MANAGING FOOD SAFETY

An integral aspect of the University’s Risk Management Program is managing the risks associated with food safety. Challenges involve safe methods for purchasing, storing, preparing, cooking, serving, cooling and reheating as well as maintaining, cleaning, and sanitizing equipment and facilities and applying principles in practical operational situations.

The Safety Department’s role in managing food safety is to work in cooperation with Food Services. Academic areas, student groups and the Onondaga County Health Department in the prevention of food borne illnesses. According to Laurie Blasi, Onondaga County Health Supervisor in the Food Protection Section, “the Onondaga County Health Department and Syracuse University have for many years worked effectively together to ensure the food consumed by students and employees is wholesome and properly prepared”.

Working with others both internally and externally, Safety is responsible for the following best practices:

- Helps to identify potential health & safety problems in food service operations.
- Conducts regular food sanitation inspections.
- Monitors new and existing regulations to ensure compliance at federal/state/local levels. (i.e. the Hazard Analysis Critical Control Point, HACCP, Program)
- Investigates any suspected cases of food borne illnesses.
- Works with outside (external) caterers, that have been approved by Food Services, and coordinates the filing of permanent and temporary food permits for special events.
- Assists with training programs for food service staff.

While there has never been a food-borne illness outbreak at the University, (defined as an incident where two or more persons experience a similar illness after ingesting a common food implicated as a likely source), there is a standard operating procedure in the event of an alleged food borne illness. The Safety Department works closely with the County Health Department, Health Services and Food Services to conduct an investigation to determine the cause of the illness.

For more information regarding food sanitation, please contact John Rossiter (Safety Manager) at jrossit@syr.edu or x5475 or Brian O’Hara (Health & Safety Specialist) at barihara@syr.edu or x3593.
Pandemic Flu Preparedness Table Top Exercise

Operations table discussed a scenario.

Dr. Cynthia Morrow, Commissioner of OCHD, addresses the participants.

In cooperation with the Onondaga County Health Department (OCHD) and the Onondaga County Department of Emergency Management, the University’s Emergency Preparedness Committee, Pandemic Flu Committee, and Critical Incident Management Team (CIMT), conducted a table top exercise on March 30, 2007. The purpose of the exercise was to evaluate the University’s preparedness and response in the event of a pandemic flu situation. Issues evaluated included communications, travel, infectious control, quarantining protocols, and business continuity planning. Approximately 93 employees representing 40 departments participated including representatives from SUNY ESF.

RENTING A VEHICLE ON UNIVERSITY BUSINESS

Should I purchase the Collision Damage Waiver (CDW) coverage or not? This is a question raised by many employees who are renting a vehicle on University business.

When renting a passenger vehicle or van on University business, the University and its employees are covered under the University’s business automobile insurance policy for physical damage to the vehicle or van. The physical damage coverage is subject to a $250 per accident deductible for which the employee’s department is responsible. There is no cost to the department for this insurance, other than the deductible if the rental vehicle is damaged. The employee may, as an option, purchase the CDW from the car rental company. The cost for the CDW may range from $12.00 - $15.00 per day. The charge for the CDW is eligible for reimbursement from the employee’s department. Therefore, it is an individual departmental decision whether or not to purchase the CDW.

EMPLOYEE CORNER

CONGRATULATIONS!

Please join us in congratulating David Pajak, Director of Risk Management, on being elected as a Board Member for the University Risk Management and Insurance Association (URMIA) for a three year term.

Years of Service Recognition 2007

<table>
<thead>
<tr>
<th>Name</th>
<th>Department/Facility</th>
<th>Years</th>
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</thead>
<tbody>
<tr>
<td>Scott Manchin</td>
<td>Environmental Health Office</td>
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<tr>
<td>Donna Petrella</td>
<td>Risk Management</td>
<td>15</td>
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<tr>
<td>John Rossiter</td>
<td>Safety Department</td>
<td>15</td>
</tr>
<tr>
<td>Linda Rotundo</td>
<td>Environmental Health Office</td>
<td>15</td>
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<tr>
<td>Roger Stevens</td>
<td>Safety Department</td>
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<td>Garrett Moll</td>
<td>Environmental Health Office</td>
<td>10</td>
</tr>
<tr>
<td>Jamie Becken</td>
<td>Environmental Health Office</td>
<td>5</td>
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<tr>
<td>Sheera Buckley</td>
<td>Risk Management</td>
<td>3</td>
</tr>
</tbody>
</table>

UPCOMING LUNCHEON WORKSHOPS:

- Business Continuity Planning
  Date and Time: November 14, 2007, Noon—1:30 pm
  Location: Rachel’s private dining room (Sherron)

- International SOS (ISOS) Global Travel Assistance
  Date and Time: September 27, 2007 Noon—2pm
  Location: Rachel’s private dining room (Sherron)

Contact Sheera Buckley at x 5106 or sbuckley@syu.edu to register.

For questions regarding this publication, contact Michaela Dirlam, Risk Management Specialist, at 443-2004. Previous issues are at: http://riskmanagement.syr.edu