

ENTERPRISE RISK MANAGEMENT COMMITTEE

The purpose of the Bucks County Council's Enterprise Risk Management Committee is to ensure that all scouting activities are conducted safely. The adventure of scouting activities often includes a certain level of real or implied risk. Rather than diminish the thrill of new experiences, the leaders must be able to recognize the risks and hazards and develop plans to manage and minimize these risks. The Enterprise Risk Management Committee is there to provide leadership to help protect all those engaged in program activities. The organizational chart for the committee is at the end of this article. To date (2014) the committee has accomplished the following in order to achieve this mission:

- A draft model Injury/Illness Prevention Program (I2P2) has been developed along with an implementation tool kit which includes the I2P2 program, training tools, a step by step implementation guide and a list of references and resources. This draft is scheduled to be rolled out in February, 2015.
- The committee reviewed the 2014-2015 insurance needs for the facilities, and also discussed all the injuries and illnesses that occurred in 2013.
- A committee member attended the National Health and Safety Support Team meeting in Nashville.
- The committee developed an Emergency Action Plan for BucksJam14.
- Hazard Communication training was provided for OSR summer camp staff.
- In July a committee member will conduct Cub Scout Day Camp assessments.
- The committee will continue to use the newsletter to provide safety tips.
- Conducted six Cub Scout Day Camp assessments in New Jersey and Pennsylvania. The National Camp standards were used to determine the program compliance
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TODAY'S SAFETY TIPS

One of the most significant hazards that could occur at the summer camps is the outbreak of a norovirus infection. Noroviruses are highly contagious and are transmitted through food or water that have been contaminated with the virus. Symptoms usually occur 24 to 48 hours after exposure but can occur within 12 hours and include nausea, sudden onset vomiting and watery, non-bloody diarrhea with abdominal cramps. Dehydration is the most common complication and may require intravenous fluids. The best way to minimize the potential for an outbreak is to practice good hand hygiene. This includes washing hands after using the restroom, sneezing, coughing, and before and after all food preparation activities. Hands should be washed for a total of 15 to 20 seconds with running water and soap and dried with a single use paper towel or air dryer. If soap and water are not available, a waterless, alcohol based hand rub with a minimum ethanol concentration of 60% should be used. All food preparation surfaces should be routinely disinfected with a chlorine solution of 1 tablespoon of bleach in a gallon of water. Anyone who becomes ill should be isolated and sent home if possible.

The Bucks County Council Enterprise Risk Management Organization Chart:

