

WHY EMPLOYERS SHOULD CARE ABOUT IMPAIRED DRIVING

Employers have enormous power to protect their businesses from the negative impact of impaired driving by educating employees about its harmful effects and supporting efforts to prevent it in their communities. Why should employers care? In addition to improving quality of life among their employees and their communities, employers have a huge financial stake in this issue. According to the National Highway Traffic Safety

Administration's (NHTSA), *The*

Economic Burden of Traffic Crashes on Employers, the annual employer

cost of motor vehicle crashes in which at least one driver was alcohol-impaired is more than \$9 billion.

Furthermore, if your employee caused that crash or is arrested for impaired driving even if a crash didn't occur, administrative and

legal procedures such as court time and traffic school may require further time away from work. And certainly no employer can deny the emotional difficulty and decreased morale employees experience when a colleague suffers from a severe injury or dies—unfortunate, but not uncommon, outcomes of mixing alcohol and driving.

Employers who have employees who drive as part of their job—such as couriers, delivery persons and sales representatives—may also be subject to legal action if an employee who is driving impaired causes a crash while conducting business. These employers also have to

take into consideration the costs of insuring and maintaining company vehicles, as well as the time managers spend taking care of these procedures. When it comes to employer-sponsored impaired driving prevention, the return on investment is considerable when compared to the financial burden caused by just one crash, especially for small businesses.

Regardless of the nature of their business, all employers run a risk if they serve alcoholic beverages at office celebrations and other company-sponsored events. They may be held liable if a person causes a crash after consuming alcoholic beverages at such an event. By supporting efforts to prevent impaired driving, employers do more than just safeguard their business assets—they contribute to the nationwide campaign to eliminate a devastating and preventable crime and play a part in making their communities safer.

Source: *Federal OSHA*

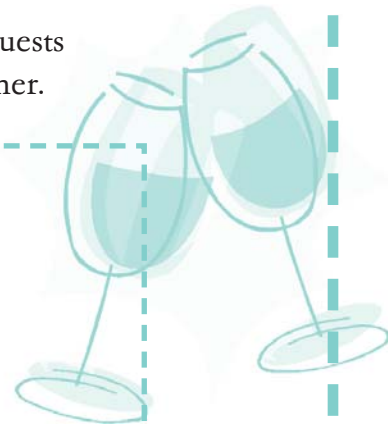
For more information see the federal OSHA Web site at www.dol.gov/asp/programs/drugs/workingpartners/sp_iss/idhome.asp, the Minnesota NETS Web site at www.mnsafecouncil.org/nets or contact Lisa Kons, Coordinator of Minnesota NETS at 651-228-7330/800-444-9150, or e-mail her at kons@mnsafecouncil.org.

NOTE: *The second page of the NETS newsletter (alcohol-free drink recipes) is designed for you to reproduce and use as a hand-out for your employees.*



ALCOHOL-FREE DRINK RECIPES

At any celebration, but especially during the holiday season, it can be easy for guests to drink too much. Offer these tasty non-alcoholic drinks at your next get-together.



California Sunrise

1 cup fresh diced pineapple
4 scoops pineapple sorbet
3 scoops orange sherbet
1 scoop vanilla ice cream
juice from 1 lime
1 cup fresh orange juice
1/2 cup pink grapefruit juice
1 1/2 oz sweet and sour mix
Blend all ingredients with ice. Top with grenadine to color. Serves 8.

Hilton Punch

2 oz club soda
2 oz orange juice
2 oz pineapple juice
2 oz sweet and sour mix
2 oz cranberry juice
Option 1: pour one scoop ice with ingredients into blender. Option 2: pour ingredients on the rocks. Garnish with one slice of orange, wheel of lime, maraschino cherry. Great for a party punch bowl, too.

Brazilian Iced Chocolate Coca-Cola

2 oz unsweetened chocolate
1/4 cup sugar
1 cup double strength hot coffee
2 1/2 cups milk
1 1/2 cups chilled Coca-Cola
In the top of a double-boiler over hot water, melt the chocolate squares. Stir in sugar. Gradually stir in hot coffee, mixing thoroughly. Add the milk and continue cooking until all particles of chocolate are dissolved and the mixture is smooth, approximately 10 minutes. Pour into a jar. Cover and chill. When ready to serve, stir in the chilled Coca-Cola. Serve over ice cubes in a tall glass.

Mock Champagne

2/3 cup sugar
2/3 cup water
1 cup grapefruit juice
1/2 cup orange juice
3 tbsp grenadine syrup
28 oz chilled ginger ale
Combine sugar and water in saucepan over low heat. Stir until sugar is dissolved. Bring to boil and boil 10 minutes. Cool. Add sugar syrup to grapefruit and orange juices. Chill thoroughly. Add grenadine and ginger ale just before serving. Makes about 1 1/2 quarts.

Steaming Hot Holiday Punch

3 cups apple juice
3 cups orange juice
6 cups cranberry juice cocktail
3/4 cup maple syrup
2 tsp powdered sugar
1 1/2 tsp ground cinnamon
3/4 tsp ground cloves
3/4 tsp ground nutmeg cinnamon sticks for garnish
Combine all ingredients in a very large heavy pan. Bring to boil, reduce heat and simmer for 10 minutes. May be placed in a crockpot or over very low heat to keep warm. Serve in mugs with cinnamon stick stirrers.

Spicy Tomato Sipper

1 1/2 cups no-salt tomato juice
1 tbsp lemon juice
1/8 tsp hot pepper sauce
lemon slices and lemon rind strips
1/4 tsp celery salt
Combine tomato juice, lemon juice, hot pepper sauce and celery salt in a small saucepan. Place over medium heat and cook 10 minutes or until thoroughly heated. Garnish with lemon slices and lemon rind if desired.