

GENERAL MEMBERSHIP MEETING

Wednesday, June 21, 2006, 11:30 a.m. - 1:00 p.m., Royal Fork (Columbia Mall)

"Underage Drinking" (Coreen Berdahl, Polk County Public Health)

Payment Plan for guest meals – If you bring a guest to a NOSHA meeting, we ask that you pay NOSHA for the meal as you sign in at the NOSHA registration table. Please do not pay at the Royal Fork's cash register. Make checks payable to NOSHA in the amount of \$7. Thank you!



**Does your company have an Emergency Plan? Or, do your employees just automatically know what to do?
.....Here's Your Sign.**

When calling for **help** the person on the other end of the phone asks your employee for the **address and phone number** and there is a **long pause** on the phone ...**Here's Your Sign.**

There is a **fire** in one of your facilities. Someone has called 911 and the fire alarm has been activated. You rush to the **assigned meeting area** to do a head count and nobody is there**Here's Your Sign.**

The store is being **robbed** and your cashier grabs the money and runs for the door.....**Here's Your Sign.**

The Civil Defense Warning System sounds and you are advised of an approaching **tornado**. Several of your employees have never seen a tornado before and rush outside to see what all the fuss is about.....**Here's Your Sign.**

While opening the **mail** one of your employees comes across a **powdery residue** and continues to sort the mail and deliver it as usual.....**Here's Your Sign.**

Your employee thinks the **30/30 Rule** for **lightning** means that there won't be another flash for at least 30 minutes, so it is safe to stay outside.....**Here's Your Sign.**

One of your employees is **injured** on the job and needs to contact his/her **supervisor**, but has no idea of **who** or **where** to call.....**Here's Your Sign.**

A **bomb threat** is called into the office and the secretary hangs up the phone and begins to scream uncontrollably and does not let anyone else know what the phone call was about before she leaves for home.....**Here's Your Sign.**

Don't wait for one of these signs...BE PREPARED!

BOARD MEETING

BOARD MEMBERS MEET THE FIRST THURSDAY OF THE MONTH / 6:00 – 8:00 PM. / GRAND FORKS PARK DISTRICT / 1210 7TH AVE S
NEXT MEETING → July 6th

- **MAKE YOUR COMPANY PROUD!** We have a couple of Board positions that are still in need of replacement. Please contact Steve Harken at sharken@undeerc.org or Al Maloney at alan@midwestrefrigeration.com and attend our next Board meeting if you are interested – It's a great opportunity to share your knowledge with others!
- **FREE SAFETY SEMINAR** ⇒ "Batteries Not Included: The Energized Approach for Achieving a Safe, Healthy and Productive Workplace" by Michael Melnik, MS, OTR. An instrumental presentation to help companies create an environment where employees are motivated, receptive, and involved. Go to our website and look under special events to view a video excerpt of the presentation! [Sept. 21st/8:30 am - 12:30 pm/Best Western Town House/710 1st Ave N/Grand Forks]

BOARD MEMBERS

Steve Harken (President) ♦ Al Maloney (Vice President)
Joe Strang (Treasurer) ♦ Connie Mondry (Secretary)
Pat Balstad ♦ Kirk Douglas ♦ Bonnie Knutson
Debbie Pierson ♦ Annette Shane

COMMITTEES

Communication Committee

(Linda Wiley, Kirk Douglas, Bonnie Knutson, Al Maloney, Annette Shane)

MONTHLY MEETINGS ARE HELD THE LAST THURSDAY OF THE MONTH / 12:15 - 1:15 PM / CIRRUS DESIGN CORPORATION / 1400 48TH ST S
NEXT MEETING → June 29th

- Have an idea for the web site? We would like to here from you at info@nosha.net

Education Committee

(Lyle Ross, Steve Harken)

(Upcoming GM Meeting Presentations)

- **July 19, 2006**
– DOT Vehicle Definitions and Safety Regulations (Cami Gilbertson, DOT)
- **August 16, 2006**
– Annual Picnic (Lincoln Drive Park @ 5:30pm)
– NO NOON MEETING

Membership Committee

(Davis Hoverson, Mike Lorenson)

- **WOW!** – What a turnout at our last GM Meeting – We must be doing something right!!!

Summer-Grilling

PO Box 14663, Grand Forks, ND 58208-4663 • www.nosha.net • info@nosha.net

Cook meat, poultry and fish thoroughly and at high enough temperatures. Meat and poultry must be cooked at high enough temperatures to kill dangerous bacteria. It is hard to gauge the cooking temperature on an outdoor park grill, so make sure you let those coals preheat for a good half hour before cooking. Meat and poultry should typically be cooked to about 160 to 180 degrees Fahrenheit. Don't let food sit around either - **COOK IT AND EAT IT!**