



ACCIDENTS ARE NOTHING TO "PLAY A-ROUND" WITH!

While golf courses are relatively safe places to work, according to OSHA statistics, accidents do happen. Club operators can minimize the danger to workers with the proper training and a written safety policy to help prevent accidents.

Ultimately each employee is responsible for their own safety, but making them aware of the hazards they face and how to safely do their jobs will go a long way in creating a culture of safety at your club.

With nearly half of all club-related injuries occurring with the golf course maintenance crews or restaurant staff, we've compiled a list of the top most common workers' compensation injuries filed each year in the Golf Club Industry:

✓ ON THE COURSE CLAIMS

• EQUIPMENT-RELATED INJURIES

- **Rollovers** – on inclines of 25 percent or more, wet and uneven conditions make mowing more difficult. If the operator doesn't use a seat belt, serious injuries and entrapment under the mower can happen. Rollover protection systems have been standard on new maintenance equipment for years, and when used in conjunction with a seatbelt are more than 90 percent effective at saving lives. That number drops to about 70 percent when seatbelts are not engaged with ROPS use.
- **Reaching Under Mower** – hand injuries caused by reaching under mower to clear blades.
- **Distracted Driving** – mobile phone use, eating and other activities while driving equipment can lead to distracted driving accidents.
- **Speeding** – careless operation of equipment can lead to roll-overs and collisions.
- **Falls** – from ladders.

• MATERIAL-HANDLING INJURIES

- Caustic materials such as pesticides cause burns and irritations to eyes and skin without the proper PPE.



✓ OFF THE COURSE CLAIMS

- **KITCHEN-RELATED INJURIES**
 - **Burns** – 75% of burns occur to hands, arms and feet
 - **Slips, trips and falls**
 - **Cuts and Lacerations from sharp knives and food processing equipment.** Slicers, choppers, and other food cutting equipment should be outfitted with shields and blade guards.
- **MATERIAL-HANDLING INJURIES** – Chemicals such as commercial cleaners and sanitizers can become irritants for workers' skin, eyes, and respiratory systems. Toxic exposure to these chemicals can happen with proper ventilation.
- **OVEREXERTION INJURIES** – Strains and injuries to the back, neck, and shoulders are common amongst servers carrying large trays of food. In the dining room, moving heavy tables into place can cause similar injuries. Relocating heavy objects or inventory can lead to strains.
- **REPETITIVE MOTION INJURIES** – can cause muscle strain as well as nerve damage is a repetitive motion injury. Carpal tunnel syndrome is a wrist injury suffered by many servers who carry heavy trays in the same position all day long. A dishwasher constantly scrubbing at the sink can end up with the same issue. Repetitive motion can cause damage to muscles and nerves at the joints, such as wrists, elbows, ankles, as well as the neck and back.

One of the best ways to keep workers' compensation insurance costs down is to reduce workplace injuries. At PREFERRED CLUB program we focus our risk control efforts on prompt claim reporting and having a plan to get injured employees back to work as quickly as possible. For more information, email riskmanagement@ventureprograms.com.

Sources

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