



Starkey Little League – Safety Plan – 2025
League ID 318269

Starkey Little League Safety Policy

2025 Season



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REQUIREMENT 1: LEAGUE SAFETY OFFICER

The League safety officer is Jeremy Slater and is on file with Little League International. The safety officer is responsible for developing and implementing this safety plan. The Safety Officer will follow [Little League's Best Practices](#) as well as all federal, state, and local guidelines regarding the coronavirus pandemic.

Safety Officer Contact

Jeremy Slater
(727) 389-4226
safety@starkeyll.org

REQUIREMENT 2: DISTRIBUTION OF SAFETY MANUAL

A copy of the 2025 safety manual will be distributed to all managers, coaches, league volunteers, concession workers, facilities crew, and the district safety officer. Due to the pandemic, we will distribute the Safety Plan electronically.

REQUIREMENT 3: EMERGENCY AND LEAGUE OFFICER CONTACTS

ALL EMERGENCIES DIAL 911

Law Enforcement

Pasco County Sheriff's Office – (727) 847-8102

Fire Department

Pasco County Fire & EMS – (727) 847-8102

Poison Control

Florida Poison Control Center – (800) 222-1222

Starkey Little League Officers

President: Marie Bettinger – (908) 303-6330
Vice President: Matt Snyder – (727) 810-0086
Safety Officer: Jeremy Slater – (727) 389-4226

Field Locations

Starkey Ranch District Park - Lake Blanche Ave, Odessa, FL 33556
WH Jack Mitchell Park - 4825 Little Rd, New Port Richey, FL 34655



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REQUIREMENT 4: VOLUNTEER APPLICATIONS

Our league will use the official 2025 Little League Volunteer application form to screen **ALL** volunteers. Starkey LL will use [JDP QuickApp](#) to conduct background checks and all volunteers will be required to complete Abuse Awareness Training.

REQUIREMENT 5: FUNDAMENTALS TRAINING

Our league will provide and require fundamentals training with at least one coach or manager from each team attending. Training will be held at Starkey Ranch District Park.

- **January 4, 2025**
- **Training Location: Starkey Ranch District Park – Field 5**

REQUIREMENT 6: FIRST AID TRAINING

At least one representative from each team will be required to obtain first-aid training. Training will be held virtually this year for the safety of our volunteers.

- **Training: Virtual – Year Round**
- **Training Location: National CPR Foundation - <https://www.nationalcprfoundation.com/courses/standard-cpr-aed-first-aid/>**

REQUIREMENT 7: FIELD INSPECTIONS

Coaches and umpires will be required to walk and inspect the playing fields before any use to check for holes, damage, glass, and other hazards. Any immediate hazards should be corrected and/or reported to league officials immediately. A sample inspection checklist is included in Appendix B.

REQUIREMENT 8: ANNUAL LITTLE LEAGUE FACILITY SURVEY

The 2025 facility survey has been submitted in the Data Center.



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REQUIREMENT 9: CONCESSION STAND SAFETY

Concession safety procedures will be displayed in the concession stand. A copy is included as an appendix.

Note: Starkey LL currently does not have any active concession stands.

REQUIREMENT 10: EQUIPMENT INSPECTION

The league equipment manager will inspect all equipment before the 2025 season. Defective equipment will be taken out of use. Coaches and managers will inspect the equipment prior to all games. Any equipment that is unsafe will not be used during games or practices.

REQUIREMENT 11: ACCIDENT REPORTING

All injuries must be reported to the Safety Officer within 24-48 hours.

Accident forms can be found on the Little League International website. A link has been provided below to the local league reporting form.

<https://www.littleleague.org/downloads/incident-injury-tracking-form/>

REQUIREMENT 12: FIRST-AID KITS

First aid kits will be readily available at each site in the admin boxes. Board members, Coaches, and other Little League volunteers should familiarize themselves with the location and content of these first aid kits.

REQUIREMENT 13: ENFORCEMENT OF LITTLE LEAGUE RULES

All rules apply to practices, training, games, and any other Little League event.

Our league will enforce all Little League rules, including:

- proper equipment for catchers
- no on-deck batters
- bases that disengage on all fields



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REQUIREMENT 14: PLAYER, MANAGER, and COACH DATA

Player, manager, and coach information will be submitted through the Little League Data Center.

REQUIREMENT 15: ANSWER SURVEY QUESTION

We will answer the survey question in the Little League Data Center.



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Appendix A: CONCESSION STAND SAFETY PROCEDURES:

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 Wayne-Allen County, Ind., Department of Health.

1. Menu. Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, protein salads, cut fruits and vegetables, etc.) to a minimum. Avoid using precooked foods or leftovers. Use only foods from approved sources, avoiding foods that have been prepared at home. Complete control over your food, from source to service, is the key to safe, sanitary food service.

2. Cooking. Use a food thermometer to check on cooking and holding temperatures of potentially hazardous foods. All potentially hazardous foods should be kept at 41° F or below (if cold) or 140° F or above (if hot). Ground beef and ground pork products should be cooked to an internal temperature of 155° F, poultry parts should be cooked to 165° F. Most foodborne illnesses from temporary events can be traced back to lapses in temperature control.

3. Reheating. Rapidly reheat potentially hazardous foods to 165° F. Do not attempt to heat foods in crock pots, steam tables, over steam units or other holding devices.

Slow-cooking mechanisms may activate bacteria and never reach killing temperatures.

4. Cooling and Cold Storage. Foods that require refrigeration must be cooled to 41° F as quickly as possible and held at that temperature until ready to serve. To cool foods down quickly, use an ice-water bath (50% ice to 40% water), stirring the product frequently, or place the food in shallow pans no more than 4 inches in depth and refrigerate. Pans should not be stored one atop the other and lids should be off or ajar until the food is completely cooled. Check temperature periodically to see if the food is cooling properly. Allowing hazardous foods to remain unrefrigerated for too long has been the number ONE cause of foodborne illness.

5. Hand Washing. Frequent and thorough hand washing remains the first line of defense in preventing foodborne disease. The use of disposable gloves can provide an additional barrier to contamination, but they are no substitute for hand washing!

6. Health and Hygiene. Only healthy workers should prepare and serve food. Anyone who shows symptoms of disease (cramps, nausea, fever, vomiting, diarrhea, jaundice, etc.) or who has open sores or infected cuts on the hands should not be allowed in the food concession area. Workers should wear clean outer garments and should not smoke in the concession area. The use of hair restraints is recommended to prevent hair ending up in food products.

7. Food Handling. Avoid hand contact with raw, ready-to-eat foods and food contact surfaces. Use an acceptable dispensing utensil

to serve food. Touching food with bare hands can transfer germs to food.

8. Dishwashing. Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never reuse disposable dishware. Wash in a four-step process:
1. Washing in hot soapy water;
2. Rinsing in clean water;
3. Chemical or heat sanitizing; and
4. Air drying.

9. Ice. Ice used to cool cans/bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice, never use the hands. Ice can become contaminated with bacteria and viruses and cause foodborne illness.

10. Wiping Cloths. Rinse and store your wiping cloths in a bucket of sanitizer (example: 1 gallon of water and 1/2 teaspoon of chlorine bleach). Change the solution every two hours. Well sanitized cloth surfaces prevent cross-contamination and discourage flies.

11. Insect Control and Waste. Keep foods covered to protect them from insects. Store pesticides away from foods. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of wastewater in an approved method (do not dump it outside). All water used should be potable water from an approved source.

12. Food Storage and Classification. Keep foods stored off the floor at least six inches. After your event is finished, clean the concession area and discard unusable food.

13. Set a Minimum Worker Age. Leagues should set a minimum age for workers or to be in the stand, in many states this is 16 or 18, due to potential hazards with various equipment.

Safety plans must be postmarked no later than May 1st.

Volunteers Must Wash Hands

HOW

Wet
warm water

Wash
20 seconds
Use soap

Rinse

Dry
Use single-service paper towels

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 foods
- ▶ interrupt working with food (such as answering the phone, opening a door or drawer)
- ▶ eat, smoke or chew gum
- ▶ touch soiled plates, utensils or equipment
- ▶ take out trash
- ▶ touch your nose, mouth, or any part of your body
- ▶ sneeze or cough

Do not touch ready-to-eat foods with your bare hands.

Use gloves, tongs, deli tissue or other serving utensils. Remove all jewelry, nail polish or false nails unless you wear gloves.

Wear gloves.

when you have a cut or sore on your hand when you can't remove your jewelry

If you wear gloves:

- ▶ wash your hands before you put on new gloves
- ▶ Change them:
- ▶ as often as you wash your hands
- ▶ when they are torn or soiled

Developed by UMass Extension Nutrition Education Program with support from U.S. Rural & Group Administration in cooperation with the Mid-Regional for Food Safety Education, United States Department of Agriculture. Cooperating, UMass Extension provides equal opportunity in programs and employment.





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Appendix B: FACILITY AND FIELD INSPECTION CHECKLIST

Facility and Field Inspection Checklist

Facility Name:

Inspector:

Date/Time:

- Holes, damage, rough or uneven spots
- Slippery areas, long grass
- Glass, rocks, other debris & foreign objects
- Damage to screens, fences edges, or sharp fencing
- Unsafe conditions around the backstop, pitcher's mound
- Warning track condition
- Dugouts condition before and after games
- Ensure telephones are available
- Areas around bleachers free of debris
- General garbage clean-up
- Who oversees emptying garbage cans?
- Condition of restrooms and restroom supplies
- Concession stand inspection



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Appendix C: INCLEMENT WEATHER POLICY FOR STARKEY LITTLE LEAGUE

Lightning poses a serious threat during the Little League® regular and tournament seasons. In the United States, lightning activity picks up during the spring and peaks during the summer. Having a plan and knowing what to do when lightning approaches is important for player and fan safety.

This starts with being "weather aware" by staying on top of the latest forecast from a trusted local meteorologist. A quiet summer day can quickly turn stormy, so it's important to be ready for quickly changing weather. It's helpful to use a smartphone app at the field to monitor rain and thunderstorms approaching your area.

Lightning can strike long before it starts raining! In fact, many lightning strike victims are hit before rain begins. Lightning can strike over 10 miles from a thunderstorm, so action must be taken before the wet weather arrives.

If you hear thunder or observe threatening skies, immediate action is required! It is not safe to be outside when lightning is in your area. Dugouts and pavilions do not provide safe cover during thunderstorms, and never seek shelter under a picnic shelter, bleachers, or shed.

When lightning threatens, seek safety in a sturdy building that has plumbing and electricity. If this isn't an option, seek shelter in a hard-topped vehicle with the windows up. While in the vehicle, don't touch anything metal, or any electronics.

Our Policy

Everyone participating in a Starkey Little League event, including games and practices, is expected to follow these basic guidelines when there is thunder and/or lightning:

1. The designated lightning monitor will be the Starkey Little League Board Member on site. This monitor will make all decisions in concert with the Board's Safety Officer.
2. If there is lightning or thunder, play must be suspended for 30 minutes from the last time lightning is seen or thunder is heard.
3. The 30-minute countdown restarts every time lightning is seen, or thunder is heard.
4. Players must wait in cars/vehicles and NOT in their dugouts or batting cage.
5. The concession stand will be closed during this time.
6. Activities can resume once 30 minutes have passed from the last time lightning is seen or thunder is heard, and/or an all-clear announcement has been made.

Staying Safe from Lightning at the Field: <https://www.littleleague.org/university/articles/staying-safe-from-lightning-at-the-field/>

Lightning Safety Guidelines from Little League: <https://www.littleleague.org/playing-rules/appendices/appendix-a/>