2010 UCOP Risk Summit Awards

The Office of Risk Services hosted their 6th Annual Risk Summit. The event was attended by more than 370 UC employees on June 8 & 9, 2010.

During the awards ceremony, UC Irvine collected a total of 4 awards – the most of any location. UCI won these awards due to the collaborative efforts of our HR/Risk Partners, especially the: EH&S, WCDM/Wellness, and Risk Management departments. Our hard work has made UC Irvine a safer place to work, and have reduced workers’ compensation costs by $20M over the past 6 years. The following awards were collected at the Risk Summit:

**UC Office of the President Award for Excellence in EH&S.** UC Irvine has won this award 4 out of 6 times: 2005, 2006, 2008, and 2010. This award is measured by OSHA recordable cases which takes into consideration lost time from work and the number of recordable cases (treatment beyond first aid). This award is a joint effort between all the risk partners, who focused on mitigating risks on campus – slip/trips, ergo, wellness, etc., return to work, partnering with excellent physicians, etc.

**Best Workers’ Compensation Rate in the UC system.** UC Irvine has won this award for the past three years. Our 2010/2011 WC rate is .38 and the campus average (system-wide) is .65 (42% lower than the average). Having a .38 rate (versus the UC campus average) saves the campus approximately $1.8M. In 2005, we also won best overall performance in WC.

**Best Practices Retrospective Reviews.** UC Irvine used this tool the most. After a General, Auto and Employment Practices Liability claim closes, a review of causation, corrective action, and any follow-up is completed and a message comes from the claim system. UCI completed the most Retrospective Claim Reviews compared to other campuses.

**Best Practices Loss Prevention.** Throughout the UC system, Slip/Trip/Falls is our number one cause of accidents. UC Irvine recognized this and secured funding via the BSAS program that enabled the campus to address problematic areas to reduce our risk in this GLOBAL category (impacts our campus community: employees, students, and visitors).

Thank you for all your efforts in making the campus a safer place to work.

2010 CSHEMA Newsletter Award of Excellence

Congratulations to all EH&S Staff in receiving the 2010 Campus Health & Safety Management Association (CSHEMA) Award of Excellence. The Newsletter Award of Excellence recognizes on-campus and off-the-job general safety and/or laboratory safety newsletters intended for faculty, staff, students, and/or a combination of these readers.

The EH&S office has been publishing a quarterly newsletter since Winter 2003. Safety Matters has played a vital role in achieving the success of EH&S’ mission in proactively protecting people, property, and the environment in a responsive and cost effective manner to the UCI Irvine campus community. It includes a variety of safety-related articles, tips, and services relevant to both work and home. To view the latest and previous issues, visit the Safety Matters website at [http://www.ehs.ucla.edu/newsletter/index.html](http://www.ehs.ucla.edu/newsletter/index.html).
Thank You to our Safety Partners - Summer 2010

EH&S recently recognized and rewarded the following people for engaging in activities and behavior that foster a safe work environment.

Safety Act Rewards

**SCHOOL OF MEDICINE**

**Biological Chemistry**  
**Virginia Bilanchone**  
**Safe Act:** Researched proper gloves for handling chloroform in the lab.

**Microbiology & Molecular Genetics**  
**Dr. Manuela Raffatellu, Milad Pezeshki & Janet Liu**  
**Safe Act:** No violations on Laboratory Safety Survey.

**Chemistry**  
**Matthew MacDonald**  
**Safe Act:** Participated in Fumehood Energy Saver user feedback study.

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Asbestos and Lead at UCI

Prior to any renovation or construction activities, Environmental Health and Safety staff must perform an evaluation for asbestos and lead on campus as regulated by California law, Section 25915 of the Health and Safety Code. EH&S assures that asbestos and lead do not pose a health hazard if it is intact and maintained, and monitors campus locations where such materials are present. Prior to initiating any renovation or construction activity, please visit the EH&S Asbestos and Lead page at [http://www.ehs.uci.edu/programs/ih/AsbestosLead.html](http://www.ehs.uci.edu/programs/ih/AsbestosLead.html).

Respirator Use at UCI

With the outbreak of the H1N1 flu and the resulting attention, respirators (or as some people call them, "dust masks") seem to be in use everywhere. The World Health Organization (WHO) or the US Center for Disease Control and Prevention (CDC) has not recommended respirator use by the general public at the present time. Still, there are some job-related activities at UCI for which respirators are useful.

Before using any respirator on the job, the Environmental Health and Safety (EH&S) office needs to evaluate the respiratory hazards in the environment where the respirator will be used. The hazard evaluation determines the need or requirement for respirator use and the correct respiratory protection for the process or operation.

If you plan to use a respirator, you need to initiate a hazard evaluation from EH&S. Information on respiratory protection at UCI is found at: [www.ehs.uci.edu/programs/ih/respiratory.html](http://www.ehs.uci.edu/programs/ih/respiratory.html).

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Safety On Site Rewards

Congratulations to the following work units for the completion of Safety On Site Level 3! Each work unit was awarded Starbucks gift cards or a pizza party for their completion of the Hazard Assessment & Corrections Tool as well as EH&S required safety training and work unit specific training. For more information on the program, visit: [www.ehs.uci.edu/programs/iipp/](http://www.ehs.uci.edu/programs/iipp/).

- **Elhert Lab** – Department of Pharmacology
- **Hoshi Lab** – Department of Pharmacology
- **Kleinman Lab** – Department of Community & Environmental Medicine
- **O'Dowd Lab** – Department of Anatomy and Neurobiology
- **Smith Lab** – Department of Anatomy and Neurobiology
- **Vaziri Lab** – Department of Medicine

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Ergo Champions

Congratulations to our Ergo Champions who won Ergo Aid Funds for their departments!

- **1st Place** ($300 Ergo Aid)  
  **Diana Nielsen**  
  Accounting

- **2nd Place** ($100 Ergo Aid)  
  **Bindi Desai**  
  Department of Medicine

- **3rd Place** ($100 Ergo Aid)  
  **Judi Franz**  
  Humanities Instructional Resource Center
Fire Safety and Flammable Material Storage

Everyone knows you can’t store an unlimited amount of flammable liquids and gases due to fire code limits. Everyone knows minimizing the amount of flammable and combustible materials in the lab is a prudent fire safety precaution. In case of a fire in the lab, the less to burn, the less will burn. Recently, new fire codes adopted by the state of California may limit the amount of flammable liquids and gases you can store.

A good rule of thumb for a typical laboratory is to restrict flammable liquids to less than 25 gallons per lab, with no more than 5 of those gallons outside of a flammable storage cabinet. The new codes establish fire zones within each building, with each fire zone allowing no more than a predetermined volume of materials of various hazardous classes. The main difference with the new codes is for upper floors (4th floor and above), where the restrictions become severely limiting.

EH&S uses the on-line chemical inventories CiBR-Trac and ChemInnovations to identify potentially non-compliance areas. Your EH&S coordinator can work with you to reduce your inventories to levels allowed by law. Converting to microscale experiments and substituting non-flammable alternatives have always been good fire safety practices. These ideas now warrant another review.

Just-in-time purchasing of only-needed volumes is cost effective when looking at all life cycle costs of chemical ownership and disposal. For example, ordering 5 gallons of ethanol saves about 2 dollars per gallon but often uses up your entire out-of-flammable storage cabinet allotment. Savings are often lost in spillage when dispensing from 5 gallon cans. Also, ergonomically, smaller containers are safer.

Inventory no longer in current use can be redistributed elsewhere or stored on a lower floor where the codes are more generous. Use of flammable storage cabinets and fire safety cans can double allowed storage limits.

Please contact your EH&S Coordinator at http://www.ehs.uci.edu/coord.html for all available options.

IMPORTANT: Keep Lab Door Emergency Contact Information Up-To-Date

It’s important that Principal Investigators, Lab Managers, and SOS Representatives keep their hazard emergency contact information current on the lab door posting. Accurate information on the lab door minimizes losses in the event of an emergency as delays in reaching someone knowledgeable about the lab can delay a responder’s entry into the lab area to address the problem quickly. However, entry delays are avoidable as UC Irvine has an on-line tool in CiBR-Trac (ucirvine.ecompliance.net) for updating and printing these postings. The process is a few simple steps.

1. Click on Contact Information and make needed updates.
2. Click on the room that needs an updated door sign.
3. Click on Placard.
4. Click the print icon, use your color printer, and then post the updated sign on the lab door.

For more information & assistance, contact your School EH&S Coordinator at http://www.ehs.uci.edu/coord.html.
Congratulations to the Departments with a Completed Continuity Plan!

UC READY is a departmentally focused program that aims to make our teaching, research, and public service functions more resilient to any type of disruption. Thank you for the executive support from our campus community leaders. With your direction and encouragement, we have over 70 departments started a continuity plan with 10 departments completed their plans. To learn more about UC READY, visit our website at http://www.ehs.uci.edu/ucready.html.

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<th>Department:</th>
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<tr>
<td>ULAR</td>
<td>Claire Lindsell</td>
<td>10/09/2009</td>
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<td>Environmental Health &amp; Safety</td>
<td>Kim Hau</td>
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<td>OIT—Electronic Ed. Environment</td>
<td>Kelsey Layos</td>
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<td>OIT—Network Operations</td>
<td>Daniel Galvan</td>
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<td>Carol Frizzell</td>
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<td>Molecular Biology &amp; Biochemistry</td>
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<td>Neurobiology &amp; Behavior</td>
<td>Melissa Lee</td>
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Thank you to all the designated Business Continuity Coordinators from each department for your hard work and dedication in assisting UCI to become more disaster resilient.

2010 Wellness Fair Statistics
Thank you to everyone who volunteered, planned, organized, and attended the 4th Annual Faculty and Staff Wellness and Safety Fair. Your commitment to health and safety is commendable.

- 1400+ Staff and faculty attendees
- 500+ Number of people who walked or rode their bikes
- 111 101 Vendors exhibited inside the ARC (85 vendors in 2009) and 10 exhibited outside the ARC with the Farmer Market
- 60 Volunteers

Tips to Reduce Cancer Risks When You Grill

Did you know that grilling meat increases the production of heterocyclic amines (HCAs), which are linked to a greater risk of certain cancers? Following these five tips to cook great barbecue safely and deliciously can help reduce the risk of cancer.

1. Marinate meats for at least 12 hours. This can reduce the amount of HCAs formed by as much as 99 percent.

2. The less time the meat spends on the grill, the better. Kabobs have short cooking times because meat is cut into small, bite-size pieces. If you must cook large portions, pre-cook the meat by baking it, and then grill for a few minutes at the end of the cooking process for added flavor.

3. Grill meat at low temperatures and flip frequently to avoid charring.

4. Remove burnt or blackened parts of meat before eating.

5. Trim the fat from your meat before grilling to avoid drips which cause flare-ups and charring.