



**CLUB
MANAGERS
ASSOCIATION
OF AMERICA**



HOME | ABOUT | MEMBERSHIP | EDUCATION | CLUBSOLUTIONS | CAREER | EVENTS | RESEARCH | SHOP | CONNECT



MY CMAA

MEMBERS

STUDENTS

CHAPTERS

CLUBS

COMPANIES

PARTNERSHIPS

INDUSTRY

WELCOME

SARAH

[NOT YOU? CLICK HERE](#)

PCS > PCS Blog > [How Do You Approach Safety?](#)

HOW DO YOU APPROACH SAFETY?



Are you proactive? Reactive? Are you just so mired in the day-to-day operations that finding time to address safety just never seems to arrive? Or, are you just lucky?

Do you make time everyday to walk through the operation? Do you walk the same route? If you are already 'walking the club'; you can easily start to correct deficiencies, and address unsafe work practices.

WHAT CAN HAPPEN AT YOUR CLUB?

You (and / or your safety team) have to make an initial assessment of what is most likely to occur. Recognize that no two clubs are the same, you may share certain weather-related or regional cataclysmic concerns with other area clubs yet the severity of an incident, the preparedness of your staff (or lack thereof) and your supplies may result in a markedly different outcome.

STARTING / ENHANCING YOUR SAFETY PROCESSES

Do you have a safety committee? Do you monitor their meetings / review their minutes? Have you ever looked at past injuries / illnesses and asked what could we have done to negate this or that from happening?

Have you established a safety budget?

There's no one 'app' or single source for developing a safety program: so get your safety committee involved; use the various online resources; ask your insurance agent for help; use CMAA's PCS resources and / or hire a consultant.

WHAT MAJOR TASK SHOULD YOU DO FIRST?

I would tell you the first major process to undertake is to develop a plan to evacuate the club and concurrently develop the staff roll call procedures. Obviously this undertaking will vary widely from city to golf to yacht club operations and the assembly locales will differ greatly from the club house, ground department and harbormaster's staffs.

QUICK LINKS

[BENEFITS](#)

[DUES RENEWAL](#)

[DUES STRUCTURE](#)

[VIEW CREDIT HISTORY](#)

[UPDATE EMAIL ADDRESS](#)

Make sure that you enlist the staff's assistance and verify that their assembly area is safe (not in harm's way). Recognize that you might have various daytime/ nighttime and/or summer/winter concerns and there might be another totally different set of procedures if you have overnight accommodations and/or employee housing. Once you have developed the plan, tell the staff your plan and then conduct a drill.



ALL CLUBS SHOULD PREPARE FOR

The statistics state that food service operations will have a food borne illness outbreak!

The [Center for Disease Control and Prevention](#) estimates that each year roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized and 3,000 die of food borne diseases.

Another way of looking at this 1 in 6 stat is that 16 percent of your members / member families will be ill this year!

For this reason, I advise all clubs to have a checklist so the receptionist or designated person can ask the proper questions if/when the call comes in with someone stating they are ill from a meal at the club.

ONCE YOUR PLAN IS GOING

Specific items to look for when you are touring your operation; some of these are applicable at other types clubs.

Athletic, City and University Clubs

Overloading electrical circuits – most of these buildings were built long before we had so many varying needs for power.

Plug strips feeding power to other plug strips and/or extension cords will increase the likelihood of an electrical fire.

Keep basement walkways, storage areas and corridors clear and passable.

Golf and Country Clubs

Cart barn concerns vary greatly including charging/ adding water to batteries and the storage of flammable materials.

Pool chemical deliveries, storage, authorized access, operational practices and emergency response should be discussed, reviewed and documented.

Emergency eyewash / shower stations should be plumbed with tepid water for both above areas.

Yacht Clubs

Inspect and test the marina fire hoses – replace a few hoses annually.

Inform the members that modifications can not be made on their power towers / dock hook ups. Ensure work is done by an approved

marine electrician

Recognize that electricity and water don't mix!

CLOSING THOUGHTS ON YOUR APPROACH TO SAFETY

Regardless of your management style (whether you are proactive or reactive, a doer or a delegator) you have to do something; you have to act! There have been so many major catastrophes over the past decade that you have to address some of the various concerns.

As I recently shared with a club manager: if emergency action planning were easy, you would have already done it!

This article is intended for all the various club professionals and can also be shared with the Board and committee chairs to ensure that safety budgets are established and funds are made available. Starting a program requires money is available for safety equipment and training.

Alan E. Achatz, CCM, CHE is a former club manager who assists clubs with safety matters including emergency action planning & implementation, crisis management, OSHA compliance, behind the scenes safety audits and food safety. Alan has written extensively about safety concerns for clubs. He may be reached at 716-565-9122 or at www.clubssafetyolutions.com

