



MOUNTAIN TOP AREA LITTLE LEAGUE 2024 SAFETY PLAN

- **Purpose**
 - To increase awareness of the opportunities to provide a safer environment for children, volunteers and all Little League participants.

- **Safety Officer**
 - Dave Skutnik
 - 206 Bluestone Ave.
 - Mountain Top, PA 18707
 - 570-561-5091
 - dskutnik8@gmail.com

- **Plan Accessibility**
 - Available at all league facilities
 - To be available at Annual Managers Seminar
 - Posted in concession stand for volunteer and public viewing

- **League Official Contact Numbers**
 - League President
 - Justin Krommes: 570-262-4032
 - Vice President
 - Jeff Williams: 570-417-7170
 - Secretary
 - Stephanie Gryboski: 570-290-9366
 - Safety Officer
 - Dave Skutnik: 570-561-5094



- **Volunteer Background Check Requirements**

- League maintains an active committee to review all persons requesting volunteer status with the league. All forms and background checks are kept by the league electronically and are accessible to committee members for verification. All must be redone every 60 months, or 5 years.
- Official Little League Volunteer Form
- Copy of Valid Government Issue Photo ID
- Pennsylvania State Police Criminal Background Check
- Pennsylvania Child Abuse Background Check
- PA resident waiver (verifies PA residence for 10 or more years)
- If volunteer doesn't meet PA residency requirement
 - Volunteer must complete FBI Background check which requires fingerprints to be taken and processed by the FBI
- All volunteers are presented by the Volunteer Committee and approved individually by the Board of Directors
 - If any questions the volunteer is contacted and invited to the next schedule board meeting and interview by the Board of Directors.
- Items can be found at our league website
 - <http://mttopll.com> under Rules and League Policies



- **Fundamental Training**

- Two annual Volunteer Seminars are held prior to beginning of Spring season. All team Managers are required to attend at least 1 of the 2 seminars.
- Items covered in our Annual Seminars:
 - Provide each team a first aid kit and inform Managers the location of first aid kits at games site
 - Managers equipment bag
 - Equipment lockers in home dugouts at each field
 - Storage area in Concession stand
 - Basic First Aid Training (CHECK-CALL-CARE)
 - Anaphylactic Reactions- Symptoms and Treatment
 - Minor and Major Burns- Symptoms and Treatment
 - Blood Borne diseases- Self-protection practices
 - Cuts and Scrapes- Treatment methods and tools
 - Dislocated Joints- Signs and First Aid for dislocated Joints
 - Eye Injuries- Treatment to preserve eyesight
 - Fractures- Treatment and how to avoid further injury
 - Heat Exhaustion- Symptoms and Treatment
 - Heat Stroke- Symptoms and Treatment
 - Nose Bleeds- Treatment
 - Animals Bites- Treatment
 - Sun Burn- Stages and treatment
 - AED (Automated External Defibrillator)
 - For a person who is unresponsive and not breathing, call 9-1-1 and start CPR and use an AED immediately.
 - AED is located at top of stairs in the main building
 - Follow instructions provided by device
 - Concussion Program
 - We cover the basic concussion symptoms and treatment
 - All managers are required to complete Concussion training provided by Little League International.
 - Safety policy
 - The safety Officer shares his contact information
 - Share Emergency Numbers
 - Medical and Police Emergency call 9-1-1
 - Discusses the method of reporting injuries
 - Player to Manager to Commissioner to Safety Officer
 - Shares the Little League injury report form



- Chain of Command
 - Player
 - Parent
 - Coach
 - Manager
 - Commissioner
 - League President
 - District 16/31
 - Eastern Regional Little League Headquarters
 - Little League International
- Equipment
 - Discuss the proper equipment
 - Catchers required to wear proper equipment (cup/athletic supporter)
 - Catchers required to wear hanging throat guard
 - Batter is required to wear batting helmet that is not altered, and questionable helmets will be inspected by equipment officers
- Field Maintenance
 - Discussed the process of preparing field for practice for practices and games
 - Discuss the age restriction to operate equipment
 - No person under the age of 18 is permitted to operate motorized equipment, i.e., Tractor and Golf Cart
- Concession Stand Operation
 - What time the stand needs to be open and close
 - 15 minutes prior to first game
 - 15 minutes after the final games ends
 - Be sure all warming equipment, grill, fryers are turned OFF
 - Age restrictions
 - No person under 18 is permitted to cook any food using fryer, grill, or stove.
- Take any questions from the volunteers present



- **Require field inspections before games and practices**
 - Fields are inspected by all Managers, Coaches, and League Officials prior to games and practices for the season
 - Infield is inspected for pitch to the playing surface
 - Field is checked for and hole or bumps
 - Field is checked for stones; if any are found they are removed
 - Field is inspected for playability from weather
 - Bases are inspected so they are not a hazard and detach
 - Mound and plates inspected to ensure they are safe to play on
 - First aid kits are inspected at every field
 - Safety fence guard is inspected to ensure it is in proper place

- **Lightning/weather safety**
 - Games and practices should be suspended immediately when lightning is spotted or thunder is heard.
 - If thunderstorms are expected, someone from each team should be designated the 'lightning monitor,' but this position should not include coaches or umpires who are mostly focused on the game and players and not the conditions.
 - All players and spectators should wait out the storm in their vehicles or other indoor space. Dugouts do not offer adequate protection from lightning or other severe weather hazards.
 - Games and practices can be resumed 30 minutes after the last lightning is observed or thunder is heard.



- **Concession Stand Safety and food handling procedures**
 - All meat products are made to order so it is not stored at unsafe temps.
 - Signs for Safe Food Temps are posted
 - Chicken Tenders deeps fried for 4-6 Minutes (Internal Temp 165 F)
 - Beef Patties Cooked until (Internal Temps of 160 F)
 - Hot dogs cooked until (internal Temp 140 F)
 - Proper food handling equipment is provided
 - Disposable gloves
 - Tongs
 - Spatulas
 - Fryer Baskets
 - Cleaning procedures are posted
 - Instructions for maintaining and safe and clean areas while working
 - Instructions for closing and cleaning the stand when closing