Chapter Officers

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Treasurer: Brandon S. Webb
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Delegate: Bob Calhoun CSP
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Committee Chairs & Contributors

Audit
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Communication
Bob Calhoun CSP

Governmental Affairs
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Nominations & Elections
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E. Stuart Bowman, MBA CSP

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Past President
James Calvert PhD CSP, CHMM

Newsletter Editor
Bob Calhoun CSP

Upcoming Meetings & Events

- November 11th Liberty University Behind the Scenes (Tentative)
- December 16th Naturally Occurring Asbestos in Virginia, E. Glenn Hargrove CIH, CSP, PG

In this Newsletter

- September Meeting Minutes
- Welcome New Member Ronny Roseveare
- Eye Injury Prevention Month
- Eye Injury Facts & Tips
- OSHA News
- CDC and Food Safety

MONTHLY MEETING October 14th

Trevor Shannon Battalion Chief of Emergency Management and Community Preparedness for the City of Roanoke Fire-EMS Department

Time: 5:30 pm Happy Half Hour
6:00 pm Dinner
6:30 Program

Cost: See page 8 for menu selections.

Location: Corned Beef & Company
107 S Jefferson St, Roanoke, VA
(540) 342-3354

Please RSVP: rpcalhoun@bwxt.com

This Month’s Presentation and Speaker

- What is / Who is Emergency Management
- Community Preparedness and 72-hour message
- Open Discussion about the topic and/or business continuity
- Questions & Answers

Trevor Shannon is the Battalion Chief of Emergency Management and Community Preparedness for the City of Roanoke Fire-EMS Department. He has been employed with the city for 15 years beginning his career as a firefighter/EMT in 2004, most recently serving as a station captain prior to his assignment in emergency management. Trevor is also member of the Roanoke Valley Regional Swiftwater and Technical rescue teams. Trevor is a graduate of Roanoke College with a Bachelor’s Degree in Business Administration and a concentration in Healthcare Administration. Most recently, he graduated from American Military University with his Masters of Arts degree in Emergency and Disaster Management.

Trevor lives in Salem with his wife, Jenn, and two young boys, Tyler age 10 and Jacob, 6.
September Meeting Minutes

The September meeting of the Star Valley Chapter of the American Society of Safety Professions was conducted at Vinnie’s Italian Grill in Lynchburg with 10 members in attendance. The meeting was hosted by Secretary Bob Calhoun and was begun in attendee introductions. Three attendees from Liberty University.

The meeting agenda was conducted which included the following topics.

1. **New & Old Business:**
   - Plans for Chapter year 2019-20 where discussed that included:
     - The Chapter is looking for presentation ideas, meeting venues, etc. In this regard, Carlton is inquiring regarding the availability of a presentation “First 72: Are You Prepared?”; an OSHA update is being planned; Sharing of best practices is seen as a timely topic; a Fire-related presentation is being considered; Bob Drane offered an electrical safety presentation; A behind the scenes tour of the Roanoke Coca-Cola plant is being investigated; and a presentation regarding how to use the ASSP website is recommended
     - During the discussion, two offers were readily accepted for future presentation: a behind the scenes tour of Liberty University (tentatively scheduled for November) and an asbestos presentation by Glenn Hargrove in December.
   - Annual ASSP Leadership Conference participation in October was discussed. Attendance is being considered by a couple of members.
   - Chapter challenges were discussed including:
     - The Chapter challenges of meeting attendance, our large geographical area responsibility and ways to stimulate the membership.
     - Increasing revenue: The Chapter does not currently have a fund raising method. The operating costs of supporting regional operating committees, awards and other costs strain Chapter finances.
       - Raising dues option. An immediate method to increase Chapter finances. The Star Valley Chapter has the lowest membership dues within the region. Any increase of dues requires a vote and a description of the added value of doing so.
       - Sponsors for meetings and newsletter sponsors
     - Star Valley Chapter brochure can be developed to define what we offer and the benefits of being a member. Stuart’s affiliation with Patrick Henry Community College can find immediate use. Daniel reported that that a brochure model has been developed by ASSP that can be utilized
   - Webpage upgrade and maintenance was briefly discussed with Bob accepting an action to address.
   - Virtual Training
     - The region has taken on virtual training and identified plans for a pilot at the spring Regional Operating Committee (ROC). A topic schedule and link is to be established in which Chapters can access and use on a Chapter level. Daniel will be providing more information regarding this initiative.

Continued on Page 3
Committees and the quest to identify open chairs and committee membership were discussed.

- **Standing Committees** and proposed reconfiguration is presented below:
  - **Audit** (Chairperson D. Ashworth)
  - **Communication** (Chairperson B. Calhoun) incorporating the following committees:
    - Newsletter
    - Public Relations
  - **Executive committee** (new additions below):
    - Bylaws
    - Strategic planning
  - **Foundation** (Chair open)
  - **Government Affairs** (Chairperson Bob Drane)
  - **Membership** – incorporating the following committees:
    - Awards & Honors
    - Jobs
    - Professional Development
    - Hospitality
  - **Nominations & Elections** (previous past president)
  - **Programs** (Chairperson Carlton Davis)
  - **Special** Committee/Task Force:
    - Student Section Investigative Committee
    - Chapter Fund Raising

- **Bylaws update**
  - Bob Calhoun reported that the bylaws update is in work with the main goal to identify committees and responsibilities as described above.

- **Presentation:** Planning & Implementing a Laser Lab. Bob Calhoun, CSP
  This presentation was originally given at the National ASSE Professional Development Conference in 2005. It discusses laser hazards, laser safety and the resources and plans necessary to implement a laser lab from the ground up at Northrop Grumman facilities in Melbourne, Florida. The presentation was revised to include updates to laser safety standards. A copy of the presentation has been uploaded to the Star Valley webpage (https://starvalley.assp.org/files/).

**Bio:** Bob has over 30 years’ experience in occupational safety & health: 10 years on the Space Shuttle Program with United Technologies, 15 years on the Joint STARS Program with Northrop Grumman and 11 years with BWXT. He’s been a laser safety officer for 16 years.

- **Upcoming meetings:**
  - October 14 (Roanoke): Topic TBD
  - November 11 (Lynchburg): Liberty U Behind the Scenes Tour (tentative)
  - December 9 (Roanoke): *Naturally Occurring Asbestos in Virginia*, E. Glenn Hargrove CIH, CSP, PG

Bob Calhoun Secretary, Star Valley Chapter
New Member Highlight

Ronny Roseveare is the founder of two companies. Blue Glass, LLC is a Class A roofing/remodeling contractor that specializes in steep roof and slate repairs. He created a unique Roofing Safety Level Program to attract new employees and inspire them to develop and utilize leading safety techniques. His crew utilizes 100% tie offs for fall protection from the very first ascent, to the very last person down. Blue Glass, LLC has been injury and accident free since inception, in 2004.

In 2015, Mr. Roseveare invented a safe access tool (SLATOR-patented) and formed a second company, SLATOR, LLC. Through this company, he releases newly patented and patent-pending safety products (including the V-1 an V-5 anchors) into the marketplace. Slator, LLC is also a Petzl Professional dealer (working at heights and rescue gear equipment company).

www.slator-usa.com

Today, when not assisting his construction team or visiting family, Mr. Roseveare travels the country speaking and teaching safe access techniques for the roofing industry.

WELCOME Ronny!!!

More than one million people per year are affected by an eye injury and 90% of these injuries could have been prevented had the individuals been wearing protective eye wear.

Eye Injury Prevention month aims to raise awareness about the types of eye injury that occur that could be avoided, as well as highlighting the need for more people to use protective eye wear appropriately.

Appropriate protective eye wear is classed as eye wear with “ANSI Z87.1” marked on the lens or frame.

During October’s Eye Injury Prevention Month, the American Academy of Ophthalmology and Eye M.D.s around the country encourage everyone to protect their eyes from accidental injury.

For more information, see this link: https://www.aao.org/eye-health/tips-prevention/preventing-injuries
Eye Injury Facts & Tips

Some facts and tips.

- Accidental eye injury is one of the leading causes of visual impairment in the United States.
- Men are more likely to suffer with an eye injury than women.
- The leading causes of eye injuries include sports accidents, consumer fireworks, household chemicals and battery acid, as well as workshop and yard debris.
- Eyes can be damaged by the sun, not just dust, chemicals and foreign bodies.
- Wear safety goggles when working in the workshop or yard, jump-starting your car or working with cleaning or other chemicals.
- Always wear appropriate protective eyewear during sports and recreational activities.
- Injuries such as cuts, chemical burns or foreign bodies stuck in the eye are emergencies. Don’t try to treat these yourself – contact your Eye M.D. or emergency room for help immediately.
- In case of a chemical burn to the eye, flush the eye with clean water and seek emergency medical treatment immediately.

In order to ensure healthy vision, the American Academy of Ophthalmology recommends frequent, comprehensive eye exams every one or two years to prevent any serious problem. So if you haven’t had an eye examination recently, get one booked today!


Formally known as Seminarfest, SafetyFOCUS 2020 is a week-long “immersion in safety education” where industry leaders provide in-depth coverage of concepts you need to keep workers safe on the job.

See this link for more information:
https://safetyfocus.assp.org/
OSHA News

Field Operations Manual Updated
Updates will help inspectors more effectively protect workers from occupational hazards.

Whistleblower Protection
An energy infrastructure company must pay back wages, damages, and fees for retaliating against a worker who reported the company's attempt to violate oil spill reporting requirements.

Source: OSHA Quick Takes September 20, 2019 • Volume 18, Issue 17
In 2017, 841 foodborne disease outbreaks were reported to CDC, according to a recently released annual summary from the Foodborne Disease Outbreak Surveillance System. This data, from reports submitted by state, local, and territorial public health agencies to the National Outbreak Reporting System (NORS), is a platform for reporting enteric (gut) disease outbreaks due to food, water, animals and their environments, and from person-to-person transmission.

Although most foodborne illnesses are not part of a recognized outbreak, outbreaks provide important information on the germs, toxins, and chemicals that cause illness and the implicated foods.

Here are the main findings:

- Reported foodborne disease outbreaks resulted in 14,481 illnesses, 827 hospitalizations, 20 deaths, and recalls of 14 food products.
- **Norovirus** was the most frequently reported confirmed cause, with 140 outbreaks and 4,092 outbreak-associated illnesses.
- **Salmonella** was the second most common, with 113 outbreaks and 3,007 outbreak-associated illnesses.
- Restaurants were linked to outbreaks more often than any other place where food was prepared, as in previous reports. Restaurants were associated with 489 outbreaks, accounting for 64% of outbreaks that had a single location where food was prepared. Most of these restaurant outbreaks (366) occurred at establishments with sit-down dining.
- The food categories responsible for the most outbreak-associated illnesses were:
  - Turkey (609 illnesses)
  - Fruits (521)
  - Chicken (487)
  - Pork (376)

[Read the full report [PDF, 15 pages]](September 20, 2019)

**ASSP News**

**Revised Z10 Standard Guides Implementation of Safety and Health Management Systems**

The revised ANSI/ASSP Z10.0-2019 standard is now available from ASSP after being approved by ANSI. [LEARN MORE](#)

**ASSP Announces Emerging Professional Award**

ASSP’s new Emerging Professional Award recognizes the next generation of safety professionals who demonstrate leadership and a drive to grow professionally. [LEARN MORE](#)
Corned Beef & Company Meeting Menu Choices and Prices

House Salad $5.99
Fresh mixed greens, shredded carrots, sliced cucumbers, diced tomatoes, sliced red onion, topped with our homemade croutons. **Add grilled chicken or shrimp for $3 extra. Add salmon or crab cake for $5 extra.**

Classic Caesar Salad $6.99
Chopped romaine lettuce tossed in creamy Caesar dressing, topped with grated parmesan cheese & homemade croutons. **Add grilled chicken or shrimp for $3 extra. Add salmon or crab cake for $5 extra.**

Star City Cobb Salad $11.99
We made this salad famous in the Valley! Diced chicken, shredded swiss cheese, diced tomatoes, crumbled bacon, blue cheese crumbles, & egg slices all atop a bed of fresh mixed greens.

Strawberry and Goat Cheese Salad $9.99
Fresh spinach, crumbled goat cheese, strawberries, & candied pecans, served with our house made strawberry vinaigrette.

Add grilled chicken or shrimp for $3 extra. Add salmon or crab cake for $5 extra.

The Jazzbo $9.99
Turkey, bacon, cole slaw & horseradish with melted cheddar on a kaiser roll.

The Basic Burger $8.99
Lettuce & tomato
Choice of cheese add $1.

Chicken Alfredo $12.99
Strips of chicken, broccoli, & pasta in a garlic cream Alfredo sauce.

Chicken & Shrimp $16.99
Pan fried chicken breast topped with sautéed shrimp & garnished with fried spinach in a hazelnut cream sauce.
Served with cheddar mashed potatoes

Chicken Tender Dinner $9.99
6 hand breaded chicken tenders served with spiral fries, coleslaw, & homemade honey mustard. **Try our chicken tender basket with 3 hand breaded tenders & spiral fries for $7.99.**

Shrimp & Fried Grits $15.99
Stone ground grits deep fried served with sautéed shrimp, sausage, & garlic in a Cajun cream sauce served with a side of steamed broccoli.

Bourbon Glazed Salmon $15.99
Served with wild rice pilaf & steamed veggies.

8 oz Sirloin $14.99
Served with cheddar mashed potatoes & a side salad.

Half Rack Ribs $14.99
Tossed in our homemade BBQ sauce, served with spiral fries & coleslaw.