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Avian Flu and Food Handlers

Avian flu is a viral disease and it can be very contagious and even deadly in poultry (e.g., chickens, turkeys, ducks). Of great concern are the highly pathogenic avian influenza (HPAI) viruses (e.g., H5N1, H7N9) which have killed millions of birds and infected humans in other countries. If avian flu viruses are found in the U.S. or if you have travel assignments in a country known to have avian flu outbreaks, take appropriate precautions.

Avian Flu Symptoms in Humans Range from fever, cough, sore throat and muscle aches to nausea, abdominal pain, vomiting, diarrhea, eye infections, difficulty breathing, pneumonia and severe respiratory disease. Symptoms may depend on which virus strain caused the infection and may be similar to those of seasonal human influenza.



Virus Survival and Destruction

- Avian flu virus survives indefinitely while frozen and remains infectious.
- Cook all poultry products to a minimum temperature of 165°F throughout to destroy the virus. Preventing Exposure
- Destroy infected poultry before it enters the food chain.
- Avoid inhaling contaminated particles from poultry.

General Precautions for Food Processors and Preparers

- Keep raw and cooked foods separated and

use different chopping boards or utensils for each.

- Wash hands thoroughly (for at least 15 seconds) and frequently, preferably with soap and water (or an alcohol-based hand rub, if soap and water are not available) after each handling of raw poultry products and eggs.
- Avoid touching your mouth, nose or eyes while handling raw poultry products.
- After cooking poultry, place it on a clean plate or surface.

Additional Guidance

- Get the seasonal influenza vaccine.
- If you develop flu-like symptoms, stay at home except to get medical attention.



The Western Foodservice & Hospitality Expo Just Got Even More Inspiring!

AUGUST 19-21, 2018

LOS ANGELES CONVENTION CENTER

LOS ANGELES, CA

As a token of our appreciation, We want to present to you free tickets to the upcoming Western Foodservice Expo (\$65 in value) happening on August 19th-21th at the Los Angeles convention center.

Please call me at (949) 756 1654 or Email me at niha@calsra.com and let me know you are interested in attending the show and I will send you the free registration link.

Invitation - SRA Safety Meeting

Dear Members,

We are pleased to inform you that the Sentinel Restaurant Association (SRA) is holding a Safety Webinar for all its members. We will discuss how to establish a safe environment for your employees in a Restaurant.

Please visit us at www.calsra.com for all your Safety needs.

Your participation will be greatly appreciated.

Meeting URL: <https://meet.fm/SRA>

Meeting Date: July 30, 2018

Meeting Time: 3:00 PM - 3:30 PM

Dial-In Number: 1-650-281-0004

Guest Passcode: 442370

Tips for Conducting an Injury/Illness Investigation

NOTE: Every employer in California is required to **immediately report (within 8 hours) any serious injury** or illness, or death of an employee which occurs in a place of employment or in connection with any employment to the nearest Cal/OSHA office (California Code of Regulations Title 8, Section 342).

Reportable serious injuries or illnesses include inpatient hospitalization for a period in excess of 24 hours for other than medical observation or in which an employee suffers a loss of any member of the body or suffers any serious degree of permanent disfigurement.

The **purpose** of an investigation is to find the root cause of the injury or illness so the hazard or practice can be rectified to **prevent further occurrences**. It is **not to create blame**.

Visit the scene as soon as possible following an injury or illness. You will be able to obtain facts while they are fresh, interview witnesses before they forget important details, and provide calm and order following the situation.

Interview the injured worker, if possible. "Walk" the injured through a mock re-enactment. This will give you his/her perspec-

tive of the factors that led to the injury or illness.

Talk with everyone who has knowledge of the injury or illness, even if they didn't witness it. Interview everyone privately, one at a time (people's recollection can be influenced and/or changed by other witnesses' accounts). Whenever facts seem unclear, or there is an element of controversy surrounding the accident, consider taking signed statements.

Document details graphically. Take videos, photos, diagram or sketch the scene, and take measurements when appropriate. When a third party appears to be involved, retain evidence. Get the names of involved individuals, addresses, phone numbers, license and insurance information.

Focus on the root causes. Don't jump to conclusions. Try to answer the following questions:

What happened?

How did it happen?

How it could have been prevented?

Was there an unsafe act?

Determine what caused the incident itself, not just the injury.

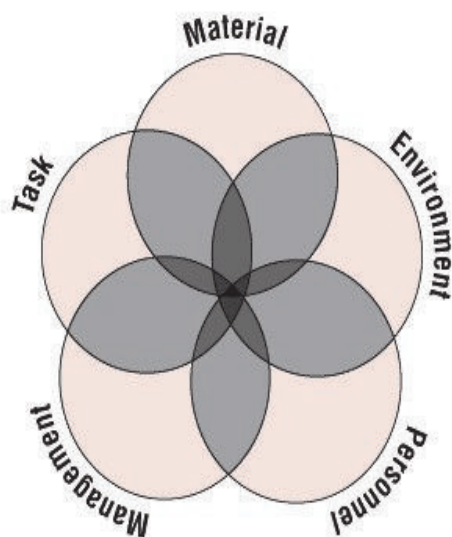
Had proper training been given or controls in place on that topic?

Discuss ideas for prevention with management and interested persons. Two types of controls include:

Administrative controls: Examples are job rotation, enforced rest breaks, stretch breaks, additional training, re-writing policy, enforcing current policy, transfer to another position, restricting work activities.

Physical Controls: Examples are using slip-resistant shoes, installing guards around equipment (mixers, slicers, etc.), installing better flooring and/or mats, providing carts and hand trucks for material handling, etc.

Follow up with corrective action. Make it visible so everyone is aware of the outcome. This demonstrates your commitment and enhances moral when corrective action is done to improve safety for everyone.





Your Restaurant is our Passion

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**For more information
about your workers com-
pensation safety needs, vis-
it our website -
www.calsra.com**

**Thank you for your refer-
rals! If you're pleased with
us, Please spread the word.**



WORKERS COMPENSATION SAFETY NEWSLETTER

This Complimentary Newsletter is sent to you by

Your Farmers Agent

And

The Sentinel Restaurant Association

Newsletter Designed by Niha Osman

**Please give us your feedback on the newsletter via
email at niha@calsra.com**