INSURANCE LOSS CONTROL ASSOCIATION

eNews

APRIL 2012

www.insurancelosscontrol.org

Founded by and dedicated to the professional insurance company loss control representative

INSIDE THIS ISSUE:

Mark your calendars!

2012 Annual Conference

We are pleased to announce the topics for this year's conference. The ILCA conference will be held on October 8th, 9th, and 10th in Columbus, OH. The conference will be held at the DoubleTree Hotel. Rooms for the hotel will be discounted to $109 per night for ILCA members. Members should identify themselves as coming to the ILCA conference to receive the discounted room rate. The address for the hotel is 175 Hutchinson Ave Columbus, OH. The phone number is 614-885-3334. Members staying at the hotel will receive a full hot breakfast which is included in the nightly room rate.

All members of the conference will have a reception Monday night, hot lunch on Monday and Tuesday, and snacks/beverages for breaks. We have four breaks and we would like to have them sponsored. If your company would like to sponsor a break, please contact Scott Doyle (sdoyle98@gmail.com) or Kristi Ruxlow (administration@insurancelosscontrol.org).

A field trip on Tuesday to the Ohio Fire Academy is included in the conference agenda. We will also have a business meeting that must be conducted at each conference. The business meeting will be addressing the adoption of changes to the Articles of Association along with the normal business meeting items that includes financials, website update, and any other topic affecting the association. Changes to the Articles of Association include creating student chapters as we will now be allowing students to join ILCA.

Registration and sponsorship information will be available soon.

A list of topics and presenters are on Page 2.

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2012 ILCA ANNUAL CONFERENCE

OCTOBER 8—10

COLUMBUS, OH

The topics for the conference this year are as follows:

Topic	Speaker	Company Represented
Lightning/Surge Protection	Bob Turner	Turner Lightning
Crane Safety	Ron Pack	Crane 1 Services
Infrared Scanning	Sean Benham	CNA
Electrical Safety/Arc Flash	Paeder Lynch	Mid City Electric
Security Systems	Keith Jentoft	RSI Video Technologies
Nanotechnology	Laura Hodson	CDC/NIOSH
Slips/Trips/Falls	Steve Spencer	State Farm
Property/Liability-Core	Billy Boguski	Alexander and Schmidt
Distracted Driving	Kathleen Konicki	Nationwide
Flammable Liquids	Ron Hein	CNA
How Adults Learn	Brett Gillilan	Ohio Board Workers' Compensation
Field Trip – Ohio Fire Academy		

Details coming soon

ENEWS

HYPERLINK

We are trying to get more exposure to the ILCA website. We have future plans on implementing a means enabling members to collaborate on issues through the website. We have many experts in varying fields within the ILCA organization that could provide a valuable source of information to all members. However, this year we are focused on increasing membership without creating a huge advertising budget.

One easy and free way to do this is to advertise ILCA in our email signatures. We use email everyday and connect with many people. Other people may forward our original email to more people thus spreading the ILCA website to many people. The signature, with an ILCA website link via a hyperlink, will help increase the ILCA website exposure to many people. We are asking all members to put some reference in your email signature with the word ILCA. Below are instructions converting the word ILCA to a hyperlink. For those that do not have automatic signatures, the instructions will also describe the steps to create any type of signature.

The instructions below enable you to automatically insert a signature and create a hyperlink to ILCA's website. An example is also provided at the bottom. Hyperlinks are a word or phrase that if clicked, opens up your browser and goes to the web address defined by the hyperlink.

The instructions are for Microsoft Outlook 2007 but the same steps are similar in all standalone and web email programs.

To create a signature:
Navigate to the signature options by clicking on Tools, Options, Mail Format, and Signatures.
With the Signatures and Stationary box open, to create a new signature:

1. Click on New
2. Type a name for the signature as you can have more than one and click OK.
3. Type your new signature in the Edit Signature Box and include ILCA without the quotes.
4. Highlight ILCA and left click on the Insert Hyperlink icon which is a globe with a chain link icon below it.
5. In the box that appears, type the ILCA website www.insurancelosscontrol.org. In the address box.
6. Click OK and you are done. If you want to change the color of the hyperlink from the default blue, highlight the ILCA hyperlink and change to whatever color you desire before clicking OK.

The signature should look something like below:

Scott Doyle,
TranStar Technical Services, Inc.
3225 Shallowford Rd Marietta, GA 30062
678-236-9005

Proud ILCA Member Since 2007

Cooking Hazards 101

By Scott Doyle

NFPA-96 was created to provide preventative and operational requirements for fire safety hazards in commercial cooking applications. NFPA-96 provides requirements for the cooking equipment, clearances, maintenance, and protection. This article is intended for those not familiar with restaurant cooking hazards and provides the most common equipment, hazards and controls. The NFPA-96 2011 is the most current edition and should be consulted for a more in depth review.

Cooking Equipment

Cooking equipment falling under the NFPA-96 requirement usually includes flat top grills (commonly called griddles), open flame range, WOKS, charbroilers, and deep fat fryers.

Cooking Equipment Setup: The basic requirements call for deep fat fryers to have at minimum 16" clearance to open flame equipment and have high temperature shut off when grease temperature reaches 475˚F. When deep fat fryers do not have at least 16" clearance to open flame, NFPA-96 requires a steel or tempered glass shield be installed with a height of at least 8 inches. Charbroilers must have 48" clearance from top of broiler to bottom of filters. Cooking equipment should have 18" clearance to combustible materials.

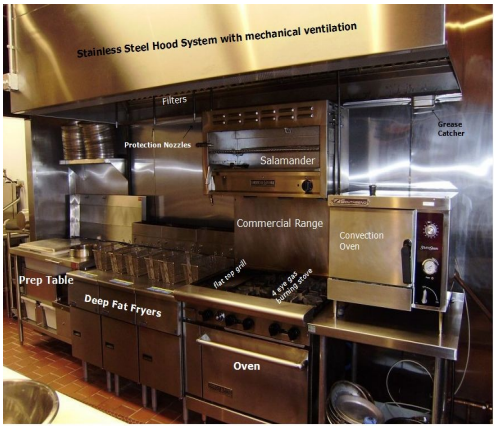

Figure A

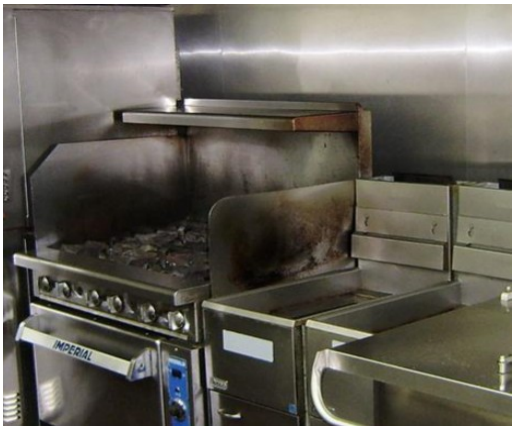

Figure B

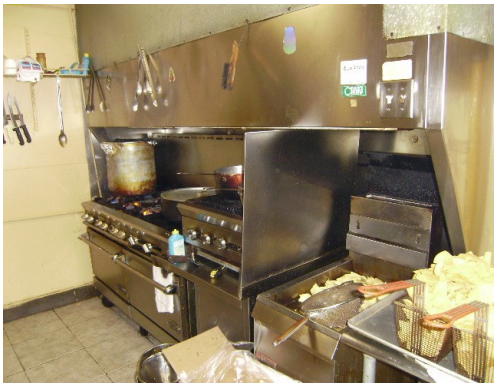

Figure C

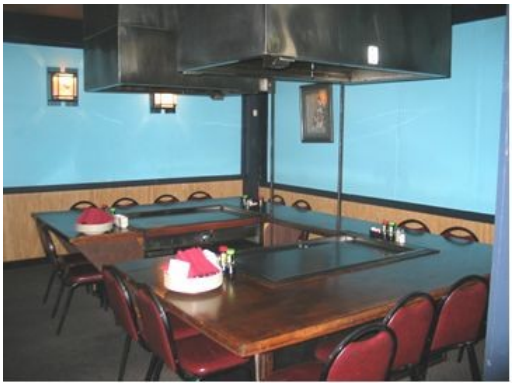

Figure D

Figure A shows a typical setup for most restaurants. This cooking line includes three deep fat fryers, a range with a flat top grill, four eye gas range, a salamander, and an oven. In this instance, the distance should be measured between the deep fat fryers and the open flame range. Although there is a flat top grill or griddle to the right of the deep fat fryers, the distance from the deep fat fryers to the open flame burners may not be 16 inches. If there is not 16" clearance, then a shield measuring 8" in height should be recommended. Figure B shows a metal shield installed separating the open flame range and the deep fat fryer. Figure C shows a charbroiler with less than 48" clearance from top of charbroiler to bottom of filters. Figure D shows Hibachi grills that also fall under the requirements of NFPA-96 due to the cooking producing grease laden vapors.

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DO YOU HAVE AN ARTICLE FOR A FUTURE ENEWS EDITION?

ARE YOU INTERESTED IN SERVING ON THE ILCA BOARD?

QUESTIONS / COMMENTS

EMAIL US.

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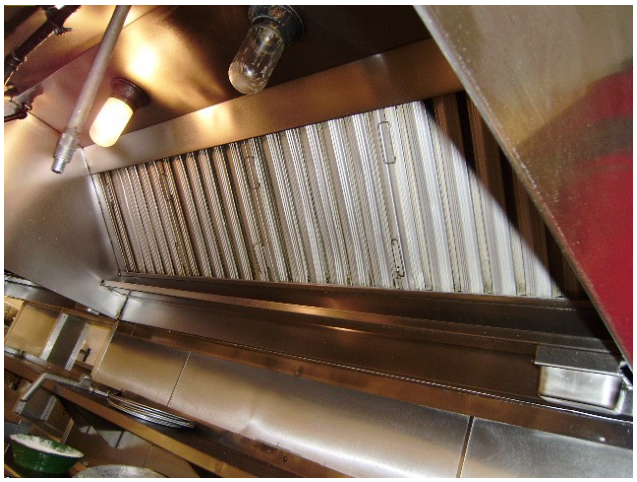
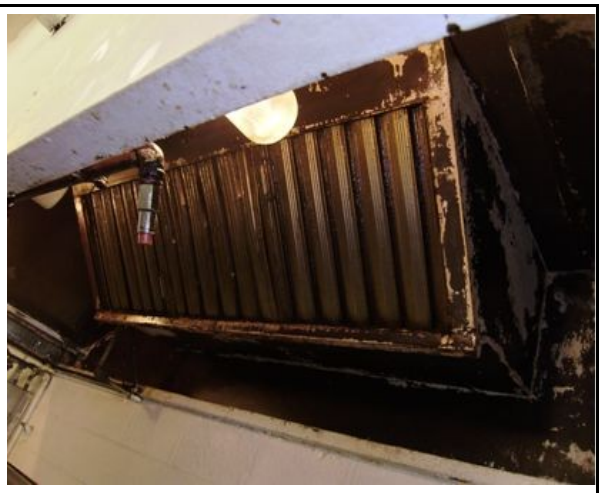
Hood/Duct System Filters, and Automatic Extinguishing System

NFPA96 requires that all cooking equipment producing grease laden vapors have mechanical venting through a hood/duct system and an Automatic Extinguishing System meeting the requirements of NFPA-96. The hood/duct system must have metal filters that allow vapors to pass through but traps as much grease from the vapors as possible. As the vapors flow through the filters, the filters trap the grease and allow grease to flow down into a drip tray and collected into a grease trap. Mesh filters were allowed in the past but is now not allowed. Solid metal baffle filters are the most common filters used today. The baffle filters should be installed so the baffles are vertical to allow grease to flow down into the grease tray. There should be no gaps between the filters so the filters are able to collect as much grease as possible and minimize grease accumulation in the duct work.

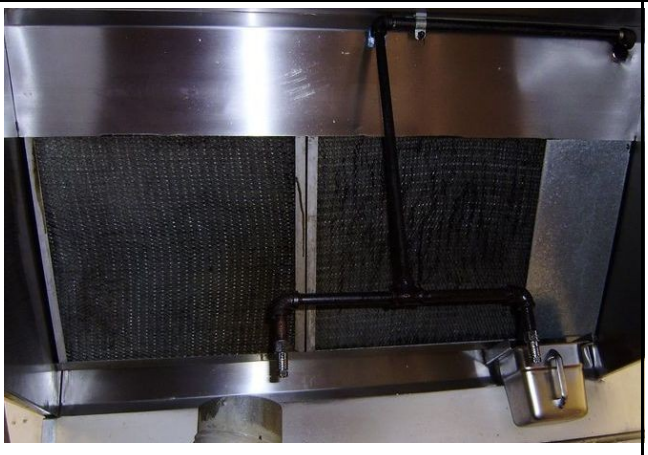
The hood/duct system must be cleaned either annually, semi-annually or quarterly. The frequency depends on the type and frequency of cooking. A restaurant with high volume cooking such as a 24 hour restaurant or large volume of frying should have hood service every quarter. A typical restaurant with moderate cooking operations should have the hood serviced on a semi-annual basis. A church or daycare with minimal cooking operations is only required to have the hood/duct system serviced annually. The filters however are required to be cleaned on a frequency that reduces grease buildup on the filters between the cleaning intervals of the hood/duct system. The cleaning of the hood/duct system ensures that any buildup is removed. Lighting is allowed in the hood only if the lighting has explosion proof globes.



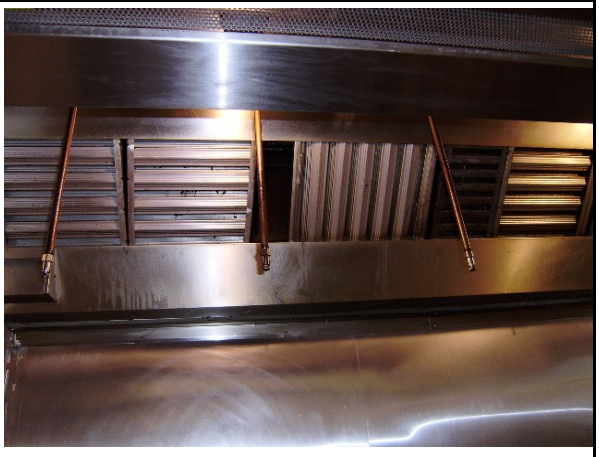
Typical Setup



Excessive Grease Buildup



Mesh Filters



Filters Installed Incorrectly

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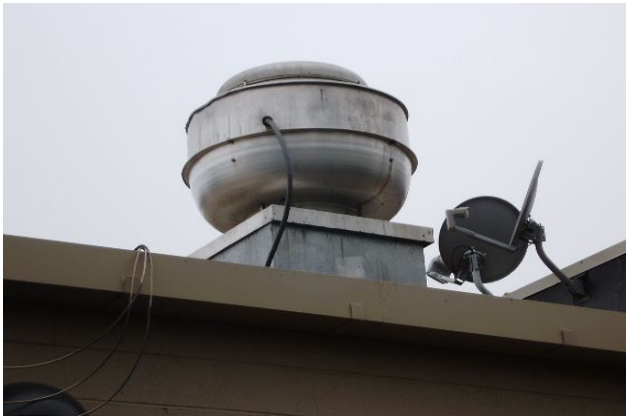
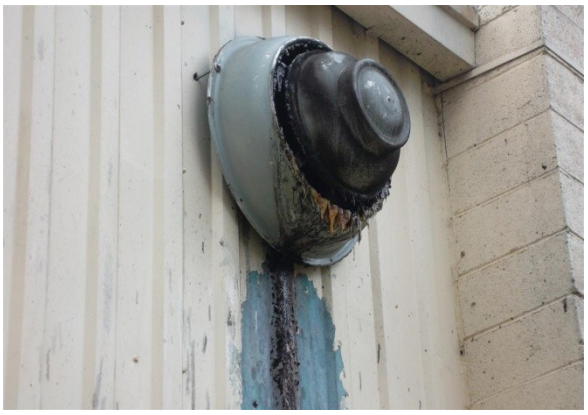


Terminating Exhaust Fan

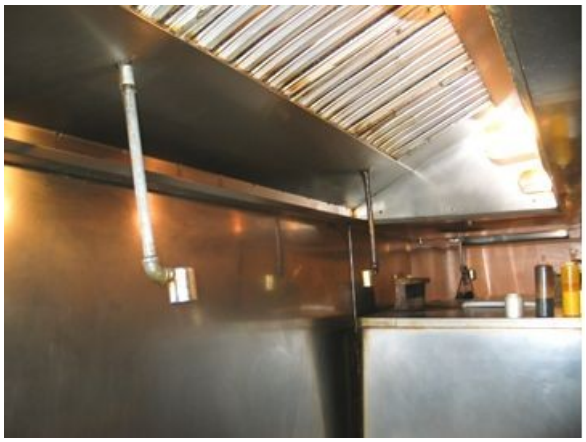


Terminating Exhaust Fan with Issues – No cleaning in two years

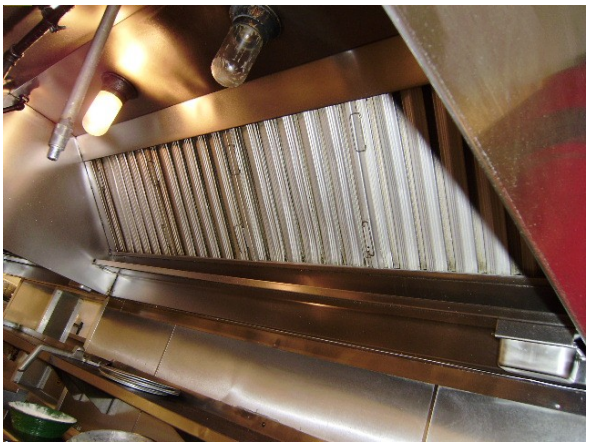
Automatic Extinguishing System

Automatic Extinguishing System is designed to automatically or manually extinguish a cooking fire. The Automatic Extinguishing System should have a wet chemical that is UL 300 compliant. Each piece of equipment that produces grease laden vapors is required to be protected. The extinguishing nozzle has a fusible link that when broken, initiates the extinguishing system. The Automatic Extinguishing System is also required to have manual initiation and have automatic fuel shutoff. Regardless of type of cooking, the Automatic Extinguishing System is required to be serviced every six months. In addition to the Automatic Extinguishing System a Class K fire extinguisher is also required be installed in the kitchen and have annual service.

In the past, a dry chemical extinguishing system was allowed. It is easy to distinguish dry systems from wet systems due to the extinguishing nozzles. The dry systems have nozzles that are larger than wet system nozzles.



Dry System Nozzle



Wet System Nozzle

There are wet systems that are not UL300 compliant. More inspection is required to determine if the wet chemical is UL300 compliant. The label on the cylinder containing the chemical should disclose whether the chemical is UL300 compliant. Some companies have changed the look of the labels on their cylinders to more easily distinguish between wet non UL300 compliant and a wet UL300 compliant. For example, Pyro-Chem has changed their labels from being silver with black lettering to silver to blue lettering. The blue lettering is UL300 compliant while the black lettering is no UL300 compliant. However, it is best to always look for the UL300 disclosure on the label.

Insurance Loss Control Association

PO Box 346
Morton, IL 61550
Phone: 309.696.2551
E-mail: administration@insurancelosscontrol.org

2012 Board Members:

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Second Vice President — Ron Huber
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Financial Secretary — Stig Ruxlow
Member at Large —Dave Waggamon
Member at Large — Kirby Utt

Thank you to our vendors!

Please visit the ILCA Website. Follow the links to our Vendor Directory for info about these companies and their services:

Midwest Technical Inspections, Inc.
www.mtinspections.com
5555 Arlington Drive East
Hanover Park, IL 60133
Toll Free: (800) 451-5621
Phone: (630) 894-4110
Fax: (630) 539-4526

TranStar
Technical Services, Inc.
www.transtartech.com
3225 Shallowford Rd #230
Marietta, GA 30062
Toll Free: 1-800-993-2990
Phone Number: (678) 236-9005
Fax Number: (678) 236-9014

Risk Control Technologies Inc.
www.riskcontroltech.com

3-1750 The Queensway Suite 1105
Toronto, ON, Canada
M9C 5H5
Toll Free: 1-877-777-2231
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ISI Insurance Services
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