

Chemistry Safety Notes

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"Chemistry Safety Notes" is published by the Chemistry Dept. Safety Committee, written & edited by Debbie Decker, Safety Mgr.

Department Self-Inspections—Results

Kelsey Mesa and I have (mostly) finished up the annual department self-inspections. Thank you to all of you for your support of this process and attention to the safety details. To be honest, we didn't find any huge glaring errors or issues. A couple of tidbits:

- Broken glass pipettes or serological pipettes or other pokey things poking out of a container. Please try to lay these items flat or get a taller container
- The [CUPA self-inspection checklist](#) should be completed by the end of January, 2019. The checklist must be completed **annually** as required by the CUPA Self-Audit Program and be made available upon the request of the CUPA inspector. Retain records for at least **three years**.
- Print out the CUPA checklist, fill it out, date and sign it, and include it with your safety documents. This is an annual requirement and a gap in our compliance.
- Corrective actions should be completed by the end of January, 2019. If you have any questions or concerns, please reach out to me or Kelsey.

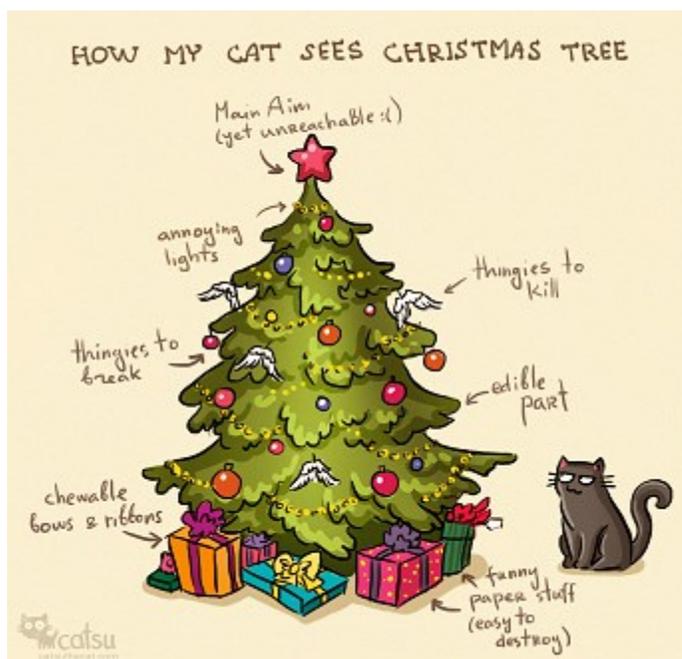
Great Job—Everyone!

Peroxide Formers or Time-Sensitive Materials

It's important to monitor these materials to make sure they don't become unstable over time. Please date the container upon receipt and when opened. It's good practice to test for peroxides upon opening for a baseline and then at least every 6 months after that until consumed. Note the level of peroxides either on the label or on a check sheet nearby. If the peroxide level begins to climb, it's time to dispose the material.

Many labs will default to disposing these materials upon their manufacturer expiry date or an arbitrary period of time after receipt/opening—typically 6 months. This is an easy way to manage these materials, if you don't want to do the testing.

Please review [Safety Net #23](#) for guidance and use the Safety Net as part of the training for managing these materials.



Voluntary Respirator Use

Through the fire season, there were many requests to use N95 masks to help mitigate smoke exposure. EH&S has developed guidance to facilitate voluntary N95 use. Training is required and a signed statement attesting to understanding the precautions and limitations of using an N95. If you wish to use an N95, voluntarily, please let me know and we can go through the training and make sure the paperwork is in place.

Respirators impede breathing and can have serious health effects if wearers are not aware of these risks. It's important to discuss these risks before deciding to voluntarily use an N95.



Minors in Labs—New Policy

A new policy has been released (PPM 290-31), dealing with [Activities and Programs with Minors](#). It clarifies responsibilities and lays out requirements for individuals who are responsible for minors during activities or programs where parents or guardians are not present.

If you have minors working in your lab, please review this policy carefully and be sure the proper notifications and background checks have been accomplished. These requirements are in addition to PPM 290-32, [Minors in University Facilities](#) which includes a project checklist and waiver of responsibility.

If you need help navigating these policies, please let me know and we'll work through them together.

After-Hours Access to Help

If there's ever an emergency in the lab, evacuate, close the door, and call 9-1-1 for help. Fire and Police are available around the clock.

If there's a non-emergency issue where you need help from Facilities Management or Custodial Services, help is available to you as well.

For Facilities Management, call 530.752.1655 and follow the prompts to speak to a human.

For Custodial Services, call 530.752.6110 to dispatch a custodian.

Debbie is also available at 530.304.6728, either voice or text message.



YOUR MAP TO A FOOD-SAFE HOLIDAY

Follow some simple food safety advice to keep you and your guests feeling festive this winter.

PROPER PREPPING

Just as you have a procedure for storing your holiday gifts when you get home, you should have a system for storing your food.



Make sure your fridge is set at or below **40 °F**. Chill perishable groceries within two hours of shopping.

Store raw meats in a container or dish to prevent juices from leaking and set below ready-to-eat foods.

Wash your hands for **20 seconds** with warm water and soap.

Be sure to wash raw meat, fresh ready-to-eat foods and dishes.

Don't forget: Your food has **thermometers**.

Use for the fridge to ensure food is stored at 40 °F.

Use for food, particularly meat, to ensure it's cooked to the right temperature.

WELCOME TO Roastville

Always use a food thermometer to check that different holiday meats have been cooked to the right internal temperature.

- GROUND BEEF 160 °F
- VEAL 145 °F
- DUCK 165 °F
- TURKEY 165 °F
- GOOSE 165 °F
- PORK 145 °F
- LAMB 145 °F
- STEAK 145 °F

YIELD

*Don't forget roasting time! Beef, veal, lamb, and pork should rest for **3 MINUTES** before carving or consuming.

HITTING THE ROAD

If you're bringing a dish to a get-together with coworkers, family or friends this holiday season, make sure you are transporting food safely.



DANGER ZONE



Perishable food kept in the Danger Zone (between 40 – 140 °F) for longer than 2 hours should be thrown out.



KEEP COLD FOOD COLD
When transporting with dishes, place items in a cooler with ice or gel packs to keep food at or below **40 °F**.

KEEP HOT FOOD HOT
Keep hot foods at or above **140 °F** by wrapping dishes in insulating bags or towels and rewrapping.

EXCEPTIONS
In Danger Zone include ready-to-eat items like crackers, crackers, bread, whole fruit.



—FoodSafety.gov—