CUNY EHS Takes on Risk Management

By Brian Cabezas (excerpts from correspondence of Allan Dobrin, Executive Vice Chancellor and Chief Operating Officer at CUNY)

Effective July 1, 2007, CUNY’s Office of Environmental Health and Safety was expanded to the Office of Environmental, Health, Safety and Risk Management. The change is a recognition of the increasing awareness that CUNY should have a comprehensive risk management program to mitigate liability in all areas of University activity.

“A successful risk management function is a key component of a great university and it requires the broad-based participation and commitment of students, faculty and staff,” according to Allan Dobrin, Executive Vice Chancellor.

Risk Management includes policies and procedures designed to prevent or minimize the adverse effects of incidents that may impact your campus or its related entities. These incidents may arise from the action—or inaction—of CUNY or its officers or employees, and may result in personal injury, property damage, financial loss, reputation impairment, regulatory non-compliance or criminal liability. It is incumbent, therefore, on CUNY—and on each of its campuses—to manage programs and activities in a manner that controls or alleviates risk. And although there are many ongoing risk management activities being performed within specific (continued on page 2)

No Artificial Trans Fat

By Laura Stanley

This summer, the Big Apple got a little healthier, as city restaurant inspectors fanned out in search of artificial trans fat. What they’ve found, so far, is not much—which is happy news to the team at City Tech’s Trans Fat Help Center. Since January, we have been working closely with the NYC Department of Health to educate food service operators (FSOs) about the trans fat regulation and provide technical support. With over 24,000 “FSOs” to reach out to, in multiple languages, it seemed a daunting task at first. But today, as a seven-month veteran of the war against trans fat, we’re pleased to report that the transition to healthier oils and shortenings is looking easier every day.

The Help Center offers a Help Line, classes, and a website (notransfatnyc.org), all directed at food professionals. We receive calls every day, ranging from the simple (“How can I tell if my soy oil contains trans fat?”) to the complex (“How do I keep heat-sensitive trans-fat-free icing from sliding off wedding cakes in June?”). On our trilingual website (English, Spanish, and Chinese), we list dozens of “0 grams trans fat” products for frying and baking, and we explain how to use them.

We link to the American Heart Association (a supporter of our efforts), the American Institute of Baking (a partner), and the Harvard (continued on page 4)
functional units in the University (e.g., environmental audits, financial audits, personnel procedures, litigation support, emergency preparedness, research oversight, business continuity planning, and lab safety training), establishing a CUNY-wide risk management function will help integrate risk issues throughout the CUNY system. In addition to those on-going risk management activities, avian influenza, hurricane preparedness, accident prevention, worker’s compensation and insurance claims will also be addressed by EHSRM.

By Dee Piazzale

Over 40 lab assistants, EH&S staff, campus security officers and others were trained recently to use ChemTracker Version 3, the latest iteration of the ChemTracker software. City College hosted the training, which occurred June 21-22. Michael Spath, CUNY’s Environmental Compliance Manager, said, “I have to generate regular reports about our chemical inventory to various regulatory agencies and this will make that task much easier.”

Four CUNY campuses already use ChemTracker to track chemical inventory and produce reports: Brooklyn College, City College, Queens College and the College of Staten Island. Now that Version 3 is available, the rest of CUNY’s 23 campuses will begin to implement it.

Although users interact with the program through an easy-to-use web browser interface, the ChemTracker inventory system is a sophisticated application that classifies and tracks chemical inventory and generates regulatory reports. Chemical inventory data are entered into ChemTracker, including chemical owner, location and other pertinent information. MSDS (Material Safety Data Sheets), regulatory information, hazards, and other information are linked automatically. Searches and reports by hazard group, location, owner, and many other variables are easily generated. Compliance reports are built in and generated in real-time. For those who were not able to participate, details, demos and other information are available at https://chemtracker.stanford.edu/.

Because ChemTracker is hosted by Stanford University, other universities using it require minimal support from their own IT staff. ChemTracker has been in use at Stanford since 1998. In 2001, Carnegie Mellon became the second university to use it, and the list has since grown to include more than 25 colleges and universities. With all the new, complex hazardous materials reporting requirements, the ChemTracker team at Stanford University expects the number of users to continue to expand.

“I think one of the niftiest features is the ability to generate hazardous materials reports by location almost instantaneously,” says Dee Piazzale, a new member of the ChemTracker team at Stanford. “Say there is an incident in a lab. One can produce a report for that lab, or even a particular room, that lists hazardous chemicals by rating, category, quantity, and location, sometimes down to the exact shelf.”

All organizations using ChemTracker belong to the ChemTracker Consortium, a collaboration of colleges, universities and other not-for-profit organizations that use ChemTracker. These member organizations work together to solve environmental health and safety challenges, make recommendations for ChemTracker enhancements, and provide a group of experts to share knowledge.

Sheldon Heitz, Manager of the ChemTracker Consortium, Manager of Stanford’s Chemical Inventory Classification Program, and main programmer and trainer for ChemTracker, says, “I am very happy that all of CUNY will be using ChemTracker. Users quickly see ChemTracker’s advantages and it makes tracking their chemicals so much easier. People also are really impressed with how quickly complex regulatory reports can be generated.” He adds, “We have several other campuses in New York using ChemTracker, including St. John’s, Columbia, and Rockefeller. There is also a growing number of consortium members on the East Coast, including MIT and Harvard. This should help provide a group of experts to partner with each other in mastering local challenges.”

Welcome aboard, CUNY!
EHS Meeting Updates

By Sheryce Woolery

JUNE EHSO MEETING

The June meeting of the Environmental Health and Safety Officers (EHSO) Council was held at Kingsborough Community College on June 14, 2007. Bill Graffeo, EHS Officer at Queens College and Environmental Compliance Subcommittee Chair, provided a general update on the compliance calendar, other Environmental Management System (EMS) issues, and a status report on ChemTracker implementation. The Environmental Compliance Subcommittee will be working on developing SOPs for university-wide chemical inventory procurement, air compliance, and petroleum bulk storage. The Subcommittee also asked that each college determine when permits and registrations for combustion sources (boilers, emergency generators) are due to expire. The Department of Buildings requires that boilers be tested at 60% capacity prior to registration renewal, which may be difficult during the summer months.

Finally, the EPA will begin an underground storage tank initiative in August 2007. It is recommended that each college ensure that UST’s and related monitoring equipments are functioning properly and that integrity testing has been conducted, as needed.

Kurt Klein, Health and Safety Manager, CUNY Central, discussed the Health and Safety Subcommittee’s plans to administer training for drivers of powered industrial trucks. The subcommittee is exploring the best and most cost-effective ways to provide this training.

As part of Mayor Bloomberg’s effort to promote healthy food procurement, CUNY has been asked to participate in a Mayoral Task Force. EH&S Officers are being asked to complete and forward the Healthy Food Procurement Survey to Kurt Klein so that he can compile the data and share it with the Task Force.

JULY EHSO MEETING

The July EHSO meeting was held on July 12th at City College. The process of internal audits was discussed. Internal audits have been conducted at City College, Hunter College and Kingsborough Community College, and the reports are being reviewed and finalized with the respective Campus EH&S Officers. Michael Spath, Environmental Compliance Manager, CUNY Central, proposed that internal audits be conducted each semester (two scheduled and one unscheduled).

The training portion of the July Council meeting consisted of a presentation by David Ortiz, Project Manager, DMJM Harris, on “The EH&S Challenge: Moving (continued on page 4)

How to Conserve in a Big City

By Judi O’Toole

Although CUNY has made tremendous progress in implementing green initiatives (e.g., taking on Mayor Bloomberg’s 30 in 10 Sustainability Challenge to reduce carbon emissions) there are still many things that we can do as individuals to improve conservation. We have seen remarkable support from administration, faculty and staff, but our greatest potential comes from the student body.

CUNY schools face a fundamental dilemma in adopting programs that facilitate environmental awareness: we are the “City” University of New York, meaning that all 23 colleges, universities, and post-graduate schools under the CUNY umbrella are located in the city. CUNY faces the formidable challenge of pursuing stewardship in an urban setting. The average New York City resident is likely unaware of many of the fundamentals of conservationism.

Thanks to the efforts of Mayor Bloomberg and his newly established Office of Long-Term Planning and Sustainability, New York City is positioning itself to be one of America’s “greenest” cities. Recently implemented programs are outlined in The Mayor’s PlaNYC, a strategy designed to promote long-term sustainability. Components of the plan include a (continued on page 4)
(continued from page 3) solar roofs program, alterations to the current building code, planting of over one million trees throughout the City, and more than one hundred additional initiatives.

Despite the City’s support, fostering environmentalism at the ground level can be a daunting task. Surveys distributed during Earth Day awareness events at LaGuardia Community College showed that most students do consider ecological issues to be important, and claim that they would be willing to alter their lifestyles to make small changes that could reduce environmental damage in their communities. About ninety-six percent of students who took the survey also expressed interest in forming an environmental club on campus. Implementing these ideas will be a key challenge. Although an environmental club may seem a bit out of place on an urban campus, it can teach students about global ecological issues while keeping them attuned to opportunities in their own neighborhoods. The activities of an environmental group on campus could include the cost-benefit assessment of public transportation, the creative and efficient use of space in an industrial setting, conservation projects that stem from life in the city, and a supportive municipal government equipped with the resources.

A few committed individuals can have a great impact. Creating an environmental organization in the confines of a city institution would be beneficial to students, faculty, administration, and even the surrounding community.

Our task must be to free ourselves...by widening our circle of compassion to embrace all living creatures and the whole of nature.

- Albert Einstein

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EHS Meeting Updates (continued from page 3)

from Compliance to Sustainability.” Mr. Ortiz discussed assessment of environmental impact and made recommendations on CUNY’s efforts to become more sustainable.

NYCER MEETING
The June NYCER meeting was held at Rockefeller University on June 26th. Prior to the commencement of the meeting, the Council held a moment of silence for the victims of Virginia Tech.

The meeting continued with a presentation by Michele Noble, Woodard and Curran on, “Using a Systems Approach to Improve Health and Safety Performance and Compliance.”

Upcoming Meetings
The next EHSO Council meeting is scheduled for Thursday, September 20, 2007 from 12:00 pm to 2:00 pm, at The Graduate Center, 365 Fifth Avenue, New York, NY 10016. The meeting will be held in the President’s Conference Room, 8201.01. David Wilson of O’Brien & Gere will be presenting on “Chemical Facility: Anti-Terrorism Standards.”

The next NYCER Meeting will be held on September 25th at Barnard College located at 3009 Broadway (116th Street and Broadway). The meeting will feature a presentation by Laurie Kerr, on “The Mayor’s Initiatives for Colleges and Universities.”

(continued from page 1)

School of Public Health, a longtime leader in the crusade against artificial trans fat.

The city's trans fat phase-out is in progress. To give businesses ample time to prepare, the regulation is only partially in place this year, covering just oils used for frying and margarine spreads. Next summer, FSOs will be required to eliminate all artificial trans fat (the natural trans fat found in animal products is exempt), including those in baking ingredients. Tests of reformulated new baking shortenings are well underway in the pastry lab of the college’s Department of Hospitality Management. The verdict? We like them. Rest assured, your black-and-white cookies will still be tender, your cannoli shells still crisp. Butterscreams won't slide off wedding cakes, and pie crusts and biscuits will continue to flake. Our hope is that only cardiologists will detect a change.