Issue

Management

Old Mansion Foods Issue Management System

BUS472 Project

**WHY ISSUE MANAGEMENT?**

Issue management allows government and community the opportunity to respond to emerging issues before they become problems. Issue management is defined as "the ability to recognize, analyze and respond to conditions which contribute to the development of issues affecting an organization's interests". In defining issue management, it is important to note three items:

* Issue management is an ability; it is a learned skill. Issue management is a set of management skills that can be applied to all levels of government.
* Issue management deals with conditions that give rise to issues. By focusing on conditions, issues can be resolved at their source rather than placing "Band-Aids" on symptoms.
* Issue management concerns itself with those issues that are affecting or may affect community, government, or agency functions. While issue management does not attempt to address all the issues within a community, it insures that discovered issues are networked to the appropriate personnel for the action through a facilitation process.

**HOW DOES ISSUE MANAGEMENT WORK IN OLD MANSION FOODS?**

Issue management is a management tool which allows Old Mansion Foods to respond to issues before they become a conflict and a crisis for both the County and our citizens. Old Mansion Foods operates with a vertical management organization, where communication is passed through formal channels up and down the organizational ladder.

**WHAT IS THE ISSUE MANAGEMENT SYSTEM?**

The issue management system is a model designed to assist users to develop policy or make decisions based on the human elements of the communities/citizens they serve. The issue management system looks at life and its sustaining resources within a defined area. The purpose of the issue management system is to bring the community back into balance by having the citizens involved in the process and the solution. The system achieves this balance by understanding the persistence and diversity associated within a community

**Health and Safety Program Policy**

**Purpose**

Old Mansion Foods has a long-standing philosophy of taking pride in its practices to ensure the safety, health and well-being of all its employees. This program serves to outline the company’s commitment to this philosophy and to provide guidance to all employees on the standards the company expects its employees to adhere to. Fact sheets that provide supplemental information for the specific functions of this program are available through human resources (HR).

**Fires and Other Emergencies**

The facility where employees are assigned has an emergency procedures and evacuation plan to follow in the event of fire or other disaster. This plan is prominently posted in common areas and bulletin boards on each floor of the facility. Exits, fire extinguishers and first aid kits are located on each floor. All employees are expected to familiarize themselves with the location of such equipment.

Company-designated staff trained in first aid practices work on each floor of the facility. Lists of trained staff are posted on each bulletin board.

**On-the-Job Injuries and Illnesses**

Any job-related injury or illness, regardless of severity, must be reported immediately to an employee’s supervisor or the Old Mansion Foods safety coordinator for prompt and trained evaluation and medical attention as necessary. The employee’s supervisor will complete an initial safety incident report and forward it to HR.

**General Safety Rules**

Wet Spice employees perform a wide range of functions in various locations. Although some safety rules apply only to specific positions, all employees are expected to comply with the rules in this procedure:

* Use common sense in performing duties.
* Report any work injury or illness to a supervisor.
* Report unsafe conditions to a supervisor or safety committee member.
* Do not use any equipment, vehicles or materials when overly tired, nauseated, feverish or under the influence of any substance that may affect judgment.
* Keep the work area neat and tidy.
* Use mechanical devices or request assistance in lifting heavy loads.
* Wear seat belts when operating any company or rented vehicle or driving a personal vehicle while on company business.
* Do not use tops of cabinets or bookcases for extra storage or displays.
* Be sure that aisles or exits are kept clear; do not let cords interfere with walkways.
* Keep paper clips, tacks, pins and other objects off the floors.
* Properly store all sharp objects when not in use.
* Open and close doors cautiously, and use extra caution at blind hallway intersections.
* Report or clean up all spills immediately.
* Use stepstools, platforms or ladders for climbing. Never use chairs.
* Report or replace frayed electrical cords.

**Emergency Evacuation Plans and Re-Entry**

In any emergency, employees should follow alarms or other alerts to evacuate the building or area near the premises. Employees should always follow the basic evacuation procedures and remember that personal safety is paramount and takes precedence. Employees should do the following:

* Check the work area for anything needing to be secured, and store it quickly.
* Secure locks on all secured containers and cabinets.
* Leave the work area, and report to the designated assembly area.

The director of facilities will coordinate with fire, police or other emergency preparedness personnel to determine when the building may be re-entered. This information will then be passed through safety committee members

**Material Safety Data Sheets**

Required by the Occupational Safety and Health Administration (OSHA), a material safety data sheet (MSDS) is a detailed description of each hazardous chemical located in the workplace and includes information regarding potential health risks, symptoms and treatment measures to be taken if exposure occurs.

The company will keep MSDSs on all hazardous substances and materials on its premises in areas adjacent to the equipment for which the MSDS pertains. Employees should help ensure that MSDSs are kept in their respective areas or report missing ones to their supervisor or safety committee representative.

**Improper Health and Safety Practices**

All employees are expected to abide by safe work practices and adhere to general safety rules to ensure their safety as well as the safety of co-workers.

Infractions of company health and safety practices will be dealt with in accordance with the company’s policies on discipline and will be based on the following factors:

* Severity of the infraction.
* Whether the infraction endangered only the employee or also co-workers.
* Whether the infraction was a first or repeat violation.