### SCTCC Safety Committee Minutes

<table>
<thead>
<tr>
<th>4.28.2015</th>
<th>3:00 pm</th>
<th>1-287</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meeting called by</td>
<td>Joseph Rick</td>
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<tr>
<td>Type of meeting</td>
<td>Regular</td>
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<tr>
<td>Facilitator</td>
<td>Joseph Rick</td>
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<td>Note taker</td>
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<td>Timekeeper</td>
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<tr>
<td>Attendees</td>
<td>Nicky Kuhn, Joseph Rick, Rita Dingman, Al Raeker, Jennifer Potter</td>
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#### Lockout/Tagout
- **[Time allotted]**: Joseph Rick
- **Discussion**: Discussed the finish Lockout Tagout procedures that were written by Brady Corp. Question was asked why We did not have the procedures written internally.
- **Conclusions**: Procedures were not written internally because the initial plan was to go through MnSCU because there were many other campuses that needed them done too.

#### Emergency Flip Charts
- **2 minutes**: Joseph Rick
- **Discussion**: Progress on updating flip charts was tabled due to other priorities.
- **Conclusions**: Progress will continue during the summer.

#### Committee Organization and Roles
- **5 minutes**: Joseph Rick
- **Discussion**: Joseph Rick discussed the possibility of modeling the program/procedures of St. Cloud State University’s Safety Committee in order to improve the Safety Committee’s effectiveness.

#### Safety Training
- **1 minute**: Joseph Rick
- **Discussion**: Joseph Rick informed the committee that a notice would be released today (04/28/2015) informing Faculty and staff of some required OSHA training that needed to be completed by May 8th, 2015.

#### Grill Disposal
- **2 minutes**: Al Raeker
- **Discussion**: Al wanted clarification on grill disposal. Discussion was made on whether we can enforce students who “tail gate” with grills and why we couldn’t let the food service people grill for special occasions.
- **Conclusions**: SCTCC was informed by MnSCU that the use of propane grills was a safety hazard, specifically when it comes to food handling and preparation as well as proper training for use of propane tanks and fire safety.