



# Safety Corner

Lincoln County | September 2016

## AVOID PARKING LOT HAZARDS

Many employees begin and end their workday in parking lots, but they may overlook the potential dangers of the area. West Virginia University advises workers to approach parking lots the same way they would any street or intersection.

When walking in a parking lot:

- Watch for vehicles and check your surroundings.
- Never assume a driver can or will see you.
- Always look both ways before crossing, and use sidewalks when available.
- Refrain from walking in between parked vehicles; instead, walk down the lot's main aisles.
- Walk in groups so it's easier for drivers to see you.
- Wear appropriate shoes in inclement weather.

When driving through a parking lot:

- Park in spots with less vehicle and foot traffic, and always watch for pedestrians.
- Avoid driving in reverse when possible. Instead, pull all the way through a parking spot to avoid backing out and dealing with blind spots.
- Drive slowly – Drive even slower in bad weather, and remember that vehicles tend to skid in wet weather.
- Be mindful of tight spaces and low clearance.



### SAFETY COMMITTEE MEMBERS

- Vic White, EMA, Chair
- Lisa Oedewaldt, EMA Vice-Chair, training
- Brenda Rebo, Annex, Record Keeper
- Tom Magone, Maintenance,
- Leigh Riggleman, Clerk & Recorder
- Jessica Vanderhoef, Sheriff
- Craig Schultz, Libby Road #1
- Rob Jorgensen, Eureka Road #3
- Rick Ball, Library
- Dennis Day, Landfill
- Karmen McKinney, North Annex
- Dick Wornham, Ambulance
- Jen Roark, District Court
- Brad Salonen; Insurance Representative



## September National Food Safety Month

Wash your hands often — front and back, between fingers, under fingernails with warm soapy water for at least 20 seconds;

Clean all work surfaces often to remove food particles and spills. Use hot, soapy water. Keep nonfood items off counters and away from food and utensils;

Wash the counter carefully before and after food preparation, as well as items commonly touched such as cabinet knobs and the refrigerator handle;

Wash dishes, cutting boards and cookware in the dishwasher or in hot, soapy water, and always rinse them well. Remember that chipped plates and china can collect bacteria;

Change towels/dishcloths often & wash them in the hot cycle of your washing machine. Allow them to dry out between each use;

Throw out dirty sponges or wash them in a bleach-water solution