

- 1. League Safety Officer: Pete Ogo on file with Little League Headquarters.
- Kelseyville Little League will distribute a paper copy of this Safety Manual to all Managers/ Coaches/ League Volunteers and District Administrator.

3.	Emergency Phone Numbers:		911
	Local Police Emergency:		(707) 263-2690
	Local Fire Emergency:		(707) 279-4268
	League President:	Melanie Barrick	(707) 718-6058
	League VP:	Robert Keyes	(707) 481-1045
	League Player Agent:	Danelle Rogers	(707) 349-3318
	League Maintenance:	Robert Williams	(707) 813-0001
	League Treasurer:	Samantha Huggins	(707) 570-9098
	League Safety Officer:	Pete Ogo	(707) 350-5715

This list will be posted in the concession area and dug out area.



- The Kelseyville Little League will use the official Little League Volunteer Application form to screen all of our volunteers.
- 5. Fundamentals Training: March 17, 2018 At least one manager/coach from each team must attend the training. Every manager/ coach will attend this training at least once every three years. The training will be at the Keleyville Little League Ballfields.



ASAP Plan

6. First Aid Training: March 17, 2017 Kelseyville Little League will require at least one manager/coach from each team to attend. Every manager/coach must attend this training once every three years. KCorp will conduct the training at the Kelseyville Little League Ballfields.



7. Coaches will be required to walk/inspect the fields prior to practices and games. Umpires will also be required to walk the fields for hazards before each game.



- 8. Kelseyville Little League has completed and updated our 2018 Facility Survey on-lin55e.
- 9. Concession Stand Safety
  - Menu shall be posted & approved by the Safety Officer and the League President.
  - Our Concession Safety Procedures will be posted several times in stand.



10. The League Safety Officer will inspect all equipment in the pre-season.

- Managers/ Coaches will inspect equipment prior to each game.

- Umpires will be required to inspect equipment prior to each game.

11. Implement Prompt Accident Reporting.

- The League will use the provided incident tracking form from the LL website and will provide completed Accident forms to Safety Officer within 24-48 hours of the incident. Please see copy of accident Reporting form.



- 12. Each Team will be issued an updated First Aid Kit and is a requirement to have it at every practice and game.
- 13. Kelseyville Little League will require ALL TEAMS to enforce ALL Little League Rules Including:
  - Proper Equipment for catchers.
  - No On-deck batters
  - Coaches will not warm up pitchers
  - Bases will disengage on all fields
- 14. League Player Registration Data or Player Roster Data and Coach and Manager Data must be submitted via the Little League Data Center at <u>www.LittleLeague.org</u>.
- 15. ASAP plan can be viewed @ kelseyvillelittleleague.com



## 2018 Qualified Safety Program Registration Form

#### Registering your qualified safety plan is as easy as 1, 2, 3!

1) Complete all four sides of this Registration Form;

2) Complete the 2018 Facility Survey for all fields your league uses (DO NOT copy last year's form);

3) Submit **both** forms with your complete safety plan — *including all 16 minimum requirements clearly detailed* — online or with a **postmark** no later than *April 16, 2018.* This will register your safety program with Little League International (see pages 2.1-2.3 for more information). Due to the volume of plans received, plans may be submitted *starting Jan. 1, 2018.* 

Safety plans approved prior to the posted deadline will win your league a credit award based on the number of teams your safety plan covers, if your league participates in the AIG Group Accident Insurance for local Little Leagues. In addition, your program will automatically be entered in the 2018 ASAP Awards!

**District Administrators:** To earn the district incentive for ASAP participation, a district's league plans must be *received* and approved by Little League International by April 2. This is different than the league deadline and requirement. Districts with **88%** or better of their leagues that LLI received an approved and qualified safety plan by April 2 will earn a **\$350** credit. Districts with 70%-87% of their leagues that LLI received an approved and qualified safety plan by April 2 will earn a **\$150** credit.

## This Registration Form MUST Accompany Safety Plan Submission

League NameKelseyville Little League	League ID # 405-35-02
_	League I.D. #
	e list <b>all</b> : League I.D. #
League Safety Officer Pete Ogo	_ League President Melanie Barrick
Address 9825 Siskiyou Ct.	Address 2485 Park Drive
City Kelseyville	_ City Lakeport
State <u>CA</u> Zip Code <u>95451</u>	State Ca Zip Code 95453
Work Telephone ()707- 279-1350	Work Telephone ()707-263-8072
Home Telephone ()707-277-7720	Home Telephone <u>()</u>
Cell/Pager Number_()707-350-5715	_ Cell/Pager Number() <sup>707-718-6058</sup>
Email petenang042012@gmail.com	Emailjb242410@yahoo.com
Items included with this application form:	
# of pages of league's safety program outline	e: <u>15</u>
# of non-returnable photographs: Person submitting application (if different from abov	
reison submitting application (il different from abov	,
Name	_Title
Address	_ City
StateZip Code	_Telephone ()
Signature	Date2/3/18

Name and signature of professional photographer to be credited and granting permission for reproduction of photographs (if applicable)

#### Return this form and 2018 Little League Facility Survey, along with supporting safety manual, to:

Mailing Address: ASAP Award Program	or	Shipping Address: ASAP Award Program
Little League International		Little League International
P.O. Box 3485		539 U.S. Route 15 Hwy.
Williamsport, PA 17701		So. Williamsport, PA 17702

Returned & Approved by April 2 for D.A. incentive or no later than April 16 for basic approval



## For Local League Use Only

**Activities/Reporting** 

A Safety Awareness Program's Incident/Injury Tracking Report

League Name:	League	e ID:		Incid	lent Date	e:	
Field Name/Location:					Incid	ent Time	e:
Injured Person's Nan	ne:			Date of	Birth:		
Address:				Age:		Sex: 🗆 I	Vale □ Female
City:	8	State ZIP	:	Home F	Phone:	( ) _	
Parent's Name (If Pla	ayer):			Work P	hone:	( ) _	
Parents' Address (If I	Different):			City			
Incident occurred w	hile participating ir	1:					
A.) 🗆 Baseball	□ Softball	Challenger	TAD				
B.)   Challenger		□ Minor	□ Major		Interme	ediate (50	0/70)
	□ Senior	□ Big League					
C.)  Tryout		Game			•		
	□ Travel from		:):				
Position/Role of per	rson(s) involved in	incident:					
D.) 🗆 Batter	Baserunner	Pitcher	Catcher		J First B	lase	□ Second
Third	Short Stop	□ Left Field	Center Fie	eld 🛛	C Right I	Field	Dugout
Umpire	Coach/Manager	□ Spectator	□ Volunteer		Other:		
Type of injury:							

Was first aid required? □ Yes □ No If yes, what:\_\_\_\_\_

Was professional medical treatment required? 

Yes 
No If yes, what: \_\_\_\_\_\_

9

(If yes, the player must present a non-restrictive medical release prior to to being allowed in a game or practice.)

#### Type of incident and location:

A.) On Primary Playing Field		B.) Adjacent to Playing Field	D.) Off Ball Field
□ Base Path: □ Running or	□ Sliding	Seating Area	□ Travel:
□ Hit by Ball: □ Pitched or	□ Thrown <i>or</i> □ Batted	Parking Area	□ Car <i>or</i> □ Bike <i>or</i>
□ Collision with: □ Player <i>or</i>	□ Structure	C.) Concession Area	Walking
□ Grounds Defect		Volunteer Worker	League Activity
□ Other:		Customer/Bystander	Other:
Please give a short description	of incident:		

#### Could this accident have been avoided? How:

This form is for local Little League use only (should not be sent to Little League International). This document should be used to evaluate potential safety hazards, unsafe practices and/or to contribute positive ideas in order to improve league safety. When an accident occurs, obtain as much information as possible. For all Accident claims or injuries that could become claims to any eligible participant under the Accident Insurance policy, please complete the Accident Notification Claim form available at http://www.littleleague.org/Assets/forms\_pubs/asap/AccidentClaimForm.pdf and send to Little League International. For all other claims to non-eligible participants under the Accident policy or claims that may result in litigation, please fill out the General Liability Claim form available here: http://www.littleleague.org/Assets/forms\_pubs/assets/forms\_pubs/asap/AcclaimForm.pdf.

Prepared By/Position:	Phone Number: ()
Signature:	Date:



# Facility and Field Inspection Checklist Facility Name: Inspector: Date:

- Holes, damage, rough or uneven spots
- Slippery Areas, long grass
- Glass, rocks and other debris & foreign objects
- Damage to screens, fences edges or sharp fencing
- Unsafe conditions around backstop, pitchers mound
- □ Warning Track condition
- $\Box$  Dugouts condition before and after games
- ☐ Make sure telephones are available
- Area's around Bleachers free of debris
- General Garbage clean-up
- Who's in charge of emptying garbage cans
- Conditions of restrooms and restroom supplies
- $\square$  Concession Stand inspection

NOTES/ HAZARDS

Signature\_\_\_\_\_



# Little League' Volunteer Application - 2018 Do not use forms from pactycons. Use extra paper to complete if additional space is required.

Verne					Date	
	Ph.	<b>Londuite</b>		Lei		
ALCINIA	2017	10000		C15.172		
219			58828		ZP	
	100 M 100 M	which these distances age on a				
	1					
Jets of G -	th					
Decusation	•					
anpl yes						
there'ss						
special part	destanal PR	ning, skilling, hanhla an	v			
Turne sity al	Richard (Think	Andre Reperier Inc. at				
"toriget refu	nizor Great Execu	Including Newboll-Confi	Millione work			
		finangere and an and an and an and an and an and an	<u></u>			Yes The LT
2. Special C	Contraction	CPT: Medica, etc.)	1 peg 100	3H= D		
	novo a valida eris Licence t	time 's footse?			Statt	Yes 🗆 Na 🗆
ogainst :	iminor?	consisted of or plea		Se 62.53	1000	
192	s, describe es	ach in fait				an Like L
145	s, seconde o	consideal of an alea ach in fuile doels dea na anomh			38 C.S.S.	Ves 🗆 Ne 🗆
fyz	a secole o	nal charges pending acht in fulls	1999	0.000	2000	Yes 🗆 San 🛄
. hareys	. www.bown	erusec participation	in any cire	120 C 100 C	5800 L	
in al	hich of costs	lowing would you i	ka to porti	ipeta? icent a		
11.4	BLA Official	E ILITER?	101	lo toper	I Conce	scion Stand
17.5	udi i	Dist: Marting		to doner	Cale	

We are list three references, at least one of which has knowledge of your participaton as a volumes" in a youth program.

#### hisme/Fhore

#### WORKSTAPCHER FORMATER PROVIDE PREPARENTS TO REALISTE

#### https://www.intickeegue.org/icans/programs/bitikiprotection/state-lows-be-shocks.html

naveral as large all continue take active with the constraintize, which may include a wilewed accellencier experime lighter of which complements are party searches which may result in a redort being generated that may or may not be mail, child a case and editional biology records if an identiced that, The politiked, my tankitise is conditional actor, the impact two objects incorporate information or mythedigmunit, interpretations and according held to missis from insplay the interpret, the inspect the inspect Readed, incorporated the of serie, mapagers and valueleses incredition any discription or a particular. Colour provide exchangewoods, and undertainertes, represent of prevent appendiants, unterleague a not oblighted to appendiate East value time position. It appointed, function that that, part to the weak taking of my time, then weaped to be previous by the interval of the unage space of previous to the base of previous taking a position of the base of t

Appl cont Signature	Gate
If Minor/Parent Superiors	Cale
Applicant Namebrase print, or type!	

ACCPC "The base failers may be and "click in agent Resolution" on a particle fault can the resolution applied day preserves the caste of max, creat, only, and an adjust adjust, marked strains, gambin, burnes of the billy

Background check completion	led by league officer
	and therk initiality in of one in its be checked). Its Achievinge or seether provider that is comparable
* First Achienteps 🗂	Sec OTer der Begistev Data albria with National $\square$ Grinnes Records check of at least 2014 million vecords
name totalspeartheast be prive land-time. In semiglicities with the	- Protokow danya wali Banacia ya wai wakale na ila Banakaleo wakaza wani madi na, na wali wili Wanakaleo Deli Unio wili mentri walika winiti kitaka Na ila dali Papa da pasa sanaki ng Palamanani mganiki wali ku salami ali dina majana kanakali ku mili ang manamani.
Grip effective-tics application mp	mathedgeners shoul some to the second considered at the application.



### Little League<sup>®</sup> "Returning" Volunteer Application - 2018 Do not use forms from past years. Use extra paper to complete if additional space is required.

Yes No

If you filled out a volunteer application last year and your league uses the background check Please u tools provided by Little League International, please fill out the returning volunteer application.

Otherwise, please use the standard volunteer application.

1. Have you ever been convicted of or plead no contest or guilty to any crime(s) involving or against a minor?

If yes, describe each in full: \_\_\_\_\_

2. Have you ever been convicted of or plead no contest or guilty to any crime(s) Yes No If yes, describe each in full: (Answering yes to question 2, does not automatically disqualify you as a volunteer.)

Do you have any criminal charges pending against you regarding any crime(s)? Yes No
 If yes, describe each in full:
 (Answering yes to question 3, does not automatically disqualify you as a volunteer.)

 Have you ever been refused participation in any other youth programs? Yes No If yes, explain:

5. In which of the following would you like to participate? (Check one or more.)

League Official	Field Maintenance	Concession Stand
Coach	□ Manager	□ Other
Umpire	□ Scorekeeper	

ASA CONDITION OF VOLUNTEERING, I give permission for the Little League organization to conduct background check(s) on me now and as long as I continue to be active with the organization, which may include a review of sex offender registries (some of which contain name only searches which may result in a report being generated that may or may not be me), child abuse and criminal history records. I understand that, if appointed, my position is conditional upon the league receiving no inappropriate information on my background. I hereby release and agree to hold harmless from liability the local Little League as Little League Baseball, Incorporated, the officers, employees and volunteers thereof, or any other person or organization that may provide such information. I also understand that, regardless of previous appointments, Little League is not obligated to asyponist moy the President and removal by the Board of Directors for violation of Little League policies or principles.

Applicant Name (please print or type)	
Applicant Signature	Date _

If Minor/Parent Signature Date

NOTE: The local Little League and Little League Baseball, Incorporated will not discriminate against any persor the basis of race, creed, color, national origin, marital status, gender, sexual orientation or disability.

Last Updated: 11/7/2017

Please update ONLY the information in this section which has changed since last year. Name

	First	Middle	Last
Address			
			Zip
Home Phone:		Cell Phone	
Work Phone:		E-mail Address:	
Driver's License#	:		
Address:			

Please list three references, at least one of which has knowledge of your participation as a volunteer in a youth program:

Name/Phone

/	/
,	/
	/

Special professional training, skills, hobbies:

Special Certifications (CPR, Medical, etc.):

Special Affiliations (Clubs, Services Organizations, etc.) :

Previous volunteer experience (including baseball/softball and years (s)):

IF YOU LIVE IN A STATE THAT REQUIRES A SEPARATE BACKGROUND CHECK BY LAW, PLEASE ATTACH A COPY OF THAT STATE'S BACKGROUND CHECK. FOR MORE INFORMATION ON STATE LAWS, VISIT OUR WEBSITE: http://www.littleleague.org/learn/programs/childprotection/state-laws-bg-checks.htm

LOCAL LEAGUE USE ONLY:	
Background check completed by league officer	on
System(s) used for background check (minimum of one must be checked): Regulation I(c)(9) Mandates First Advantage or another provider that is comparable	
*First Advantage	Sex Offender Registry Data along with National Criminal Records check of at least 281 million records
*Please be advised that if you use First Advantage and there is a name match in the few states where only name match seaches can be performed you should notify volunteers that they will receive a letter directly from LexiNexis in compliance with the Fair Credit Reporting Act containing information regarding all the criminal records associated with the name, which may not necessarily be the league volunteer.	
Only attach to this application copies o	f background check reports that reveal convictions of this application.



# **Concession Stand Tips**

3. Reheating

### 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 Gick, 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 leftovers. 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.

#### 2. 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 control.

4 January-February 2004

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 ajar 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.

#### 8. Dishwashing.

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 sanitizer (example: 1 gallon of water and 1/2 teaspoon of chlorine bleach). Change the solution every two hours. Well sanitized work surfaces prevent cross-contamination and discourage flies.

#### 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 tightfitting 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 WHEN Wet warm water use the toilet Wash 20 seconds Use soap ► take out trash Rinse Wear gloves. Dry Use single-service paper towels Gloves

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

### Wash after you:

- ► 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
- ► 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 jewelry, nail polish or false nails unless you 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 UMass Extension Nutrition Education Program with support from U.S. Food & Drug Administration in cooperation with the MAP atmership for Food Safety Education. United States Department of Agriculture Cooperating. UMass Extension pro-vides equal opportunity in programs and employment.

