


SHOP TALK

A Bi-Weekly Letter For SONOCO Professionals Working in the Gulf

March 29, 2020

“Every adversity, every failure, and every heartache, carries with it the seed of an equivalent or greater benefit.”

— **Napoleon Hill**

“When everything seems to be going against you, remember that the airplane takes off against the wind, not with it”

— **Henry Ford**

“You never know how strong you are until being strong is the only choice you have.”

— **Bob Marley**

“If you are going through hell, keep going.”

— **Winston Churchill**



HAND SAFETY STARTS WITH CLEAN HANDS

We’ve said it before, and we’ll say it again: there is no substitute for proper hand washing:

- ✓ Wet your hands up to the elbow in the hottest water you can comfortably tolerate; don’t burn yourself.
- ✓ Lather up with lots of soap and work into your nails and between your fingers.
- ✓ Do this for as long as it takes to sing the LSU Fighting Tigers Anthem (or the ABC song for ‘Bama fans 😊).
- ✓ Rinse in hot water.
- ✓ Dry with a paper towel (and use that to turn off the faucet and open the bathroom door).

Coffee / Milk Station Sanitation

In the hustle and bustle of daily activity, we probably don't think about it, but the coffee station is one of the highest traffic areas in a dining room or break area. It should be sanitized several times each day. Here's how:

Airpots: Each time you refill them, first clean with soap and water then rinse and sanitize the inside as normal. After, close and spray the outside with Sani-Tyze and allow to air-dry before refilling with more coffee.

About each hour, spray some Sani-Tyze on the pump lid and set the airpot aside while it dries.

Decanters: Swap out as often as you can and clean as you would an airpot. Wash, rinse and sanitize. Spray the handle with Sani-Tyze and let air dry.

Milk Machine: You should also spray the milk machine dispensing handles several times each day with Sani-Tyze after cleaning with a cleaning solution. This is a high-contact area.

Boudreau's Bad Day at Work

Let me tell you about the lousy day I had yesterday, and it wasn't even my fault...

I wuz cuttin up some bell peppers and slicing dem good with a kind of dull old French knife. But still sharp enough to take off a little piece of my fingertip when I sliced dat pepper wrong. I'd have been wearing a cutting glove but I'm a medium and Thibodaux, he only had ordered couple a large so whaddaya want me to do, huh?

Well, when I took the tip off dat finger I went, "yowee!" and tossed that knife right into the air I'm gonna tell you, cher, and of course it gonna come down somewhere and it look like it headed toward my foot.

So I reach out to grab it and yep, I did slow it down a bit and got a big ol' cut on my hand to show for it. But dat knife it jus' kept goin' right at my foot.

Dat blessed knife landed right in my shoe wit da point stuck all in de top right into the toe. Glad I wore my steel toes! But I was wishin dey wuz non-skid cuz dat knife stickin in my foot startled me so bad I slipped on da wet floor. I conked my head on the table and knocked dat cutting board with dem bell peppers all over de place!

Mais, I had to wipe off my knife on my nice clean apron and start all over!



Was it Boudreaux's Fault?

Let's see: could he have worn a larger cutting glove? Yes, and more importantly, should he? Most definitely YES.

Now about catching that knife: heroic but not smart. Boudreaux should never grab a falling knife. Let it fall and step back out of the way. Let it hit the floor. Boudreaux's goal should have been to be as far away as possible.

And about those non-slip shoes; what was he doing working on a wet floor anyway? Poor old Boudreaux never stood a chance working on a wet floor in slippery shoes anyway.

And that last thing about the apron? We all know that we clean a knife with soapy water and then sanitize it, right?

Right. 😊

When cleaning any kitchen knife, personally clean it under hot, soapy water and sanitize it. Don't ever just place a sharp knife (or any other sharp object) in a sink full of sudsy water and other dishes. Anyone could reach in and get a nasty cut.

FYI:

NON-TRADITIONAL SHARPS INJURY

Some time ago, a galleyhand on a large location was trying to shove an empty plastic wrap (PVC) box into the trash. It seems the trash can was pretty full and he was using the box to "compact" the trash.

Sadly, he ran the palm of his hand along the cutter edge of the box as he did this, resulting in a minor, but still painful, cut along the inside of his hand.

He was treated with antiseptic and a bandage and moved to BR work for the rest of the week.

The cut, about an inch long and right by his thumb, caused him some discomfort for the rest of his hitch, not to mention that he preferred working in the galley :-).

The takeaway?

1. Remove the cutting edge from the box and fold it in half before disposal by putting it in the box.
2. Don't overfill trash cans.
3. Don't try to compact garbage. You could get hurt, and you also don't want to make it too heavy to safely carry.



How Long Can Coronavirus Survive on Hard Surfaces?

March 18, 2020 4:22 PM ET

Heard on [All Things Considered](#)

Transcript

The new coronavirus can survive on hard surfaces such as plastic and stainless steel for up to 72 hours and on cardboard for up to 24 hours. To prevent transmission, keep surfaces clean.

MARY LOUISE KELLY, HOST:

The importance of the advice that we've been given by the White House coronavirus task force - advice which includes avoiding touching surfaces outside our homes - it's bolstered by new research just published in The New England Journal of Medicine. NPR's Allison Aubrey reports researchers have found the virus can live on some surfaces for up to two or three days.

ALLISON AUBREY, BYLINE: The new study looked at the novel coronavirus in a laboratory setting and found the virus can survive for up to 72 hours on stainless steel and plastic surfaces, and on cardboard up

to 24 hours. Jamie Lloyd-Smith of UCLA is one of the authors.

JAMIE LLOYD-SMITH: We're talking about potentially days of infectivity on some of these surfaces.

AUBREY: And that means if a person infected with coronavirus sneezes or coughs out bits of virus onto, say, a doorknob or handrail and then you touch that, you could become infected. Infectious disease experts still think that the primary way the virus spreads is through person-to-person contact. But today at the White House, physician Deborah Birx, who is the response coordinator for the White House coronavirus task force, says given new evidence on surface contamination, it makes sense to be very cautious.

DEBORAH BIRX: We're still working out - how much is it by human-human transmission, and how much is it by surface? And this is why those fundamental guidelines were put out that says don't expose yourself to surfaces outside the home.

AUBREY: Experts say following these guidelines would help prevent the spread of the virus.

Allison Aubrey, NPR News.

