Safety Bulletin July 2012

In Memoriam



It is with great sadness that we inform you that Environmental Health & Safety employee Dariusz Czarnota passed away suddenly on July 1, 2012. Dariusz was a Safety Advisor and worked for the University for over a decade. A memorial mass will be held at St. Anthony's Catholic Church, 70 Washington Avenue, New Haven, on Friday, August 24, at 12:00 noon. All friends and colleagues are welcome to attend.

Dariusz, a devoted loving family man, leaves behind his wife Athena, his daughter Ashley, his son Nikolaus, his parents Danuta and Ryszard Czarnota, his brother Conrad Czarnota, grandmother Helen Czarnota, mother-in-law

Krystyna Pytko, father-in-law Andrzej Nizielski, brother-in-law Jason Nizielski, sister-in-law Stacey Nizielski, and many aunts, uncles, and cousins in both the United States and Poland, and close friends.

Born in Poland, Dariusz immigrated to the United States at the age of five with his family who established residence in New Britain, CT. He was a graduate of Quinnipiac University and obtained his masters degree at the University of New Haven

In high school, Dariusz was a standout athlete for the former Mary Immaculate Academy, playing on two undefeated basketball teams. During his time at Mary Immaculate, Dariusz amassed 1,208 points from 1989 to 1992 – the highest scorer in school history. He even broke the school's single-game points record when he posted 62 in his senior season.

Dariusz's excellence was not limited to the classroom or the sports arenas, as he also demonstrated a strong work ethic and high standards in everything he was a part of at Yale EHS. In addition to his Safety Advisor duties, Dariusz became a certified OSHA 10 Instructor and played a prominent role in the delivery of physical safety training for Yale Facilities staff. He supported the EHS industrial hygiene program, taking air samples to monitor worker exposure to hazardous chemicals and evaluating engineering controls. He was a member of the laser safety inspection team, reviewed rDNA protocols and participated in work practice observations to certify BSL3 researchers.

Dariusz's co-workers recall him as a person who would spend more time praising and helping others than taking credit for his own work. He helped us achieve goals—whether it was a work project or a diet and exercise plan. We all still hear his encouraging words. He embodied EHS' support of the Yale mission by working side-by-side with researchers and staff to identify solutions to safety issues. Dariusz was truly dedicated to helping research advance safely, and making work areas under his purview safer than they were the day before.

His customers praise not just how serious he was about his work, but how amicable he was at the same time. Paula Kavathas, PhD, Professor of Laboratory Medicine, Genetics and Immunobiology, says, "Dariusz was a model safety officer—responsible, knowledgeable, competent and helpful. His smile and warmth made him a welcome visitor to our lab. We will miss him." Rebecca Pongratz, Research Associate, Internal Medicine Endocrinology, adds, "His warm personality made him so easily approachable that I had absolutely no reservations contacting him to help with my safety inquiries or concerns. His character could brighten anyone's day and I can personally say that he is and forever will be greatly missed."

Yale EHS Director Pete Reinhardt says, "We miss Dariusz so much. He was our dependable friend, always willing to help. Dariusz was a Safety Advisor at EHS, serving the TAC building—73 research groups. Safety Advisors are generalists that need to know "everything safety" about everything. The state-of-the-art biomedical research conducted at TAC is especially challenging. Dariusz had to understand it, as well as its safety aspects. He never stopped learning and helping."

Environmental Health & Safety

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Biomedical Waste Requests Online

Starting August 1st, biomedical waste pickup and delivery requests will be live!

EHS is happy to introduce the *Biomedical Waste Pickup and Delivery Request* online form. This new application allows staff to submit biomedical waste pickup and delivery requests and to order supplies unique to their building and to view their current order status and ordering history. Users will need a valid Yale netID and a connection to the Yale network.

After logging into the online request form, click on "New Request". Select your PI, building, room number, and whether you are working in a clinic or laboratory. You will then be able to view the items available to you and request a delivery or pickup. If you have any questions, don't hesitate to call us at 203-432-6545.

Be sure to check out the online form on August 1st, at: https://ehsis.yale.edu/EHSIntegrator/
BioWasteRequest.

EHS Surplus Chemicals

EHS has updated its free chemical surplus page. All chemicals are unexpired and unopened. We've added photos of the actual chemical bottle available along with the quantity, volume of each bottle, manufacturer and catalog number, and an email link on the page to send us a request to have



any of the chemicals delivered free of charge right to your laboratory. Please bookmark our page: http://www.yale.edu/ehs/sustainability/chemicalredistribution.htm and check it as the inventory will change.

Before you purchasing new chemicals, see if we have it available. It can save your laboratory money as well as reduce the volume of hazardous waste generated on campus. It is also a great way to earn points for your Green Laboratory Certification. Sign up and take the Laboratory Self Assessment survey to earn your certification at: http://www.yale.edu/ehs/sustainability/greenlabs.htm.

A Grilling Recipe



Did you know that Americans prepare about 3 billion meals on grills each year? Five out of six home grill fires involve a gas grill and the leading contributing factor was a leak or break in hoses or other equipment. That's why UL, a global independent safety science company, is sharing simple, yet critical, guidelines to help prevent potential summer tragedies:

PREPARE FOR SAFETY FIRST

- Position your grill a safe distance from your house or any building (if possible).
- Never use a grill in a garage, breezeway, carport, porch, under an awning or overhang that might catch fire.
- Always have a spray bottle and a fire extinguisher handy.

GAS GRILLS

- Check the hoses on your gas grill for any cracking and brittleness to address potential leaks.
- Drip soapy water over the hoses and around the fittings. Any bubbles forming means there is a propane leak.
- Never start a gas grill with the lid closed.

CHARCOAL GRILLS

- Never use gasoline or kerosene to light a charcoal fire. Both can cause an explosion.
- Dispose of charcoal away from kids and pets, and cool it down with a hose. Coals get HOT—up to 1,000 degrees Fahrenheit.
- Have a designated area for dumping hot coals and cool down with a hose.

SAFETY WHILE COOKING

- Never leave the grill unattended, especially when young children or pets are nearby.
- Never attempt to restart a fire by adding additional lighting fluid to an already-lit grill, as this can cause a flare-up.
- Keep kids, pets and bare hands away from the grill.
- Use insulated, flame retardant mitts and long-handled barbeque tongs and utensils when grilling.

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	Meat	Thickness/Weight	Approx. Cooking Time (over med heat)
	Chicken	Boneless skinless breasts	5 minutes per side
	Chicken	Cut-up broiler/fryer	45 to 60 minutes
	Fish fillets	6 ounces	3 to 5 minutes per side
	Fish steaks	1 inch	5 minutes per side
	Hamburgers	1/2 inch	14 to 16 minutes
	Pork baby back ribs	31/2 to 4 pounds	30 to 45 minutes
	Pork loin chops	3/4 inch	10 to 12 minutes
	Porterhouse/T-bone steak	3/4 inch	14 to 17 minutes
	Ribeye steak	3/4 inch	6 to 8 minutes
	Sausages		10 minutes
	Shrimp	Medium	2 to 3 minutes per side
	Sirloin steak	3/4 inch	13 to 16 minutes

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Rules of the Road

When you come to a crosswalk or stop line as you approach an intersection, you may want to be sure you completely stop your car from moving. You cannot roll, eek, inch, or otherwise creep through a crosswalk, and you certainly cannot blast through it without being subject to legal penalty.

Remember: drivers must yield the right of way at all times to pedestrians who are in a marked or unmarked crosswalk.

Incident Report

Description: Over-Pressurization of Cryovial

A cryovial exploded in a campus laboratory shortly after removal from a Liquid Nitrogen freezer. The cap to the vial rapidly splintered into dozens of pieces and hit the researcher. The vial had been stored directly in liquid nitrogen within the liquid nitrogen freezer and liquid nitrogen seeped inside the vial. Liquid nitrogen's expansion ratio of 694:1 at room temperature led to the explosion.

Resolution:

The lab identified that over-pressurization event was associated with an externally threaded cryovial. Those that had internal threads did not explode. The lab no longer stores cryovials directly within liquid nitrogen. Manufacturers of cryovials also warn never to store their tubes in liquid nitrogen due to the potential for explosion, contamination of the freezer and other vials, and also to prevent the release of biohazards.

Lessons Learned:

Never store cryovials directly in the liquid phase of liquid nitrogen freezers, only store vials in the vapor phase. Wear a full face shield that covers the face and neck, insulated gloves, lab coat when retrieving cyrovials from liquid nitrogen freezers. Biohazards must never be stored directly in liquid nitrogen. If you must store cryovials in liquid nitrogen, use cryoflex tubing that can be sealed around the vials or other tubes rated for direct storage within liquid nitrogen. A detailed report of the incident with additional recommendations can be found on the EHS website at: www.yale.edu/ehs/Documents/Admin/

<u>LiquidNitrogenFreezerAlert.pdf</u>.