



Building Captain Floor Manager News



We're back

After a hiatus we once again are publishing our Newsletter when we can.

Newsletter

In an effort to provide information to our Building Captains/Floor Managers, Environmental Health and Safety (EH&S) has developed this newsletter. This newsletter will serve to provide safety information, training and highlights to the program. All newsletters, as well as forms, training and procedures will be available on the EH&S website:

<https://www.ewu.edu/healthandsafety>

Inspections conducted January/February/March

EH&S has been conducting building and lab inspections for safety. Reports are generated and sent to the Department or Shop where deficiencies are discovered. Work orders are then submitted to facilities either by EH&S or by the Department.

Findings

Cadet Hall

Non EWU Fire extinguisher. Please do not bring in your own fire extinguishers. The liability transfers to whoever brings these pieces of equipment in. If you need a fire extinguisher place a work request with the work order desk and they will evaluate your situation.



Missing EWU Fire Extinguisher. IF there is a missing fire extinguisher contact the work order desk at once. This is a life safety issue. Do not move a fire extinguisher from one location to another. Only our Fire protection engineer can authorize such a move.



Central Stores



Electrical safety. Portable heater, high electrical load (1850W) ran through power strip. Electrical power strip rated for 1800W continuous use rating. Potential exists for heater to exceed power strip manufacturer's recommendations and create electrical fire. This power cord arrangement also presents a tripping hazard for entrants into this space. Re-route heater and direct to wall plug-in to remove hazard for electrical fire.

Kingston

Broken and detached hand rail. Work order submitted.



Kingston

Do not run electrical cords into the ceiling. This is a fire code violation.



Large classroom's emergency lights not bright enough. Workorder submitted.

Outside keycard readers not working during power outage. Work order submitted.



GFCI outlet needed. Outlets close to water sources must be GFCI to protect from shock hazards. Work order submitted.



Exit Sign needed to outside doors. Work order submitted

CEB

Keep all items out of the exit zone. This is the outside view of an exit door. Both sides of the door must remain unobstructed.



Do not overfill flammable rag containers.

Do not leave used oily and solvent containing rags around. Place them in the flammable rag container.



Incidents Reported

EH&S tracks incidents (injury, illness, property damage etc.) of employees, students and visitors. Incidents that occur in buildings as a result of a building issue will be included in the newsletter. There were no building related incidents reported in January, February or March.

Building Captains

Bldg	Bldg Capt
Aquatics	Greg Schmidt
Art	Roger Ralston
CEB	Frank De Abreu
Central Stores	Ken Reidt
CES	Ken Reidt
COM	Gary Krug
Indian Ed Center	Kathleen Warren
JFK	Rose Knight
Kingston	Frank Lynch
Martin	EH&S Staff
Monroe	Lisa Logan
PEA/ PAV/ Fieldhouse	Keith Ross
PEC	Marilyn Dreis
Red Barn	Lorraine Hill
Rozell	Mike Lunneborg
RTV	Thomas Alderson
Science	John Shields
Surbeck	Jim McNeil
Sutton	Stefani Rossi
Tawanka	Kevin Hills
URC	David Early
WLM	Ashley West

Floor/Department Managers

Building	Floor Manager
Isle	Stanley Gough
Kingston	Jane Noonan
Martin	Lynn Burks-Herr
Patterson	Paul Lindholdt/Christine Babcock
Rozell	Steve Schmedding
Sci – Biology	Mike Satterwhite / David French
Sci –Chemistry	Fred Joslin / Derek Trial
Sci - Geology	Nigel Davies
Sci - Physics	Brian Houser
Showalter	Carlila Hughes
Sutton,	Annette Clark
Tawanka	Craig Walker / Jim Scott

As you can see we still are looking for interested individuals to be floor managers in several buildings and we are looking for employee involvement in the following buildings: **Cadet Hall, Cheney Hall, Hargreaves, Huston Hall, Isle Hall, Music, Patterson Hall, Senior Hall, Showalter Hall and Theater.** If you know of anyone interested, please contact Kathy Kees.

Resident Hall Professional Live-in-Staff

Josh Ashcroft Chief Housing Officer

Dorm/Appt	Professional Live-in-Staff
Anderson Hall	Shantell Jackson
Brewster Hall	Alex Matiash
Dressler Hall	Jocelyn Bjornstad
Dryden Hall	Shantell Jackson
Morrison Hall	Anna McNamara
Pearce Hall	Alec Newberry
Streeter Hall	Ericka Lundeby
snyamncut	Brock Sieb
Anna Maria, Holter	Adam & Crystal Zurligen
Townhouse	Courtney & Scott Sollars

EH&S Contacts

Chad Johnson, Manager EH&S x6455

Kathy Kees, Haz Waste, Program Administrator x2788

Jerry Page, Industrial Inspections, Incident Reports x6697

Elizabeth Rosenzweig Biohazard issues, Lab Inspt x6497

Mary Sims, Database maintenance x64z96

Upcoming Training

Building Captain/Floor manager training will be held:

April 11	8:30 to 9:30
April 11	1:00 to 2:00
April 13	9:00 to 10:00
April 13	1:30 to 2:30

This will be in Martin 007. We have many giveaways. See you there.

Grease: What to do?

When you're done cooking and have grease in your pan, what do you do. Many people will simply pour it down the drain with some hot water. That's not a good idea. That hot water and grease will cool and then the grease will stick to the inside of your drain.

Continued on next page.



Just like a human artery, when a sewer line becomes constricted it does not function properly. Over time the constriction becomes worse until the line may become completely blocked. For a human that would lead to a heart attack.



For a drain line that would lead to a backup at the least convenient time, and take time and money to clear. FYI: Thanksgiving is the plumbing industries busiest day of the year.

What to do?

When you have finished cooking, let the grease cool a bit (it should be still liquid) collect liquid grease



and oils in a sealable container that you can take to your local drop-off location to be recycled.

Or...

Place the grease in a sealable container, place in a zip lock bag and place in your garbage;

Or...

Let the grease cool to a solid, then use a paper towel and wipe out the pan.



Remember



Or you could have this...



And have to do this...

HYDRO JETTING
High Pressure Drain Cleaning

Starting at:
\$250

Not valid with other offers or previous purchases. Terms subject to change.

Holidays, Sundays and nights; extra.