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## Turkey With a Side of Safety



The Thanksgiving holiday is a time for friends and family to gather around the table. It is also a time to pay special attention to fire and food safety as the number of reported cooking fires triples on Thanksgiving Day, according to the U.S. Consumer Product Safety Commission (CPSC).

By following some basic safety guidelines set forth by the CPSC,

you can help to ensure that you and your guests have a safe and happy holiday.

- Keep an eye on your cooking. Unattended cooking is the leading cause of fires in the home.
- Avoid wearing loose-fitting clothing with long sleeves near ranges and ovens.
- Watch children closely so they do not come in contact with hot food or stovetops.
- Turn pan handles toward the back of the stove to prevent anyone from accidentally spilling the pan's hot contents.
- In the event of a fire, call 911. Cover a pan with a lid to help smother the flame. Do not pour water or flour onto the flame.

### Turkey Fryers

The CPSC has reported that 672 people have been injured and \$8 million in property loss damage has occurred as a result of incidents with turkey fryers since 2002. The organization discourages the use of turkey fryers at home, but encourages the following precautions to those who decide to use this cooking method:

- Only use the fryer outside of your home and never in a garage or on a porch.
- Set up the fryer at least 10 feet away from your home.
- Find flat ground to ensure the oil is steady and even.
- Use a thawed and dry turkey. Any water will cause the oil to bubble and spill over.
- Use oven gloves as the fryer lid and handle can become very hot and cause burns.
- Always have a fire extinguisher ready in case of an emergency.

### Give Thanks, Stay Safe

The number of reported cooking fires triples on Thanksgiving Day to 1,300, according to the U.S. Consumer Product Safety Commission.

For more cooking safety tips, visit [cpsc.gov](http://cpsc.gov).

## Chemical Hazardous Waste Pickup Requests Now Available Online

Requesting a pickup of chemical hazardous waste just got easier. Environmental Health and Safety recently created a system for pickup requests of this waste type to be made online through EHS Integrator. Pickup requests for biological, radioactive and universal waste were already available online.



To request either a chemical hazardous waste pickup (research chemicals, hazardous cleaning products, paint, batteries, mercury-containing devices, etc.) or a chemical waste container delivery:

- Visit <https://ehsis.yale.edu/EHSIntegrator/WasteChemical>.
- Choose "New Lab/Clinic Request" for those who report to a Principal Investigator or "New Non-Lab Request" for waste generated in an area not under the control of a Principal Investigator.
- Enter your contact information.
- Enter the number of chemical waste carboys or trays you need delivered (leave fields blank and save and continue if you do not need any chemical waste containers delivered at this time).
- Enter your pickup request, noting the type of chemical waste to be picked up as well as the quantity and measurement.
- Submit your request.

The system also allows you to copy previous completed requests if you often have pickup requests of the same type and quantity of materials, saving you time from filling out a new form for each request.

If you are conducting a clean out of your work space and have 10 or more items of chemical hazardous waste, you may continue to use the [Chemical Waste Cleanout Sheet](#).

An [instructional help guide](#) is available to assist you with getting started. If you have any questions, please contact [waste.requests@yale.edu](mailto:waste.requests@yale.edu) or call 203-432-6545.

## EHS Employees Honored with Excellence Awards



Peter Reinhardt, EHS Director, presents the Dariusz Czarnota Award of Excellence to Safety Advisor Josh Armstrong (left) and Deb Ferry, Safety Advisor and Assistant Biological Safety Officer (right).

Environmental Health and Safety honored two employees with the Dariusz Czarnota Award of Excellence for their extraordinary work and dedication at its annual Strategic Planning Retreat on October 19<sup>th</sup> in the West Campus Conference Center.

Josh Armstrong, a Safety Advisor, plays an integral role in setting a standard of excellence within EHS with his steady and consistent work. His extraordinary time management skills allow him to handle a significant work load with seeming ease.

He continues to take on more responsibility and manage numerous programs including radioactive material clearances, renovations and decommissions and semi-annual inventories. Armstrong serves as a mentor for new Safety Advisors and technicians and promotes an exceptional safety culture in his assigned areas.

Deb Ferry, a Safety Advisor and Assistant Biological Safety Officer, has worked at EHS for 25 years and has always been willing to take on new challenges and responsibilities. She serves as a technical expert for the EHS shipping team and plays a key role in the Biosafety Cabinet Program. Ferry has also been a valuable team member of the new Biosafety Stewardship Project-Cold Storage Inventory, an undertaking which includes labeling all cold storage units around campus with unique identification numbers to create an online inventory system and assisting laboratory personnel with creating their own inventory systems to identify all of the contents in their cold storage units.

Ferry helps to create EHS documents and Standards of Practice that are a great help to new employees and her willingness and ability to share her wealth of knowledge with the entire EHS family and the University at large has a positive impact on everyone with whom she interacts. She was also honored with the award in 2009 and is now the first two-time award winner.

This award is named in honor of Dariusz Czarnota, who was an EHS Safety Advisor from 2001 until his untimely death in 2012. His dedication and work ethic exemplified the highest standards of performance and service.

## Tie One on for Safety

With some of the most dangerous days on the road falling between Thanksgiving and New Year's Day, Mothers Against Drunk Driving (MADD) has again launched its annual "Tie One on for Safety" campaign, which runs from November 1<sup>st</sup>-January 1<sup>st</sup>.



The campaign, now in its 30<sup>th</sup> year, encourages the public to raise awareness about the importance of designating a non-drinking driver by displaying red ribbons, magnets or decals on your vehicle or by sharing a virtual button on social media. Click [here](#) for

more information on where to obtain these display items.

It also serves as a reminder that hosts need to be responsible for their guests when throwing a party in their homes or at an outside establishment. MADD offers the following safe party tips for hosts:

- As guests RSVP, confirm that they have a plan for a safe way home via a non-drinking designated driver, taxi or car service.
- Plan activities such as party games or door prize drawings that do not involve alcohol and engage people, resulting in a lower consumption of alcohol.
- Do not push drinks on your guests. Drinking at a party is not mandatory for having a good time.
- Provide plenty of food to keep your guests from drinking on an empty stomach.
- Avoid too many salty snacks, which tend to make people thirsty and drink more.
- Offer non-alcoholic beverages or mocktails for non-drinking designated drivers and others who prefer not to drink alcohol.
- Never serve alcohol to someone under 21 and never ask anyone under 21 to serve alcohol to others at a party.
- If, despite your best efforts, some of your guests have had too much to drink, never let them drive home impaired.
- Have fun, but be a good host. You should stay within your limits in order to make sure your guests stay within theirs.

For more information, visit [madd.org](http://madd.org).

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*"Safety is a full-time job. Don't make it a part-time practice." - Author Unknown*