



2018 ASAP PLAN

Mansfield Girls Softball Association- LL

League ID# 312464

District 6

Mansfield, MA





Qualified Safety Plan Requirements

League Safety Officer: **Dave O'Connor** on file with Little League.
MGSA-LL will distribute a paper copy of this Safety Manual to all Managers/
coaches, league Volunteers and the **District Administrator**.

Emergency Phone Number:

911

Local Police

508-261-7300

Local Fire Emergency

508-261-7300

League President:

Leo Lake

508-769-2610

League VP:

Matt Cressy

617-694-2965

League Player Agent:

Mark Higgins

617-389-3264

League Safety/Equipment

Dave O'Connor

617-462-2693

League Treasurer:

Brian Radley

617-501-7515

League Secretary

Kristen Higgins

508-954-5066



**This list will be posted in the Coaches Manual and Dugout
area.**



ASAP Plan

The MGSA-LL will use the Official Little League **Volunteer Application** form to screen all of our volunteers.

Fundamentals and First Aid Training:

At least one manager/coach from each team must attend the Coaches Clinic training. Every Manager/Coach will attend this training at least once every 2 years. Each Manager will be required to complete the Heads Up Concussion Training.

Coaches will be required to **walk/ inspect** the fields prior to practices and games. Umpires will also be required to walk the fields for hazards before each game.



ASAP Plan

Mansfield Girls Softball Association- LL has completed and updated our
Facility Survey

Concession Stand Safety

**Currently the MGSA-LL does not have Concession stands at its facilities.
We have included Concession Stand ASAP Plan attachments in the event
MGSA-LL uses a MYB-LL Facility that has a concession stand.**



ASAP PLAN

The League Safety Officer and equipment manager will inspect all equipment in the pre-season.

Managers and Umpires will inspect equipment prior to each game.

Implement Prompt Accident Reporting:

The League will use the provided incident tracking form from the LL website and will provide completed Accident forms to Safety Officer within 24-48 hours of the incident. Please see copy of accident Reporting form.



ASAP PLAN

Mansfield Girls Softball Association- Little League will have a **First Aid Kit located in all equipment boxes at each field.**

Mansfield Girls Softball Association -Little League will require ALL TEAMS to enforce **ALL Little League Rules** Including:

Proper Equipment for catchers.

No On-deck batters

Coaches will not warm up pitchers

Bases will disengage on all fields

League Player Registration Data or Player Roster Data and Coach and Manager Data must be submitted via the Little League Data Center at www.LittleLeague.org.

Mandatory requirement for an approved ASAP plan



ASAP Plan

MGSA- LL Qualified Safety Plan Registration forms; see included examples:

- Injury Tracking Form
- Facilities check list
- Volunteer applications
- Concession stand safety tips (not applicable at this time)



Facility and Field Inspection Checklist

Facility Name _____

Inspector _____

Date _____ Time _____

_____ Holes, damage, rough or uneven spots

_____ Slippery Areas, long grass

_____ Glass, rocks and other debris & foreign objects

_____ Damage to screens, fences edges or sharp fencing

_____ Unsafe conditions around backstop, pitchers mound

_____ Warning Track condition

_____ Dugouts condition before and after games

_____ Make sure telephones are available

_____ Area's around Bleachers free of debris

_____ General Garbage clean-up

_____ Who's in charge of emptying garbage cans

_____ Conditions of restrooms and restroom supplies

_____ Concession Stand inspection

NOTES/ HAZARDS

Signature _____



Little League Volunteer Application - 2016

Do not use forms from past years. Use extra paper to complete if additional space is required.

A COPY OF VAUO GOVERNMENT ISSUED PHOTO IDENTIFICATION MUST BE ATTACHED TO COMPLETE THIS APPLICATION.

Name _____ Date _____

Address _____ State _____ Zip - - - - -

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cell Phone _____ Business Phone _____

Home Phone <:----- E-mail Address: _____

Date of Birth _____
upon _____

enpi -----
Add -----

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community ;;ffiliationl5 (Oubs, service OO*gonizations,ett:l:

Pre...;ous volunteer experience (indudin,c;b;osebaiVsoftballl andyeilrJ:

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spe<ial Ol!rtifiCiltionCPR. Medical,ett.): -----

Do you have a...?id driver'S license:Yes ☐ No ☐

DriYe sLKensEW: _____ s _____ e _____

Have you ever been cnvic:ted or plead . i to any crime(5) involving or ac:,;nst a rn'inor?: Yes ☒ No ☐

If Yl'S describe each in full:-----

Are there any crimindharc;es pendngac;ainst you c;ardngany crime(s) invovinc or against a minor? ☐ No ☐ If Yl'S describe each in full:-----

Have you ever been refused participation in iiiiR'l'. . - r routh pm,c;rams? Ye:s[J N o D

If yes,eoo plain:-----

In whicl al the followinc; would you like to pillrti<lipate? lched:one or more)

League Officialo coach ☐ umpire ☐ Field Maint>inance ☐

Mar:lac;er ☐ SCAkeeper D C011o(es:sion St>ind D Ocher ☐

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Little League "Returning" Volunteer Application - 2018
Do not use forms from past years. Use extra paper to complete if additional space is required.

If you filed out a volunteer application last year, you do not need to re-apply. If you are returning as a volunteer, please check the box below. If you are returning as a coach, please check the box below. If you are returning as a manager, please check the box below. If you are returning as a parent, please check the box below. If you are returning as a volunteer, please check the box below. If you are returning as a coach, please check the box below. If you are returning as a manager, please check the box below. If you are returning as a parent, please check the box below.

volunteer application.

by mail or in person. If you are returning as a volunteer, please check the box below. If you are returning as a coach, please check the box below. If you are returning as a manager, please check the box below. If you are returning as a parent, please check the box below.

Have you ever been a Little League coach or manager? ☐ Yes ☐ No

If Yes, describe each in full.

Armed, dangerous, or against a minor?

☐ Yes ☐ No

If Yes, describe each in full.

Have you ever been refused participation in any other Little League program? ☐ Yes ☐ No

If Yes, explain.

up to the ONLY the information in this section which has changed in the last year.

Name:

Address:

City:

Home Phone:

Work Phone:

Cell Phone:

EMail Address:

Driver's License:

Occupation:

State:

Zip:

Address:

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Concession Stand Tips

SAFETY FIRST

Requirement 9

12 Steps to Safe and Sanitary

Food Service Events: The

following information is

intended to help you run a

healthful concession stand.

Following these simple

guidelines will help minimize

the risk of foodborne illness.

This information was provided

by District Administrator

George Glick, and is excerpted

from "Food Safety Hints" by

the Fort Jefferson County,

Ind. Department of Health.

1. Meat.

Kill your simple, meat, beef,

poorly, hazardous foods (meats,

dairy products, poultry, salads, cut fruits

and "light"ables, etc) to a minimum.

Avoid using precooked foods or

improperly stored foods from approved

sources, avoid eating foods that have been

contaminated by foodborne illness.

your food, from source to sink, is the

key to safe, sanitary food service.

2.

Use a food thermometer to check on

cooking temperatures of

poorly, hazardous foods. All

poorly, hazardous foods should

J. Reheating.

Rapidly reheat poultry, meats,

foods to 165°F. Do not use beat

foods in a pot, steam tables, or

slow-cookers or other boiling

kill bacteria. Do not use

4. a n d C o l d S t o n p .

Foods that are refrigerated must

be cooled to 41°F as quickly as possible

and held at that temperature until ready to

serve. The cold foods should be

an ice chest, both (60% ice, to 40%

weight), stirred; the product thoroughly

or place the food in shallow pans no

more than 4 inches deep and

refrigerate. Do not be stored

until the product is 5 degrees

or for a day. The food is completely

cooled. Once the food is completely

to 41°F, it can be stored in a

refrigerator. Do not use

5. B a d V a s h i n g .

a n d l w l d

remains the same. The

they are

use of disposable

additional barriers to

6. H e a l t h y H y g i e .

Only healthy people should prepare

food. Anyone who has

symptoms of illness (colds, flu, fever,

to eat food. Touching food with bare

hands can transfer germs to food.

8. D i s t r i b u t i o n .

Use disposable utensils for food service.

Kill your hands with soap and water

1. Wash with soap and water,

2. Rinse with clean water,

3. Chemical or heat sanitizer; and

4. Air dry.

9. k e .

used to cool food should

be used to cool food and should

be stored separately. Use a scoop to

dispense ice. Use the hand.

can become contaminated with bacteria

and cause foodborne illness.

10. W i p i n g .

Rinse and dry your cloths in

a bucket of sanitizer (example: 1

of, 112 of bleach).

Change the sanitizer

two times. Well sanitized work surfaces

prevent cross-contamination

discourage flies.

11. I n s e c t C o n t r o l a n d W a s t e .

Kill the insects that are in

from diseases. Don't pesticides

from foods. Place the paper

waste in a separate container with a

lid. Dispose of the waste

appropiately. Do not



Volunteers Must Wash Hands

HOW



R i

0 0



Gloves



WHEN

Wash your hands before you
prepare food or as often as needed.

Wash after you:

- ... use the toilet
- ... touch uncooked meat, poultry, fish or eggs or other potentially hazardous food
- ... handle anything that is likely to be contaminated (such as animals, mail, pet food, opening a can, or a jar)
- ... eat, smoke or chew gum
- ... touch soiled plates, utensils or equipment
- ... take out trash
- ... touch your nose, mouth, or any part of your body
- ... after using the restroom

Do not touch ready-to-eat
food with your bare hand.

Remove gloves if you:

Remove gloves if you:

Wear gloves.

When you have finished using your hand
When you are finished using your hand

When you are finished using your hand

... wash your hands before using your glove

Change them:

- ... as often as you wash your hands
- ... when they are torn or soiled

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