

Monarch Little League 2013 Safety Plan

1. League Safety Officer: Ron D’Amario, on file at Little League Headquarters.
2. Monarch Little League will distribute this Safety Manual to Managers and Coaches, League Volunteers and the District Administrator.
3. **Emergency Phone Number: 911**

Local Police Non-Emergency	(303) 441-4444
League President: Michael Dim	(303) 720-9791
League Safety Officer: Ron D’Amario	(303) 817-1538
League Field Manager: Mike Packard	(303) 641-2821

This list will be posted inside each team’s first aid kit and inside the storage bins at each field.

4. Monarch Little League will use the Little League Volunteer Application provided by Little League International to screen all of our volunteers. Upon successful background check, Monarch Little League will print a Volunteer Badge.
5. **Fundamentals Training.** Prior to the start of the season, a fundamentals training session is conducted for each division on the dates shown below. At least one Manager or Coach from each team attends the meeting and every manager or coach will attend at least once every three years. In addition, we have provided the managers and coaches with access to the www.LittleLeagueCoach.org website.

Baseball

T-ball	March 28, 2013
Machine Pitch A	March 20, 2013
Machine Pitch AA	March 19, 2013
AAA	March 13, 2013
Majors	March 12, 2013
Juniors	February 24, 2013
Monarch High School Coaching Clinic	February 9, 2013

6. **First Aid Training: April 4, 2013 Louisville Recreation Center from 6:00 to 8:00pm facilitated by Monarch Little League and the Louisville Fire Department.**

At least one manager/coach from each team must attend the training. Every manager/coach will attend at least every 3 years.

7. Coaches or a designated field inspector from the team will be required to walk and inspect the fields prior to practices and games. Umpires will also be required to walk the fields for hazards before each game.
8. Monarch Little League has completed and updated our 2013 Facility Survey on-line.
9. **Monarch Little League does not operate CONCESSIONS.** Monarch Little League has agreements with the town of Superior and the city of Louisville for the use of their fields. The town of Superior contracts with a concessionaire to man the permanent concession stand at the Superior Community Park Fields. The city of Louisville contracts a concessionaire for the season at the Louisville Sports Complex to provide a portable concession stand. Both towns require concessionaires to meet the Boulder County Health Department Regulations.

Contract with the Town of Superior includes:

HEALTH DEPT: All Food Concessionaires are subject to the inspection of Boulder County Health Dept. Food Concessionaires are required to send copies of all licenses necessary to operate a temporary food concession to the BCF with their contract, for their contract to be accepted. It is the Food Concessionaire's exclusive responsibility to know the health department's rules and regulations and follow them.

Contract with the City of Louisville includes:

Health Department Standards The concessionaire shall meet all requirements set forth by the Boulder County Health Department located in Boulder, Colorado. The Concessionaire shall offer for sale only products from reputable processors and manufactures and shall remove from sale any items which fail to meet generally quality standards or the health standards of the City, Boulder County, or the State of Colorado. At all times the Concessionaire shall comply with Health Department standards. Failure to comply will terminate any agreement with the City of Louisville.

Boulder County Minimum Requirements for Vendor Application Approval

1. **Handwashing.** A handwashing station must be provided in each food booth. Service of food items will not be allowed without a proper handwashing station. All wastewater must be disposed of to the sanitary sewer system.
2. **Bare-hand contact.** Direct hand contact with ready-to-eat foods is prohibited. Serving utensils or gloves must be used to prevent bare-hand contact. Employees must wash their hands before putting on gloves and when changing gloves. Gloves do not replace the need for handwashing.
3. **Hot holding and cold holding.** Potentially hazardous foods, such as meats, poultry, fish, eggs, dairy products, sauces, cooked rice, pasta, potatoes, and beans, must be maintained at 41°F and below or 135°F and above at all times during the event. Food items may not be served if they are not at proper temperatures.
4. **Food thermometer.** An accurate food probe thermometer (0°F to 220°F range) must be used to monitor food temperatures.

5. **Transport.** Cold foods must be transported and held in approved units capable of maintaining foods at less than 41°F. Only smooth, easily cleanable, non-absorbent ice coolers or approved food-grade containers may be used for the storage of food, ice, or drinks. Containers or coolers made from Styrofoam are not approved for use.
6. **Cooling.** Cooling of foods at the event is prohibited. All advanced cooling must be done at the commissary. Foods must be rapidly cooled from 135°F to 70°F within 2 hours, then to 41°F within 4 hours. Food prepared at room temperature must be cooled to 41°F within 4 hours. Approved methods are: shallow 2-4" deep containers of food uncovered in refrigeration; ice bath stirred often; ice paddle used with ice bath or refrigeration.
7. **Dishwashing.** On-site washing in tubs/basins or 3-compartment sinks is not allowed. Extra serving utensils must be provided so that soiled utensils can be changed every four (4) hours.
8. **Produce.** All produce must either be washed at an approved commissary in a food prep sink or be received pre-washed (i.e. lemons for lemonade, potatoes for fries, or apples for caramel apples).
9. **Storage.** Food, utensils, equipment, and single-use items must be protected from dust, insects, customers, and other contamination while being transported, stored, used, and/or served. All food, paper products, and utensils must be stored at least 6" above the ground. Sneezeguards, covers, or other barriers shall be provided to protect food from customers and other sources of contamination.
10. **Wiping cloths.** Wiping cloths must be used with sanitizer solution and must be stored in the sanitizer between uses. Test kits must be provided and used. Sanitizer concentration requirements are as follows: Chlorine (bleach): 50-200 ppm / Quaternary ammonium: 200 ppm or as per label.
11. **Potable water.** Potable water must be available and used. A food-grade hose must be used when connecting to a potable water supply.
12. **Wastewater.** All liquid waste, except drainage from clean potable ice, must be stored in a properly sized retention tank and be discharged into an approved wastewater disposal system.
13. **Garbage.** Any solid waste, such as food debris or waste paper, must be collected and disposed of at an approved commercial establishment. A clean trash receptacle must be provided in the food booth.
10. Monarch Little League's Equipment Officer or Safety Officer will inspect all equipment in the pre-season. Managers and coaches will inspect equipment prior to each practice and game. Umpires will be required to inspect equipment prior to each game. Any unsafe equipment shall be removed and replaced by Monarch Little League.

11. Monarch Little League will use the provided incident tracking form from the Little League International's website and will provide completed accident forms to the League Safety Officer within 24-48 hours of the incident.
12. Each team is issued an updated First Aid Kit and is required to have it at every game and practice.
13. Monarch Little League will require all teams to enforce all Little League Rules including the following:
 - a. Proper equipment for catchers
 - b. No on-deck batters
 - c. Coaches will not warm up pitchers
 - d. Bases will disengage on all fields