2019 ASAP PLAN



LEAGUE # 0127-03-07



A SAFETY AWARENESS PROGRAM

A Safety Awareness Program was introduced in 1994 based on a communication of ideas shared between leagues across the country to increase Little League's overall safety awareness and reduced insurance costs for participating leagues.

Keystone Little League is committed to adopting industry best practices and standards in an effort to provide the safest environment for our baseball and softball players, spectators, coaches and officials.

Qualified Safety Plan Requirements

- 1.League Safety Officer Jeana Havlovic is on file with Little League Headquarters, this also a board position.
- 2. Keystone Little League will have accessible an electronic copy of this safety manual to all board members, managers & coaches, volunteers as well as district administrators.
- 3. Emergency phone numbers:

Police & Fire/Rescue 911

League president – Kim Erickson 402-215-4797

Baseball Vice President- Ron Franck 402-612-2418

Softball Vice President - Trent Wulf 402-917-6274

Safety officer- Jeana Havlovic 402-660-6762

This list will be posted in the concession area and dugout areas. It will also be available on keystone's website: www.keystonelittleleague.com

4. Keystone Little League will use the official Little League Volunteer application form and perform criminal background checks by a third-party entity to screen all volunteers.



5. Fundamentals training will be on Saturday, February 23, 2019 from 1:00 to 3:00. At least one manager/coach from each team must attend the training. Every Manager/Coach will attend this training at least once every 3 years. Training will be at the Keystone Little League Shed (next to quad area). This training will include:

Sportsmanlike Conduct Policy
Weather hotline and weather playing decision
Equipment safety requirements
Strike Zone Coaches Training Date
Safe Practices and Running Drills



- 6. First Aid Training: March 30, 2019 two separate times are available, from 10am to 11:30 and again from 1pm to 2:30 Keystone Little League will require at least one Manager/Coach from each team to attend. Every Manager/Coach must attend this training once every 3 years. The Omaha Fire Department will conduct the training at the Keystone club house. The training will include:
 - a. Heat illness warning signs
 - b. Concussion training per LB260 in Nebraska
 - c. AED Training for Board Members
 - d. Basic CPR Training
 - e. What to do in the event of an emergency
 - f. Training on Storm Tracking device functions
- 7. Coaches and Umpires will be required to walk/inspect the field prior to practices and games.
- 8. Keystone Little League has completed and updated our 2019 Facility Survey.
- 9. Concession Stand Safety: The Concession Stand Safety Procedures will be posted in several locations with the stand.



Concession Stand Tips

Requirement 9

12 Steps to Safe and Sanitary Food Service Events: The following information is intended to help you run a healthful concession stand. Following these simple guidelines will help minimize the risk of foodborne illness. This information was provided by District Administrator George Glick, and is excerpted from "Food Safety Hints" by the Fort Wayne-Allen County, Ind., Department of Health.

1. Menu

Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, protein salads, cut fruits and vegetables, etc.) to a minimum. Avoid using precooked foods or letforers. Use only foods from approved sources, avoiding foods that have been prepared at home. Complete control over your food, from source to service, is the key to safe, sanitary food service.

Cooking.

Use a food thermometer to check on cooking and holding temperatures of potentially hazardous foods. All potentially hazardous foods should be kept at 41° F or below (if cold) or 140° F or above (if hot). Ground beef and ground pork products should be cooked to an internal temperature of 155° F, poultry parts should be cooked to 165° F. Most foodborne illnesses from temporary events can be traced back to lapses in temperature of

3 Reheating

Rapidly reheat potentially hazardous foods to 165° F. Do not attempt to heat foods in crock pots, steam tables, over sterno units or other holding devices.

Slow-cooking mechanisms may activate bacteria and never reach killing temperatures.

4. Cooling and Cold Storage.

Foods that require refrigeration must be cooled to 41° F as quickly as possible and held at that temperature until ready to serve. To cool foods down quickly, use an ice water bath (60% ice to 40% water), stirring the product frequently, or place the food in shallow pans no more than 4 inches in depth and refrigerate. Pans should not be stored one atop the other and lids should be off or aiar until the food is completely cooled. Check temperature periodically to see if the food is cooling properly. Allowing hazardous foods to remain unrefrigerated for too long has been the number ONE cause of foodborne illness.

5. Hand Washing

Frequent and thorough hand washing remains the first line of defense in preventing foodborne disease. The use of disposable gloves can provide an additional barrier to contamination, but they are no substitute for hand washing!

6. Health and Hygiene.

Only healthy workers should prepare and serve food. Anyone who shows symptoms of disease (cramps, nausea, fever, vomiting, diarrhea, jaundice, etc.) or who has open sores or infected cuts on the hands should not be allowed in the food concession area. Workers should wear clean outer garments and should not smoke in the concession area. The use of hair restraints is recommended to prevent hair ending up in food products.

7. Food Handling.

Avoid hand contact with raw, readyto-eat foods and food contact surfaces. Use an acceptable dispensing utensil to serve food. Touching food with bare hands can transfer germs to food.

R. Dishwashin

Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never reuse disposable dishware. Wash in a four-step process:

- 1. Washing in hot soapy water;
- 2. Rinsing in clean water;
- 3. Chemical or heat sanitizing; and
- 4. Air drying.

9. Ice.

Ice used to cool cans/bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice; never use the hands. Ice can become contaminated with bacteria and viruses and cause foodborne illness.

10. Wiping Cloths.

Rinse and store your wiping cloths in a bucket of samitizer (example: 1 gallon of water and 1/2 teaspoon of chlorine bleach). Change the solution every two hours. Well samitized work surfaces prevent cross-contamination and discourase files.

11. Insect Control and Waste.

Keep foods covered to protect them from insects. Store pesticides away from foods. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of wastewater in an approved method (do not dump it outside). All water used should be potable water from an approved source.

12. Food Storage and Cleanliness.

Keep foods stored off the floor at least six inches. After your event is finished, clean the concession area and discard unusable food.

13. Set a Minimum Worker Age.

Leagues should set a minimum age for workers or to be in the stand; in many states this is 16 or 18, due to potential hazards with various equipment.

Safety plans must be postmarked no later than May 1st.

Volunteers Must Wash Hands

HOW _____ W











WHEN

Wash your hands before you prepare food or as often as needed.

Wash after you:

- use the toilet
- touch uncooked meat, poultry, fish or eggs or other potentially hazardous foods
- interrupt working with food (such as answering the phone, opening a door or drawer)
- eat, smoke or chew gum
- touch soiled plates, utensils or equipment
- take out trash
- ► touch your nose, mouth, or any part of your body
- sneeze or cough

Do not touch ready-to-eat foods with your bare hands.

Use gloves, tongs, deli tissue or other serving utensils.

Remove all jeweiry, nail polish or false nails unless you wear gloves.

Wear gloves.

when you have a cut or sore on your hand, when you can't remove your jewelry

If you wear gloves:

wash your hands before you put on new gloves

Change them:

- as often as you wash your hands
- when they are torn or soiled

Developed by J. Mass Privarsian Michilan Erk action Brogram with support from ILS. Food & Drug Administration in cooperation with the NA Buttership for brook Sofely Administration. Direct States Department of Agriculture Cooperating III Mass Extension proceeds expanding upop trailing in programs and employment.



- 10. The League Safety Officer confirms inspection of all equipment by Equipment Manager in the preseason:
 - a) Manager/Coaches will inspect all assigned equipment prior to each game/practice.
 - b) Umpires will be required to inspect equipment prior to each game.
- 11. Implement prompt accident reporting:
 - a) Keystone Little League will use the provided incident tracking form from the Little League website and will provide completed Accident forms to the Safety Officer within 48 hours of the incident.



LITTLE LEAGUE, BASEBALL AND SOFTBALL ACCIDENT NOTIFICATION FORM INSTRUCTIONS

Phone: 570-327-1674 1. This form must be completed by parents (if claimant is under 19 years of age) and a league official and forwarded to Little League Headquarters within 20 days after the accident. A photocopy of this form should be made and kept by the claimant/parent. Initial medical/

Send Completed Form To:

Little League, International 539 US Route 15 Hwy, PO Box 3485 Williamsport PA 17701-0485

Accident Claim Contact Numbers:

Itemized bills including description of service, date of service, procedure and diagnosis codes for medical services/supplies and/or other documentation related to claim for benefits are to be provided within 90 days after the accident date. In no event shall such proof be furnished later than 12 months from the date the medical expense was incurred.

3. When other insurance is present, parents or claimant must forward copies of the Explanation of Benefits or Notice/Letter of Denial for each charge directly to Little League Headquarters, even if the charges do not exceed the deductible of the primary insurance program.

4. Policy provides benefits for eligible medical expenses incurred within 52 weeks of the accident, subject to Excess Coverage and Exclusion provisions of the plan.

5. Limited deferred medical/dental benefits may be available for necessary treatment incurred after 52 weeks. Refer to insurance brochure provided to the league president, or contact Little League Headquarters within the year of injury.

6. Accident Claim Form must be fully completed - including Social Security Number (SSN) - for processing.

dental treatment must be rendered within 30 days of the Little League accident.

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Name of Parent/Guardian, i	f Claimant is a Minor			Home Phone	(Inc. Area	Code) B	us. Phone	e (Inc. Area	Code)
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Address of Claimant			Addre	ess of Parent/G	uardian, if	different			
The Little League Master Ac per injury. "Other insurance employer for employees and	programs" include fan	nily's persona	al insurance,	student insuran	ce through	a schoo	of insura	ance through	eductible n an
Does the insured Person/Pa	arent/Guardian have a	ny insurance		mployer Plan Idividual Plan		□No □No	School P Dental P		■No
Date of Accident	Time of Accider	nt Typ	e of Injury						
	□AN	□РМ							
Describe exactly how accid	ent happened, includir	ng playing po	sition at the t	ime of accident	t:				
Check all applicable respor									
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Date C	claimant/Parent/Guard	ian Signature	e						

Any person who knowingly presents a false or fraudulent claim for the payment of a loss is guilty of a crime and may be subject to fines and confinement in state prison.

For Residents of New York:

Any person who knowingly and with the intent to defraud any insurance company or other person files an application for insurance or statement of claim containing any materially false information, or conceals for the purpose of misleading, information concerning any fact material thereto, commits a fraudulent insurance act, which is a crime, and shall also be subject to a civil penalty not to exceed five thousand dollars and the stated value of the claim for each such violation.

For Residents of Pennsylvania:

For Residents of rentifyivania:
Any person who knowingly and with intent to defraud any insurance company or other person files an application for insurance or statement of claim containing any materially false information or conceals for the purpose of misleading, information concerning any fact material thereto commits a fraudulent insurance act, which is a crime and subjects such person to criminal and civil penalties.

best of my knowledge Date

League Official Signature

For Residents of all Other States:
Any person who knowingly presents a false or fraudulent daim for payment of a loss or benefit or knowingly presents false information in an application for insurance is guilty of a crime and may be subject to fines and confinement in prison.

ame of League	Name of Injured F	Person/Claimant	League I.D. Number
ame of League Official			Position in League
ddress of League Official ere you a witness to the accid ovide names and addresses of	tent? "Yes "No of any known witnesses to the reporte	ed accident.	Telephone Numbers (Inc. Area Codes) Residence: Business: Fax:
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- 12. Each Team will be issued an updated First Aid Kit and is required to have it at every practice/game.
- 13. Keystone Little League will require ALL TEAMS to enforce ALL LITTLE LEAGUE RULES OR LEAGUE ADOPTED VARIATIONS, whichever is more strict including but not limited to:
 - Proper Equipment for Catchers
 - No On-Deck Batters
 - · Coaches will not warm up Pitchers
 - Bases will disengage on all fields
 - First base must be a Safety base in Softball
 - 2018 Bat Regulations will be enforced
- 14. League player registration data or player roster data, coach and manager data will be submitted via the Little League Data Center.



15. Keystone Little League:

- will require face guards on all helmets through the Major Division and also require all boys to wear a protective cup at all games/practices. Keystone also recommends players to wear mouth guards, especially when playing an infield position.
- recommends face masks for all Minor, Major, Jr/Sr Softball players, especially when playing an infield position.
- will utilize Reduced Injury Factor (RIF) baseballs and softballs until the Minors Divisions. RIF factor ball increase in hardness each year from T-Ball through the Farm Divisions. All fields will utilize bases that disengage upon a player sliding into them.
- will utilize the protective plastic barrier on top of all fencing around the field of play for all age groups where the fence may be in play, and the warning tracks where applicable.
- will place all bleachers in areas so as to not subject fans to direct line of any ball hit from a player on the field they are watching, as well as netting where required by size.
- · will have an AED available for use.
- will distribute a copy of our Safety Plan, and ASAP newsletter to all members via email, and have copies available at the concession stand.
- will allocate a yearly budget to the Safety Program to maintain and improve up on our commitment to the safety of both our members and spectators.

- will post speed limits on the premises of 10 MPH at every park entrance.
- will distribute Code of Conduct standards to all parents as well as post them on the Website
- will have access for emergency vehicles to all fields

