	97 dBA		1
WOOD PLANER	94-96	15 MINS	100 dBA		
BRAKE RIVETTER	97-99	8 MINS	103 dBA	Up to 24 dBA	Grade 4
GRINDER	83-100	4 MINS	106 dBA		
ROUTER	98-100	2 MINS	109 dBA		
GUILLOTINE	94-103	1 MIN	112 dBA	Up to 30 dBA	Grade 5
WELDING MACHINE	99-100	30 SECS	115 dBA		
CIRCULAR SAW	100-106				
IMPACT WRENCH	104-107				
DIESEL GENERATOR	107-111				
SAND BLASTING	105-115				
COMPRESSOR	101-123				
PNEUMATIC DRILL	120-130				

### APPROVED HEARING PROTECTION GRADES

Hearing Protection Grade	Equivalent Continuous Sound level (8 Hours)	Types of Approved Hear- ing Protection
1	86-91 dB(A)	Earplugs/Earmuffs
2	92-97 dB(A)	Earplugs/Earmuffs
3	98-103 dB(A)	Earmuffs
4	104-109 dB(A)	Earmuffs
5	110-115 dB(A)	Earmuffs

Have any quest suggestion, call me No comment or suggestion, small.

(575)678-2756







### v.P.P.

Voluntary Protection Program

The charts on this page will show you different noise levels for specific jobs, tools, and various situations. The important thing to remember is to always protect your hearing for noise levels above 85 dB and use double protection if levels go over 105dB.

### Once your hearing has been damaged it can't be fixed...

Here are some interesting numbers, collected from a variety of sources, that help one to understand the volume levels of various sources and how they can affect our hearing.

Environmental N	oise		
	30dB		
Weakest sound heard	60-70dB		
Whiener Quiet Library	80dB		
Normal conversation (3-5)			
Telephone dial Tone	85dB		
= ffic (inside car)	90dB		
City Traffic (116.7)  Train whistle at 500', Truck Traffic  Train whistle at 200'	95dB		
Subway train at 200'	90 - 95dB		
the which sustained exposure may rea	107dB		
	100dB		
Power mower at 3'	110dB		
Snowmobile, Motorcycle	115dB		
Power saw at 3'	125dB		
Sandblasting, Loud Rock Concert	125dB		
Pain begins	IZOGB		
Pneumatic riveter at 4'  Even short term exposure can cause permanent  to the recommended exposure	140dB		
damage - Loudest recomm <u>WITH</u> hearing protection	140dB		
100' Gun Blast	180dB		
Jet engine at 100', Gun Blast	194dB		
Death of hearing tissue			
Loudest sound possible			



# Some interesting facts about Thanksgiving include that:

- about 270 million turkeys are raised in the United States each year the typical American eats about 13.6 pounds of turkey a year, with a good bit of it at
- about 572 million pounds of cranberries and 1.4 billion pounds of sweet potatoes are Thanksgiving time.
- the first Thanksgiving wasn't really celebrated by the Pilgrims, but was instead celeproduced in the United States each year brated by Spanish explorer Francisco Vasquez de Coronado in Texas in 1541 it wasn't until 1939 that Thanksgiving was officially on the fourth Thursday in November.



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