



SERVING UP SAFETY

Restaurants work to understand OSHA requirements

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Nominations for the 2011 GOSH Awards

are now being accepted in categories for organizations and individuals who make extraordinary contributions to workplace safety and health. Applications are available at www.oregongosh.com and must be received by October 28, 2010.



- Workshops
- Sessions
- Exhibits
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RESOURCE

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On the cover: Liz Smith (left), Colin Mayfield, and Kai Lani Mthur of Café Yumm! in Portland.

Administrator's message: Assumptions can be dangerous things

By Michael Wood

Many in the public and occupational health communities find inspiration in Dr. John Snow and his handling of the cholera outbreak in Victorian London's Broad Street in 1854. *The Ghost Map*, by Steven Johnson, is a chronicle of the incident and the circumstances that led to it. It also provides some useful insights for us as we pursue safety and health in the workplace.

One of them concerns the prevailing belief of the day regarding the spread of cholera, and how a refusal to reconsider that belief – and to subject it to rigorous analysis – led many social reformers to stubbornly pursue initiatives that made the problem worse.

In short, most of the public health and medical community of the day believed that cholera was the result of miasma – bad air, evidenced by its revolting smell. In a city of 2 million people with inadequate waste disposal and overflowing cesspools in shared basements, as well as a variety of industrial odors, the smell could indeed be horrendous. And because most people react strongly to smells of waste and decay, public health reformers believed quite sincerely that strong odors caused disease. So, they set out to control the sources of the odors.

Now, taking care of sewage is a good thing, but their approach did not take into account the increased risks of water contamination. At the time, waterborne hazards were underestimated. Only a very few in the medical community (including Dr. Snow, who published on the subject several years before the Broad Street incident) believed that cholera could be transmitted by some sort of waterborne contamination.

Even after Broad Street, the prevailing view was slow to change, and Dr. Snow's views on the issue were the subject of criticism that approached ridicule. He was, of course, correct. But the advocates of the miasma theory were slow to give it up. Why? Probably because it made sense – one might even call it an example of “common sense.” If air smells so bad that it can make one nauseous and perhaps even physically ill in response to the

odor, then of course that air is “bad air” and it is the logical place to look as a source for disease. They were, quite literally, led astray by their own noses.

In the Broad Street story, there are several examples of the same mistake playing out on a smaller scale, with tragic results. The Broad Street pump had a reputation as being exceptionally pure. Even at the height of the cholera outbreak, Snow found the water unclouded and sweet smelling. Individuals, and in some cases, whole families, died precisely because they avoided other pumps where the water smelled bad – choosing instead to walk the extra distance to obtain the “good” water available at Broad Street. They were, one could suppose, applying common sense. And their assumptions were reasonable on their face. But they were deadly.

Life is full of complex choices. We must make decisions, of course, and we will sometimes need to make them with insufficient data, relying on our experience and intuition. We will, no doubt, make mistakes. But the real tragedy of Victorian London and the repeated cholera outbreaks is the refusal to recognize the mistakes even when contrary evidence is laid out in a clear and compelling fashion. And the real danger in our own day comes from our tendency to cling to what we “know” even in the face of proof that we are mistaken.

When those well-intentioned individuals finally acknowledged that Dr. John Snow was right, lives were saved. And cholera deaths in the industrialized world are today a historical anomaly. But we still believe, far too often, that we can both begin and end our inquiry with that mythical beast called “common sense.” And stubbornly clinging to “common sense” as a solution to safety and health hazards can still put lives in danger.



Michael Wood, Administrator



SERVING UP SAFETY

Restaurants work to understand OSHA requirements

By Melanie Mesaros

Inside the Portland kitchen of Café Yumm! on the campus of Portland State University, you won't find deep fryers or a fiery grill, but you will find many of the other typical hazards that make restaurant work dangerous – slicers, knives, and hot liquids.

"We make it very clear when you are going around a corner – you say, 'hot, hot food,'" said Liz Smith, owner of the Portland restaurant. "People may laugh as we are calling that out, but it really works."

Above: Kai Lani Mathur works in the kitchen and at the counter of Café Yumm!

Smith's restaurant is new (opened in June) and she is an independent franchise owner. The restaurant's trademark rice bowls caught on after 1993, when the first café opened at the Fifth Street Public Market in downtown Eugene. The franchise has since expanded to locations in Beaverton, Corvallis, Bend, and Portland.

"We don't think we're the best," said Ed Gerdes, Café Yumm!'s vice president. "We just strive to improve every day."

Employees are trained on how to cut food properly. They also must wear non-slip shoes, and matted floors are standard in all the restaurants.

"Mutual respect between employees and owner is essential to the success of the whole company," said Gerdes.

He believes the values of the franchise are one of the reasons their workers' compensation claims are low. Gerdes said their turnover is also much less than the industry average.

"A typical restaurant in our category has 100 percent turnover," he said. "Ours is about 50 percent and almost all of that is because people move."

Restaurants as an industry often employ younger, inexperienced workers, and most are unclear about which OSHA rules are important.

"Restaurants don't see themselves as a hazardous industry," said Roy Kroker, Oregon OSHA's consultation manager. "When we do get the opportunity to assist those employers, we typically find they don't understand some of the basic safety and health rules that apply to them."



Liz Smith points to the restaurant's non-slip tile, which features a grainy texture.



Mats are used in high-traffic areas of the café.





Hot liquids are a hazard at Café Yumm!

In fact, Smith and Gerdes were surprised to learn a safety committee or safety meeting was required at each Café Yumm! franchise, regardless of size, despite the fact the company has a committee at its Eugene headquarters.

“Employee involvement is key, especially since the workers are the ones doing the tasks every day,” said Kroker. “A good place for employers to start addressing safety and health issues is to provide safety committee members with training related to the potential hazards associated with their specific jobs.”

If understanding the rules still sounds overwhelming, restaurants can get confidential assistance from Oregon OSHA consultation at no cost.

“Restaurants only account for about 1.5 percent of the consultations we provide each year,” said Kroker. “We are here to help employers understand what requirements apply and to help them make their workplace safe.”

To request an Oregon OSHA consultation, go to www.orsosha.org or call 1-800-922-2689.

Oregon OSHA's top serious violations for the restaurant industry:

1. Wiring/electrical
2. Hazard assessment for selecting PPE
3. Rules about safety committees or safety meetings
4. Handling, storage, and use of compressed gases
5. Written hazard communication program

A written program checklist for restaurants:

- ✓ A written program that includes a hazard assessment and PPE requirements
- ✓ Chemical inventory
- ✓ Material safety data sheet (MSDS)
- ✓ Written employee training



Colin Mayfield works along the kitchen assembly line.

For safety's sake – don't get chopped

By Ellis Brasch

If you're a foodie, you're probably familiar with the Food Network television series, *Chopped*. For the rest of you, *Chopped* is a reality-based cooking show that pits four professional chefs against each other – in one kitchen – to determine who can serve up the best appetizer, entrée, and dessert to a panel of judges in a ridiculously short time. After each course, one chef whose dish doesn't meet the judges' expectations is unceremoniously "chopped." The surviving winner walks away with \$10,000.

You might expect culinary foul-ups under such circumstances. But during the June 8 (season four) episode of *Chopped*, Chef Ricardo Cardona made the mistake of forgetting to put his 10-inch prep knife down before he dashed across the kitchen to finish his entrée. The judges gasped in disbelief at his mishap and he never made it to the dessert round. (The fact that he put too much juniper into his chutney didn't help him either.)

Restaurant kitchens are busy places and though most may not match the over-the-top frenzy on *Chopped*, we know that near misses and accidents happen, especially among younger workers. Each year, about 300 restaurant workers in Oregon between the ages of 20 and 29 have work-related injuries that keep them off the job for three or more days. Among those workers are cooks, food servers, and food prep workers.

You might think that cuts and burns are the nature of most restaurant injuries, but sprains and strains top the list for workers ages 20 to 29 (42 percent of their injuries are sprains and strains). How did those sprains and strains happen? Most were caused by being struck by an object, falling down (from slipping or tripping, for example), and overexertion (from improper lifting or overreaching, for example). Of course,



you don't want to repeat Chef Ricardo's mistake either. Knives (and other slicers and dicers) still account for about 17 percent of injuries among young workers.

So, what's the best way to keep young restaurant workers safe? Train them properly – inexperienced, younger workers are most likely to be injured during their first year on the job. If you're an employer, keep in mind our Rules for all Workplaces [437-001-0760] require you to "see that workers are properly instructed and supervised in the safe operation of any machinery, tools, equipment, process, or practice that they are authorized to use or apply." Proper safety training should cover equipment hazards, first-aid and emergency plans, hazard communication, and personal protective equipment.

And always remember to put that knife down before you dash across the kitchen.



Restaurant workers can test their safety knowledge with Oregon OSHA's interactive quiz.

Speaker shares safety values at Central Oregon Conference

The use of a few magic tricks helped keynote speaker John Drebinger get the attention of attendees at the annual Central Oregon Occupational Safety and Health Conference in Redmond. Drebinger, a skilled magician, tore up a newspaper, made it disappear, and then made it re-appear – all in one piece – as part of his presentation.

“Usually when things are broken, they don’t come back as good as they were before,” said Drebinger, making a comparison between the newspaper and injured workers.

He said safety should be memorable and encouraged audience members to make that value known.

“I believe you need to communicate your values a lot,” said Drebinger.

“How often do we consistently say ‘Get this done safely’? People get what’s important by how often you talk about it.”

His other tips for communicating safety include keeping the message short and simple and using a positive tone.

“Instead of saying, ‘Don’t fall on the ice,’ say something like, ‘Be careful on the ice,’” he said. “It’s more memorable than stating something that’s negative. Instead of ‘Don’t slip,’ try ‘Watch where you are going.’”



John Drebinger’s tips for communicating safety:

- Try correcting someone by saying, “As you know... that guard is missing/your seat belt isn’t on, etc.” It helps to keep the discomfort level down.
- When it comes to attendance at safety committee meetings, make sure employees know it’s not optional. It will reinforce that you value safety just as much as a sales meeting or production update.
- Inexperienced workers look to seasoned staff for model behavior. Make sure they aren’t taking shortcuts that get “passed on” to new workers.

Another challenge is avoiding the discomfort that comes with correcting someone on a safety issue, Drebinger said.

“How about asking someone, ‘Would you like me to watch out for your safety?’” he said. “Then you can follow that up with, ‘I noticed your shoe lace was untied.’”



Drebinger interacts with the crowd during the keynote presentation.



SawStop representatives demonstrate the company's famous hot dog test.

(See related article in the *Resource*, volume 10, February 2010 issue).



Dennis Morris (left), formerly of the Deschutes County Road Department, accepts the Juniper Award from Oregon OSHA Administrator Michael Wood. The award given by the Central Oregon Safety & Health Association (COSHA) recognizes an outstanding individual or team who has made a significant contribution to the safety industry.

Accident Report

Accident type | Amputation

Industry | Nursery

Employee job title | Craftsman



The nursery's engineering shop designed and fabricated equipment for internal production needs until the department was dissolved in 2009. While in operation, the department was asked to construct a machine that could divide five- to seven-gallon bamboo root balls. A prototype was fabricated that used a blade suspended in a steel framework (guillotine like), and was driven by a hydraulic cylinder. This first prototype was placed in storage, while a new prototype was constructed to accommodate smaller root balls.

Years later, an assistant supervisor came across the five- to seven-gallon root divider prototype that was still in storage and asked to use it to divide iris roots. The machine was set up and used daily for the approximate two-month iris propagation season. It did not have machine guarding to protect the operator from the point of operation. The root divider was placed back into storage at the end of the 2009 season.

Near the beginning of 2010, the supervisor asked to use the root divider again for the iris propagation season. However, the hydraulic pump used the previous year was no longer available, so a larger one was located and installed. The new pump nearly doubled the speed of the blade.

The location of the hydraulic control lever was also moved from the right side of the machine to the left. The control lever operates the cutting blade by holding the lever up or down, which corresponds to the travel of the blade. The design allowed the blade to stop when the operator released the control lever. No safe guards or safety device (e.g., fixed guards, concurrent two-handed controls, restraints, sweep) were added to protect the operator's hands from the point of operation.

The power control switch was placed on a control panel on the opposite side of where the machine was normally operated. The switch was out of reach from the operator at the time of the accident. The machine was set up to be operated on the cart used to transport it to the propagation department, without being secured to the cart and without securing the cart wheels to prevent the machine from moving or tipping while in use. No hand tools (e.g., push stick, garden hoe) were provided by the employer or used by operators as an alternate method of protection to remove accumulated soil in and around the point of operation.

When the victim reported to work in February, it was her first day back to work after a two-month vacation. Since the victim was the principal operator of the five- to seven-gallon root divider during the 2009 season, the propagation crew leader assigned her the task of operating the machine. While the victim was placing a root ball onto the machine, she inadvertently made contact (possibly her left elbow or upper torso) with the control lever that activated the blade in a downward motion. As a result, her right lower arm that was in the path of the blade was amputated between the wrist and the elbow.



This root divider was not properly guarded.

Items cited:

437-004-1970(7)(b):

The employer shall guard the point of operation of all machines. Design and construct the guard to prevent any part of the operator's body from being in the danger zone during the operating cycle.

437-004-0099(2)(b):

The employer shall provide enough supervision over employees to ensure and enforce compliance with safe operating procedures and practices.

437-004-1910(3)(a):

The employer shall instruct every employee on their initial assignment about the safe operation and servicing of all equipment they will use. Renew this instruction at least annually.

437-004-1910(10)(a):

The employer shall ensure a power control switch, to stop the machine or machine feed, be within reach of the operator without leaving their normal operating position.



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FRIDAY

*General Session
by Rick Thomas*

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Partners in Safety and Health — Yesterday, Today, and Tomorrow

Workers' compensation premium rate to decrease in 2011

The workers' compensation "pure" premium rate will decrease 1.8 percent in 2011. This rate has not increased since 1990 and has decreased nearly 13 percent since 2006.

"Oregon's workers' compensation system continues to deliver great results, and we're seeing that reflected in 20 years of declining injuries and declining costs," said Cory Streisinger, director of the Department of Consumer and Business Services.

Oregon employers have saved an unprecedented \$18.2 billion since 1990 as a result of rate decreases, and pure premium costs today are down \$146 million from 2006 levels.

To maintain the critical programs that have driven these savings and success, the workers' compensation premium assessment will increase 1.8 percentage points. The assessment funds administration of workers' compensation and workplace safety programs, including Oregon OSHA, and the increase will partially offset the impact of the economic downturn on DCBS revenue. As a result, average workers' compensation costs for employers in 2011 will be flat. The third component of workers' compensation costs, the Workers' Benefit Fund assessment, will not change. The rate changes will take effect Jan. 1, 2011.



Federal OSHA announces new regulations for cranes and derricks

On Aug. 9, the federal Occupational Safety and Health Administration (OSHA) published new regulations for the use of cranes and derricks. State plans, such as Oregon OSHA, will have six months to adopt the federal regulations or create new rules that are equally as effective.

The new rules address advances in crane and derrick design, update specific industry work practices, and adopt new qualifications for equipment operators, riggers, and signal persons. Significant requirements in the federal standard include inspecting crane parts prior to assembly, procedures for working in areas of power lines, and assessment of grounding conditions.

Also included in the new rules are requirements for third-party certification of crane operators. Employers will be responsible for training, including paying for certification, and will have up to four years to ensure that their operators are qualified or certified. However, Oregon will likely keep its existing crane operator certification rules intact during the interim.

A stakeholder group has been meeting to discuss how the rule change will be applied in Oregon. For more information, contact Ron Haverkost in Oregon OSHA's technical department at 503-947-7421.

Workers' Memorial Scholarships awarded for 2010

Oregon OSHA is honoring five Oregon students, who lost a parent to a workplace accident, with Workers' Memorial Scholarship awards for the 2010-2011 academic year.

The recipients include:

Brittany Ford, Gresham

Ford attends Oregon State University and is studying to become a dietician. She became interested in the health field when she started reading food labels. Ford is also an avid runner.

A 2009 graduate of Gresham Barlow High School, Ford lost her father when a machine crushed him two weeks after her seventh birthday. This is Ford's second Workers' Memorial Scholarship. She is receiving a \$2,500 award.

Amanda Morris, Roseburg

Morris plans to attend Umpqua Community College and wants to become a nurse.

Morris is a 2008 graduate of Roseburg High School. She has volunteered at a local women's shelter and helps with coat drives for the homeless each winter.

Morris lost her father in a workplace accident when she was 2 years old. This is her first Workers' Memorial Scholarship award. She is receiving a \$2,000 award.

Marissa Becker, Molalla

Becker is attending graduate school at the University of Montana. Working toward a master's degree in public health, her goal is to work for a nonprofit organization and help fight childhood obesity.

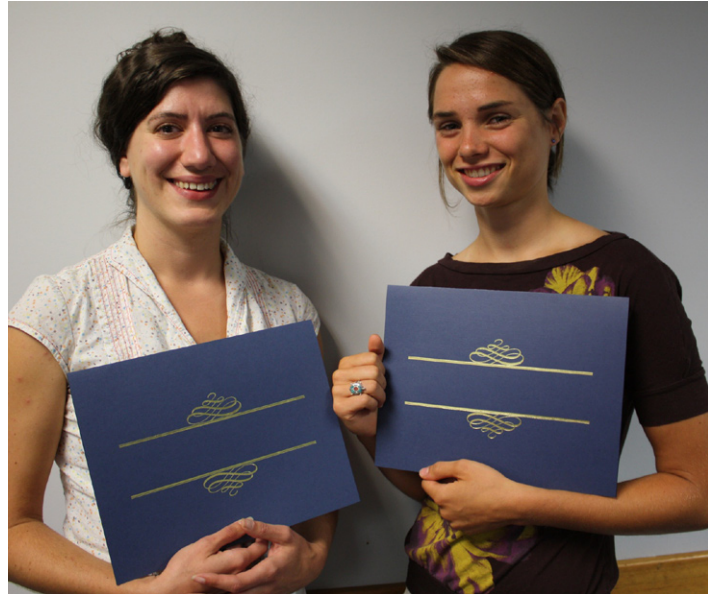
Becker is a 2003 graduate of Molalla High School and was just entering college when her father died from an overexposure to metal dust. This is Becker's second Workers' Memorial Scholarship award. She is receiving a \$2,000 award.

William McLaughlin, Yamhill

McLaughlin plans to attend Oregon State University this fall to study computer science. He grew up in Yamhill and was a 2010 graduate of Yamhill-Carlton High School.

When McLaughlin was 2 years old, his father, a construction foreman, was killed in a ladder accident. He is receiving a \$3,500 award.

(The fifth award recipient wishes to remain anonymous.)



Amanda Morris (left) and Brittany Ford were presented Workers' Memorial Scholarship Awards at a Salem ceremony.

Award recommendations are made by Oregon OSHA's Safe Employment Education and Training Advisory Committee, an advisory group with members from business, organized labor, and government. Oregon OSHA presents the awards annually to assist in the postsecondary education of spouses or children of permanently and totally disabled or fatally injured workers. The 1991 Legislature established the Workers' Memorial Scholarship at the request of the Oregon AFL-CIO, with support from Associated Oregon Industries.

The Workers' Memorial Scholarship is open to any high school graduate, graduating high school senior, GED recipient, or current college undergraduate or graduate student who is a dependent or spouse of an Oregon worker who has been fatally injured or permanently and totally disabled while on the job. Interest earned on a DCBS fund derived from Oregon OSHA civil fines and penalties funds the awards.



Brittany Ford with her mother, Bonnie Ford.



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Students invited to enter annual safety video contest



“Speak Up!” from the director’s chair and promote young worker safety and health in a 45-second public service announcement. High school students across Oregon are invited to enter the third annual video contest. The top three entries will take home cash prizes ranging from \$300 to \$500 and will earn a matching amount for their school.

The contest is designed to increase awareness about safety on the job for young people, with the overall theme of “Save a Friend. Work Safe.” Students are encouraged to use humor, get creative, and use the message “Speak Up!” while emphasizing ways to protect themselves at work. The deadline for submissions is Feb. 15, 2011.

Contest winners will be unveiled at a screening event to be announced in the spring, and winning entries will be posted on YouTube. For detailed contest information, including contest tips, rules, and entry forms, go to www.oro sha.org/psacontest/.

The Oregon Young Employee Safety Coalition (O[yes]), Oregon OSHA, SAIF Corporation, American Society of Safety Engineers, the Center for Research on Occupational and Environmental Toxicology (CROET), and the DHS-Public Health Division are sponsoring the contest.

Prevention message still key as flu season approaches

Oregon OSHA is reminding employers to focus on prevention as another flu season approaches.

Leilani Monson, a registered nurse and Oregon OSHA compliance officer, said last year’s H1N1 campaign promoting effective handwashing and surface wiping may have played a big part in keeping the number of flu cases in check.

“My worry is that people will have short memories,” said Monson. “The single most important thing you can do is handwashing. Wash for at least 30 seconds and use soap.”

Monson said it’s also important to get vaccinated with the flu shot and if you are sick, stay home.

“If you aren’t feeling well, it’s important not to spread germs to others you may be in close contact with in the workplace,” she said.

For more information about prevention and the upcoming flu season, go to www.flu.gov or www.flu.oregon.gov.



Congratulations to these new SHARP companies:

- PAPE' Material Handling Inc., Eugene
- JR Simplot Co., Portland



Congratulations to the new VPP company:

- Kiewit Bilfinger-Berger
East Side Combined Sewer Overflow Project, Portland



Kiewit Bilfinger-Berger management and safety staff show off their new plaque and flag.



The KBB crew watches the VPP presentation with tunnel segments stacked in the background.

Ask Technical

Q: *Can we elevate employees to a 70-foot height and allow them to leave the basket and climb onto the deck that goes around a water tank?*

A: *Using a Genie or JLG (name brand) work platform to access upper landing surfaces is technically prohibited. Whether it is a scissor or extensible boom supported lift, you must follow the manufacturer's operating instructions and recommendations. Most, if not all, vehicles manufactured following American National Standards Institute standards (ANSI A92) require the user to maintain a firm footing on the platform floor.*



ANSI A92.5 requires manufacturers to provide a guardrail around the periphery of the platform and fall protection anchors on the boom or in the platform of the lift. The anchor will provide a means of connection that meets a secondary fall protection requirement.

If an employee decides to leave the platform when it is elevated, he or she must be protected from a potential fall. If the chosen method is a personal fall protection system, the criteria in 1926.502 would apply. Fall protection is required at **all** times when employees are exposed to falls. When transferring from the lift to the landing surface, two anchors and a double leg lanyard are necessary for fall protection.

ANSI A92.5 requires an anchor, either on or outside the platform, capable of withstanding a force of 3,600 pounds per person. Oregon OSHA's criteria require at least 5,000 pounds of support for fall arrest anchors and at least 3,000 pounds for fall restraint. Another option is to have anchors designed, installed, and used under the supervision of a qualified person, and as part of a complete personal fall arrest system that maintains a safety factor of at least two. As a result, finding a suitable anchor on the landing surface at the exit location may be difficult because of proximity and the load requirements.

When entering or leaving the platform above ground level, allow for vertical movement while weight is being transferred. Access must be through a gate and the platform must be within one foot of an adjacent, safe, and secure structure.

437-002-0076 Boom Supported Elevating Work Platforms.

(1) *When using boom supported elevating work platforms as covered by ANSI/SIA A92.5-1996, the manufacturer's operating manual must be with the equipment. You must follow all manufacturers' operating and maintenance instructions and recommendations.*

(2) *All occupants on platforms must use a personal fall protection system that will protect against the potential effects of ejection.*

Going the distance

Meet a leading Oregon health and safety professional

What is your background and safety philosophy?

I have worked at Deschutes Brewery for 16 years and in the safety and health field for 13½ years. I grew up in the Midwest and attended the University of Iowa, earning a degree in business. I began my job at Deschutes Brewery on the service side. Once we began to grow, I had an interest in safety and health and was promoted to safety coordinator. After receiving education through Oregon OSHA and Central Oregon Safety and Health Association (COSHA), among other resources, I was promoted to safety manager. I have been a part of COSHA for 10 years. I received the Juniper Award in 2006 for excellence in safety and have presented several workshops at the Central Oregon Safety and Health Conference over the years and have been on the planning committee for nine years.

My philosophy is that everyone goes home each day in the same way they came to work. My

continued on page 20



Deschutes Brewery Safety Manager Nikki Olsen says the hazards at the company are diverse including this bottling machinery.

Company: Deschutes Brewery

Health and Safety Professional: Nikki Olsen

Workforce: 305 total at three locations (two in Bend and one in Portland)

Common Hazards: *At the pubs:* cuts, strains, and slips/trips/falls. *At the production facility:* ergonomic issues, chemical exposures, strains/sprains, and slips/trips/falls.

Going the Distance, *continued from page 19*

approach is to look at safety with a caring eye and not a fear-driven culture. Co-workers appreciate that approach and are willing to come forward with their ideas and suggestions. That is the most valuable part of our organization because who knows more about the jobs and tasks than the folks doing them.

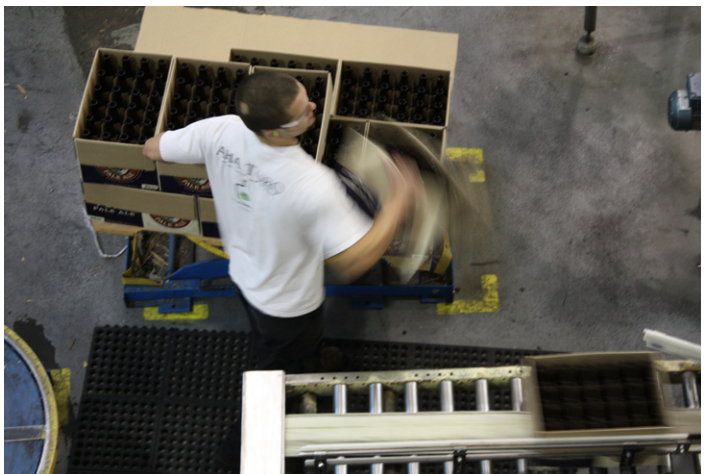
Do you have examples of current projects with unique safety challenges?

When I first began with Deschutes, we had a very young workforce. That was challenging in itself. However, today most of our workforce has been here for 10-plus years and a handful over 20. Now it seems one of the biggest challenges is with complacency. We look at changing our training materials, having fun safety contests, and other things to bring safety to the forefront.

Along with complacency, we have co-workers who are unable to lift, carry, and maneuver materials as easily as before. Ergonomics has become our biggest safety hazard to tackle. Material handling can be challenging in a brewery with large hop bales and heavy hoses so we welcome ideas for improvement from co-workers.

When is your busiest time? How do you balance production and working safely?

Summer is our busiest time. We encourage workers to make problems visible and to take the time to be safe. Slow and steady wins the race, even if things seem hectic. The plant and pub layout is very important when busy. We try to have a place for everything and everything in its place. Most importantly, we want all tools and materials needed for the job right where we need them – not in a toolbox across the plant or



Top: Joe Freng talks with Olsen as he unloads empty kegs. Middle: Newly bottled beer comes off the line and is ready to be shipped. Bottom: Forklifts in the production facility help move kegs and cases of beer for distribution.



Lead cook David Chisholm works to get food out for the lunch crowd.



in someone's locker. It not only reduces travel time and increased exposure for injury, it makes for happier people. If your workplace is disorganized and cluttered, safety can fly out the window. Guesswork and firefighting is a good way for people to get hurt.

Has the tight economy had any impact on your health and safety program?

For the past three years, Deschutes Brewery has embarked on a journey of continuous improvement. We have been looking at our systems and process focusing on eliminating waste. This approach helps us save money, become more efficient, and, of course, provides a safer work environment. It gives co-workers a chance to make improvements in all aspects of their jobs.

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Going the Distance, *continued from page 19*



Olsen checks out a fresh bag of hops delivered from a farm in Eugene.

What advice do you have for other safety and health managers hoping to make a difference?

It is imperative that you listen to your co-workers and their ideas. We have quite diverse jobs at Deschutes Brewery, from tour guides to forklift drivers and restaurant workers to brewers. With all those perspectives and ideas, communication is important. Listening to their ideas and doing something about it gains mutual trust, even if the “doing” is just getting back to them to explain the status of projects.



Left: John McTear prepares hamburger patties as Olsen looks on. Middle: Nathan Witherspoon takes care of dishwashing duties at the restaurant. Right: Pub brewer David Brendgard, who monitors the pressurized kettles, discusses safety issues with Olsen.