



SAFETY TIP OF THE WEEK

FOR THE CONSTRUCTION INDUSTRY



Company _____ Date _____

To encourage all of us to promote safety on a continuing basis, the Builders Exchange publishes a safety tip in each issue of the weekly **Bulletin**. The superintendent/foreman of each job should use this safety tip in a short safety meeting Monday morning. We suggest that this 5-to-10 minute meeting be just before lunch or perhaps right after the morning break. You can then emphasize the SAFETY TIP OF THE WEEK all week long.

Essential Thanksgiving Safety Tips

Week Ending 11/24/2023

Thanksgiving is here, and that means food, friends, and family.

With the cooking, extra food prep, and travel that occurs for the Thanksgiving holiday, there's also an increase in safety and security risks around the house.

These Thanksgiving safety tips will help ensure your holiday—whether you're home or away—is as safe (and delicious!) as possible.

FIRE SAFETY

- If you plan on frying, make sure to read and follow all instructions carefully. (Turkey fryers are actually the number one cause of Thanksgiving Day fires!)
- Keep a fire extinguisher or fire suppressant on hand in the kitchen while cooking.
- Keep baking soda nearby in case a grease fire occurs. Never use water to put out a grease fire.
- If you're cooking on a gas range with flames, don't wear loose-fitting clothing that could potentially catch on fire as you're working around the stove.
- Keep the area around your stove clear of flammable items, such as wrappers, dish towels, or other clutter.
- Never leave candles unattended, even if you're home.
- Check your smoke detectors. A smoke detector is a necessity, but it can only save lives when it's working. Make sure the smoke detectors in your kitchen and around the house are functioning properly and replace any that are more than 10 years old.

KEEP YOUR KITCHEN CLEAN

- Wash hands before and after food prep.
- Wipe off counters with a cleaner before and after preparing food, especially if handling raw meat.
- Keep all raw meat away from cooked or ready-to-eat foods.
- Never cross-contaminate utensils or cooking surfaces; for example, don't use the same cutting board or knife to cut raw vegetables right after cutting up raw meats.

KEEPING GUESTS SAFE

- Kitchens aren't always kid-friendly, so make sure you have activities for the kids that don't involve being in the kitchen when food is being prepared.
- Put medications out of reach from kids and pets, including bottles you might keep in your purse or bag that can easily be accessed by kids and animals.
- Don't feed dogs or cats turkey bones, which can choke them, or other common toxic foods for pets, including raisins, chocolate, and alcohol.
- Make sure any firearms in the home are in a locked drawer or safe while visitors are over.
- Avoid accidental burns by keeping coffee makers, kettles, and plate warmers out of reach of children.

DON'T MAKE IT OBVIOUS YOU ARE NOT HOME

- Set timers for your porch and outdoor lights.
- Have your mail held at the post office or ask your neighbors to collect it for you so it doesn't pile up.
- Park a car in the driveway, if possible.
- Don't post on public social media pages that you're away from home.

Special Topics for this Job: _____

MSDS # _____ Reviewed – Title: _____

Present at Meeting:

Supervisor's Signature: _____

Note: These SAFETY TIPS OF THE WEEK are to help members provide a safe workplace and to instruct employees in ways to prevent accidents. Ensure you record the names of those who attend your safety meetings and file this form with your permanent accident prevention records.



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Consejos esenciales de seguridad para el Día de Acción de Gracias

Week Ending 11/24/2023

El Día de Acción de Gracias está aquí, y eso significa comida, amigos y familia.

Con la cocina, la preparación adicional de alimentos y los viajes que se producen para las vacaciones de Acción de Gracias, también hay un aumento en los riesgos de seguridad en la casa.

Estos consejos de seguridad para el Día de Acción de Gracias te ayudarán a garantizar que tus vacaciones, ya sea que estés en casa o fuera, sean lo más seguras (¡y deliciosas!) posible.

SEGURIDAD CONTRA INCENDIOS

- Si planea freír, asegúrese de leer y seguir todas las instrucciones cuidadosamente. (¡Las freidoras de pavo son en realidad la causa número uno de incendios del Día de Acción de Gracias!)
- Tenga a mano un extintor de incendios o un supresor de incendios en la cocina mientras cocina.
- Mantenga bicarbonato de sodio cerca en caso de que ocurra un incendio de grasa. Nunca use agua para apagar un incendio de grasa.
- Si está cocinando en una estufa de gas con llamas, no use ropa holgada que pueda incendiarse mientras trabaja alrededor de la estufa.
- Mantenga el área alrededor de su estufa libre de artículos inflamables, como envoltorios, paños de cocina u otro desorden.
- Nunca dejes las velas desatendidas, incluso si estás en casa.
- Revisa tus detectores de humo. Un detector de humo es una necesidad, pero solo puede salvar vidas cuando está funcionando. Asegúrese de que los detectores de humo en su cocina y en la casa funcionen correctamente y reemplace los que tengan más de 10 años.

MANTÉN TU COCINA LIMPIA

- Lávese las manos antes y después de preparar los alimentos.

- Limpie los mostradores con un limpiador antes y después de preparar alimentos, especialmente si manipula carne cruda.
- Mantenga toda la carne cruda alejada de los alimentos cocidos o listos para comer.
- Nunca contamine los utensilios o las superficies de cocción; Por ejemplo, no use la misma tabla de cortar o cuchillo para cortar verduras crudas justo después de cortar carnes crudas.

MANTENER LA SEGURIDAD DE LOS HUÉSPEDES

- Las cocinas no siempre son aptas para niños, así que asegúrese de tener actividades para los niños que no impliquen estar en la cocina cuando se prepara la comida.
- Ponga los medicamentos fuera del alcance de los niños y las mascotas, incluidos los frascos que pueda guardar en su bolso o bolso a los que los niños y los animales puedan acceder fácilmente.
- No alimente a los perros o gatos con huesos de pavo, que pueden asfixiarlos, u otros alimentos tóxicos comunes para las mascotas, como pasas, chocolate y alcohol.
- Asegúrese de que todas las armas de fuego en el hogar estén en un cajón cerrado con llave o en una caja fuerte mientras las visitas pasan.
- Evite quemaduras accidentales manteniendo las cafeteras, los hervidores y los calentadores de platos fuera del alcance de los niños.

NO HAGAS QUE SEA OBVIO QUE NO ESTÁS EN CASA

- Configure temporizadores para su porche y luces exteriores.
- Retenga su correo en la oficina de correos o pídale a sus vecinos que lo recojan por usted para que no se acumule.
- Estacione un automóvil en el camino de entrada, si es posible.
- No publiques en páginas públicas de redes sociales que estás fuera de casa.

Special Topics for this Job: _____

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