

NCVDLS Quarterly Safety News

PAGE 1

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INSIDE THIS ISSUE	
Safe Use of Extension Cords	1
Utility Knife Safety	2
Put a Lid on Grease Fires	3
Lesson to be Leaned	4

SAFE USE OF EXTENSION CORDS

The question of using flexible extension cords in the workplace often comes up — are extension cords permitted by OSHA?

The answer to this question is yes — but only under very limited circumstances.

1. Extension cords are permitted for temporary use only — they may not be used in place of permanent wiring.
2. Stationary equipment must be plugged directly into a wall outlet. The use of an extension cord for major appliances, stationary equipment or high load equipment such as refrigerators, microwave ovens or large lab equipment is prohibited.
3. When wall outlet availability is insufficient, request from maintenance (by work order) the installation of additional wall outlets.
4. If extension cords are used, they (and power strips) must be UL listed—indicating they have been tested and approved for safe operation .
5. Extension cords may not be affixed to any wall or building structure, run through doors, windows, hung over pipes, etc.
6. Extension cords cannot be connected to one another. Similarly, power strips cannot be “piggy-backed” (one power strip plugged into another).

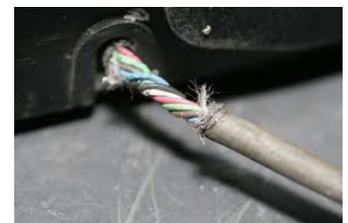


WHATS WRONG HERE?
Piggy-backed and overloaded circuit creates a fire hazard.

7. Extension cords must be free of damage.



The UL listing (above) indicates the equipment has been tested and is safe for operation.



WHATS WRONG HERE?
Damaged insulation on the cord creates risk of electrical shock.

**ELECTRICITY
CAN TURN
YOU OFF!**

Utility Knife Safety

Many of us use utility knives to cut strapping, puncture shrink wrap and open packaging. But one wrong move and these useful devices can do serious harm.

For your safety, always use caution when using a utility knife:

- Always cut away from your body
- Keep your fingers away

- Use a knife with a auto retractable safety feature. The blade automatically retracts when it loses contact with the

cutting surface.



Above: Wiss Auto-Retracting Utility Knife. Reduces injuries.



Nearly 40% of all injuries attributed to manual workplace tools involve cutters with retractable blades.

from the blades path at all times.

- Sharp knives work best. Replace dull or damaged blades.
- Dispose of dull or broken blades in a puncture resistant container.



Above: Shrink Wrap Cutting Tool. A safer alternative.

It's very important to follow safe knife handling procedures at all times

NCVDLS EMPLOYEES WITH LIFE SAVING SKILLS

NCVDLS employees with First Aid, CPR and AED certification



Griffin Lab:

Carrie Rowell

Northwestern Lab

Marcella Galyean

Rollins Lab:

Chad Cecil

Phyllis Howard
Connie Howen
Paul Hutter
Chad Menard
Laura Tweed
Josh Shepherd

Western Lab

Lia Barth
Mary Swanson

Safety At Home: Put a Lid on Grease Fires

Most home fires occur in the kitchen. Unattended cooking is the leading cause. Leaving the kitchen while you are frying, grilling or broiling food, even for only a few minutes, could be a recipe for disaster.

Grease fires happen when oil or grease left on the stove, oven or fryer, gets hot enough and suddenly begins to burn. If left unchecked, the fire can quickly spread to nearby materials and objects. Within a very short time, your entire kitchen can become engulfed in flames—putting your family in great danger.



The best safety is prevention. Whenever you're heating oil for pan-frying or deep-fat frying, stay in the kitchen and keep a close eye on your cooking.

The oil will usually start smoking before catching fire—it this happens immediately turn off the heat and remove the pan from the burner.

If the worst happens, and your oil does catch on fire, do the following:

Turn off the heat. Do not try to move the pot. You might accidentally splash yourself or your kitchen with burning oil. Not good.

Cover the pot with a metal lid. Fire needs oxygen to burn. With the lid on and the burner off the fire should quickly go out. Note that a glass lid will shatter so use metal.

If the fire is too large and cannot be safely controlled, get everyone out and call 911.

DO NOT:

Use water on the fire—it will only cause the fire to splatter and make things worse.

Try to move the pot or carry it outside. Moving a pot of burning oil may cause it to splash or spill.

If you use a fire extinguisher be careful because the extinguishing agent is projected out with a lot of force. If aimed directly into the burning oil, it could cause the burning oil to be splattered over a wide area.

***Cooking
caused 43%
of reporting
home fires,
16% of
home fire
deaths, and
38% of
home fire
injuries in
2011***



Questions or comments?
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The North Carolina Veterinary Diagnostic System (NCVDLS), part of the North Carolina Veterinary Division, was established in 1947 by the North Carolina Department of Agriculture. The mission of NCVDLS is to provide veterinarians, the animal industry and the citizens of North Carolina with accurate and timely laboratory support services in order to diagnose, conduct surveillance, and assist in responding to and preventing animal disease.

LESSONS WE CAN LEARN FROM : AN UNEXPECTED SPLASH

A Rollins employee was picking up a specimen container filled with 10% neutral buffered formalin by grasping its lid. When he went to lift the container, the container and lid suddenly separated (apparently it was not screwed tightly) causing the container to come apart and fall into the sink. This resulted in formalin being splashed onto the employee's face and into the employee's eye. Fortunately there was an eyewash station very nearby and the employee immediately began flushing action to alleviate the irritating effects of the formalin. Soon after, the employee was sent for medical evaluation and treatment. No long term effects were observed.



It should be noted that at the time of the incident, the employee was wearing only his personal (street) glasses, which provided little, if any, splash protection.

As a reminder, PPE requirements when handling chemicals and biological are found in the PPE Selection Guide which is found in Appendix 3 of our Chemical Hygiene Plan, NCVDLS-SAF- SOP-0151).