

TSCS Newsletter

Taylor's Special Care Services, Inc.

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June 2013



Mr. Taylor presents Managers from Old Forge and Bond homes with the Home of the Month Awards and Certificates at the managers' meeting of June 19, 2013.

Employee Recognition Award *Employee, Home and Resident of the Month Awards:*

Both, *Ashley Washington* and *Julie Starks* received the "Employee of the Month" award in May for making significant contributions in the lives of persons served and going above and beyond the call of duty.

The *Bond* and *Old Forge Homes* received the "Home of the Month" award in May for continued dedication to the persons served and contribution to the advancement of TSCS mission, vision and values.

JG was presented with the "Resident of the Month" award in

May for significant achievements in the quest for personal improvement and independence, in addition to remarkable help and assistance he provided at the Lee Baker home.

Introducing New Staff Members

Home, Assistant Managers and Direct Care Workers: Please join us in congratulating *Angela Morrell-Karshe* and *Charlotta Smith* for their recent appointments to Home and Assistant Managers of the Briarcrest home, respectively. With their skills and experience in the field, they are a great addition to the organization. We have also hired several direct care

June is the National Safety Month

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TSCS



For more than 10 years TSCS has worked tirelessly to promote and create a culture where people feel a personal responsibility not only for their own safety, but for that of their co-workers, persons served and family and friends. While leadership from the top is important, creating a culture where there is a sense of ownership of safety by all, makes everyone in the organization a safety leader.

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Simon Pop, MBA
Chief Operating Officer

workers. Please help us welcome, Charlita, Tony, and Lajoy to the TSCS family.



First Aid Kit

Requirements and Recommendations:

OSHA standard 1910 requires that adequate first aid supplies be readily available at the workplace. The minimum requirements, as stated by the American National Standards Institute include the following:

- 1 Absorbent compress, 4 x 8"
- 16 Adhesive bandages, 1 x 3"
- 1 Adhesive tape, 3/8"x2.5 yd
- 6 Antibiotic treatments, 0.14 fl oz application
- 10 Antiseptics, 0.14 fl oz application
- 6 Burn treatments, 1/32 oz application
- 2 Pair medical exam gloves- latex free
- 4 Sterile pads, 3 x 3"
- 1 Triangular bandage, 40 x 40 x 56"
- 1 First Aide guide-minimum information required

Source: Irwin Siegel Agency, Inc. Additionally, TSCS list of first aid kit supplies recommends having the following:

- Spool tape 1/2" x 5 yd
- CPR mask (microshield for CPR)
- Instant cold pack
- Gloves
- Scissors
- Hydrogen peroxide
- Non-sterile gauze roll
- Sterile eye wash
- Eye pads

- Alcohol pads
- Ammonia inhalants
- Cotton sterile 1/2 oz
- Dressing pads 3" x 3"
- "Barrier" pack and
- Spill kit

WARNING: NO oral medications should be stored in the First Aid Box.

Managers are responsible for re-ordering first aid supplies as they are used.

The Poison Control Phone Number (1-800-POISON-1) should appear on the front of the first aid kit.

First Aid Kit Tips:

Kits should be available for use in different settings such as:

- Residential homes
- Vans / Outings
- Day programs / Classrooms
- Workshops
- Manufacturing

It would be instrumental to have a list of emergency phone numbers in each kit.



Preventing Slips, Trips & Falls

According to OSHA, slips, trips, and falls constitute the majority of general industry accidents and result in back injuries, strains, sprains, contusions and fractures. They also cause 15 percent of all accidental deaths and are second only to motor vehicles as a cause of fatalities. There are many circumstances that result in a slip, trip or fall. Most of these situations are preventable.



Pay Attention:

- If something is spilled, clean it up. Alert others that the floor is wet by using a caution sign.
- Keep working and living areas tidy. Make sure hallways are free of obstacles such as boxes, electrical cords, etc.
- Report damaged surfaces such as frayed carpeting, uneven flooring, or worn stairs.
- Keep desk and file cabinet drawers closed when they are not being used.
- Walk, do not run through work areas.
- Conduct periodic inspections of work areas to identify potential slips, trip, and fall hazards, and be sure to report to the appropriate person immediately.



Footwear:

- According to the National Floor Safety Institute, footwear accounts for 24% of all slip and fall accidents.
- It may sound silly, but make sure your shoes fit. Shoes that are slightly too big can get caught on flooring causing you to trip. Shoes that are too small can cramp feet and reduce balance.
- Wear sturdy, rubber-soled, closed toe shoes or sneakers. These will provide traction and support. Open toe shoes and heels also present a higher risk for injury. Consider job

requirements prior to wearing these shoes to work.

- Clean your shoes of mud or snow when entering buildings. Not only will this decrease your chances of a slip, trip, or fall, but it will also keep your co-workers safe. When you track mud or snow into the building, the floors become wet and slippery.
- On snowy, icy, and rainy days, it is best to wear boots to work and change after arriving.

Source: Irwin Siegel Agency, Inc.

City of Farmington Hills Water Supply System

Water Quality:

The City of Farmington Hills Water Supply System is routinely monitored, in accordance with the Public Acts, for contaminants in your drinking water. The 2012 Water Quality Report shows tables with results of their monitoring for the period of January 1 to December 31, 2012. In addition other test results are shown for the year they were required, since annual testing is not required for some contaminants. In 2012, the city reports, the system had no violations and the City of Farmington Hills is proud that its drinking water “meets or exceeds all Federal and State requirements”. Also, the EPA has determined that the water is safe at the levels detected.

Water Use:

The City of Farmington Hills is asking all property owners with automated landscape sprinkler systems to follow Voluntary Water Use Restrictions in an effort to control future water rate increases. These voluntary restrictions include watering common areas between midnight and 5 a.m. and watering on an odd/even schedule. Even-numbered addresses water

on Monday, Wednesday, Friday and Sunday. Odd-numbered addresses water on Tuesday, Thursday, Saturday and Sunday.
Source: City of Farmington Hills Water Report

Food Safety

Food Safety Statistics:

The average American spends about 1.11 hours of his day eating and drinking. So it comes as no surprise that food safety is such an important aspect of everyday life. On average, about 76 million Americans become ill due to a food related disease. But these occurrences can be prevented with a few simple tips. Many people do not think about food safety until a food-related illness affects them or a family member. While the food supply in the United States is one of the safest in the world, the Center for Disease Control (CDC) estimates that 76 million people get sick, more than 300,000 are hospitalized, and 5,000 Americans die each year from foodborne illness. Preventing foodborne illness and death remains a major public health challenge.

Keep It Clean!

Wash hands before handling food. When preparing food, make sure your tools such as cookware and utensils are clean. Ensure your countertops are clean. When handling fresh fruit and vegetables, make certain that they are rinsed thoroughly. And wash the lids of all canned goods before opening.

Keep the Temperature Right!

Temperature is important when dealing with food. Make sure all meats are cooked thoroughly. Eat food promptly; eat hot foods while they are still hot and cold foods while they are still cold. DO NOT eat food that has been left out for

more than two hours. Ensure that you are properly storing food in a refrigerator. If possible, freeze your meats to prolong storage time.

Store Food Properly!

Make sure that all food is stored properly. Meats, seafood and perishables should be stored in a refrigerator, with a temperature of up to 41 degrees, or a freezer with a temperature of zero degrees. Eggs should be stored in their carton where the temperature is cooler rather than the refrigerator door. Leftovers should be stored in a shallow dish and should be discarded after 3 days. Read all canned goods labels for proper storing techniques.

Source: Stony Brook University

Stomp Out Stigma Program

About the Program:

Community Network Services still runs the Stomp Out Stigma (S.O.S.) a grant-funded program made possible by the State of Michigan Department of Community Health. S.O.S. is a consumer-run program focusing on providing anti-stigma education and support to people and organizations throughout the country. Through combining factual information with personal accounts of stigma, the program aims to reach-out in the following ways:

- Community presentations to area organizations, educational institutions, places of worship, clubhouses and drop-in centers.
- Panel presentations drawing from a Speakers Bureau comprised of consumers, family members, and professionals.
- Anti-stigma support line providing those who feel as though they have been stigmatized with resources in the community:

1-248-745-4900 / www.cnsmi.org