



Ingersoll Rand of Farmington Hills has had its own emergency medical team for more than two years now. Members not pictured are Dave White, Jim Benson, Bryan Casey and Jeff Konopaska.

## Death spurred birth of medical team

Continued from Page 1  
team has done more than that.

"They've gone the extra road. It's easier for us now. When we (first responders) get there, they (team members) already have a good set of vitals on the patient and a medical history," Kurzeja said.

The team and the company's safety committee work together. If fire breaks out or equipment needs to be turned off, there's a plan. "This whole thing has resulted in not only medical help, but fire ground safety," Kurzeja said. "If there had been a fire or an injury with equipment, we wouldn't have known what to shut off."

The team has gone steps beyond providing direct emergency care. Each employee now has a card that tells them exactly what to do in certain emergencies. And the team has medical histories on each employee. Employees also know where and how to evacuate the building when the team gives the order.

"We've had a good record but our goal is to improve it. If we're successful, we can put these guys out of business with injury-type emergencies," said Ed Rice, safety committee leader.

IN ADDITION to training, the company has provided the team with oxygen tanks, first aid kits and are about to buy a \$6,000 automatic defibrillator to restore normal heart rhythm. The machine is so automatic it makes the decisions.

"I think that is commendable," said Farmington Hills deputy fire chief Peter Baldwin. "It is an increase in the quality of safety that is rare to find in a company."

Medical equipment is kept in the central part of the plant, where it's accessible should the need arise. And the team also has an emergency obstetrical kit, which is always handy considering there are four pregnant employees.

But there's more. Each of the nine team members can be seen from quite a distance. They all wear yellow shirts. In fact, team members say other employees call them "the canaries." But there's never a doubt who is who.

In the plant, employees have no need to hunt for a fire extinguisher. Beams where a fire extinguisher is located are all painted red and easily visible no matter where an employee works in the plant.

Team members are about to start a new phase of training, which is provided during work hours. Each of the state-certified team members will

complete 40 hours to be licensed as first responders, which will allow them to provide more comprehensive medical care.

"It's important to know not just at work but in everyday life," said team leader Tom Teal, who is also a Lyon Township firefighter.

Team members believe employees probably feel a bit safer knowing the team is there. Team members feel better. "There's a sense of self-gratification that you can be called upon. People respect you for what you know and what you're doing," said team member Dave Tankersley. Bruce Roehrer joined the team "because I just wanted to help people."

Team members also laud the management of the company and believe an emergency team is a smart move for any company. "Our management has been very instrumental in this. That's imperative if any program is to be successful," Heraty said. "If it were a smart investment."

Tankersley agreed. "Training for employees even without a team is still good."

But any emergency training or team has to have support of management. "Safety can't work unless management makes a commitment," Kurzeja said.

## No-resuscitation bill gives guideline

Continued from Page 1

Department of Public Safety Director Frank Lathoff.

Currently, emergency medical responders have rules to follow from Oakland County that dictate how pre-hospital care is given. Emergency personnel must attempt resuscitation unless certain conditions are present.

"But the conditions must be so indicative of a person who is deceased," Baldwin said. "According to (the Oakland County) protocol, someone could be dead for one hour and we have to start cardiopulmonary resuscitation. It's not practical."

Even if notice is given by a hospice not to resuscitate, "because there is no legislation, we theoretically have to follow protocol," Baldwin added.

The protocol calls for resuscitation in a patient without vital signs unless there's massive trauma to the head or chest, gross dismemberment — three or more limbs — or total body burns, including charring or loss of limbs. Technicians need not resuscitate if a person is decayed or frozen solid, according to protocol.

"This protocol will not change unless legislation is enacted," Baldwin said.

Legislation would clarify patients' rights, provide immunity and give emergency personnel instructions. "I'm for local control and that's what this legislation would do," Dolan said.

THE LEGISLATION also would

**'We've been working in a gray area for quite a while. It's difficult.'**

— Peter Baldwin  
deputy fire chief

allow patients to change their minds. And just as the declaration is included in medical records, a change of mind would remove it from medical records. The declaration is effective for six months.

The crux of the brief declaration states, "... in the event my heart and breathing should stop, no person shall attempt to resuscitate me."

Lathoff supports the legislation but also believes education would go a long way in solving some of the problems emergency personnel and family members of terminally ill patients encounter.

"Everybody's mind changes at the time of death," Lathoff said, referring to family members. "It helps to understand and accept. If you don't know or don't accept what a patient wants, family members become confused and instead of remembering what the patient wants, they leave it up to emergency personnel to make the decisions."

The legislation, particularly the bracket indicating a "do not resuscitate" declaration will help let others know patient intentions. But family members need to be educated to know what will happen to their family member at the time of death, Lathoff said.

"I still believe there has got to be family education," he added.

## obituaries

**GORDON ARTHUR BROWN**  
Mr. Brown, 64, of Farmington Hills died April 8.

Born in Redford Township, Mr. Brown retired from the US Air Force and the automotive industry. He was a member of the Forest Park Baptist Church.

Survivors include his wife, Lola G.; daughters, Linda Sutton of Redford, Ruth Armstrong of Illinois, Debra Bender of Redford; sons, Robert of Detroit, James of Farmington Hills, Jon of Farmington Hills, Alan of Kinchloe, MI, David, Muskegon

Igls; three sisters, two brothers, 20 grandchildren, one great grandchild. Services were April 10 at the Thayer-Rock Funeral Home, Farmington, with Pastor Edward Mattox officiating. Burial was in Mt. Hope cemetery.

## Vocational Training Programs

**- FREE \* -**

Beginning April 13th  
Redford Union  
Adult Education  
19990 Beech Daly

- \* Medical
- \* Graphics
- \* Business
- \* Computers
- \* Hotel/Hospitality
- \* Security
- \* Building Trades

TRAIN FOR THE JOB  
IN YOUR FUTURE!  
Register Today!  
**592-3376**

\*Free for those who qualify. Training charges for those who do not.

**LOSE WEIGHT WITH ACUPUNCTURE**

You've probably tried to lose weight with all the usual ways. Acupuncture is an ancient Oriental way of therapy. It has proven very helpful in treating many of modern day problems and diseases. Losing weight is one of them. NOW is the time to make a change and lose weight with acupuncture. For further information, CALL

**HANKIN PROFESSIONAL CLINIC, P.C.**  
Michael T. Hankin, D.O.  
29200 Washtenaw, Suite 800, Livonia **477-7344**

**Small in size, big in reach.**  
**O&E CLASSIFIEDS**

**TIRED OF IRONING**

Will Iron Any Type of Clothing  
MOST GARMENTS \$1.00 \$5.00 Minimum  
FREE Delivery & Pick-up  
Call.....853-2162

**HOLIDAY INN EASTER BUFFET**  
Has Something Wonderful For Everybunny

A fabulous Easter Parade of tasty breakfast treats plus our specialty items such as Egg Nog, French Toast, Cheese Blintz w/Raspberrry Sauce, Peel-Eat Shrimp, Glazed Ham Carribean, Baked Salmon w/Lobster Sauce, Roast Sirloin of Beef Au Jus, just to mention a few, followed by a generous selection from our delectable Dessert Bar.

This fabulous buffet will be served from 11:00 a.m. until 3:00 on Easter Sunday. Adults \$15.95; Seniors \$14.25; Children 6-12 \$5.95; Under 5 Free.

Reservations Recommended but not required  
Call: 464-1300

Easter Sunday and every Sunday, Brunch at the Hpliday Inn Livonia West

**Holiday Inn**  
LIVONIA-WEST  
I-275 at Six Mile, Livonia, MI  
313/461-1300  
Reservations Suggested 404-1300 Ext. 7431

**WARNING!**

**Our travel page could make you a Sunday driver.**

A weekend in Ann Arbor. A jaunt to Kalamazoo. A day trip to Lansing. They all start on the Observer & Eccentric Travel Page.

With our Travel Page, you'll know where to stay, what to do and where to eat before you even hit the road. The only thing left for you to do is go. The Observer & Eccentric Travel Page. Don't leave your hometown without it.

THE  
**Observer & Eccentric**  
NEWSPAPERS  
WE LIVE WHERE YOU LIVE.

**Now Open.**

**It's A Matter Of Taste**  
New Gourmet Carry-Out/Caterer

Too tired to cook tonight? Come in and see our large selection of dinner entrees, side dishes, salads and accompaniments.

Take 5 minutes to shop for a dinner or lunch that would take hours to prepare!!

**It's A Matter Of Taste**  
At the corner of Union Lk. & Commerce Rds.  
(across from Burger King).  
8175 COMMERCE ROAD  
(313) 360-4150

**Featuring American And Italian Cuisine**  
located east of I-275 on Ann Arbor Rd Plymouth, MI 48170  
(313) 454-1444

**Tired of Standing in Long Buffet Lines for Easter Dinner?**  
Let the Italian Cuisine Serve You a Family Style Seven Course Dinner Right at Your Table!

Sunday, April 19, 1992  
Dinner 11:00 a.m. - 10:00 p.m.  
Home Made & Warm Bread  
Minestrone w/Tomato Sauce  
Turkey Breast Served w/Garden Vegetables  
Honey-Glazed Ham & Potatoes  
Italian Sausage & Peppers  
Whipped Potatoes & Cheddar Cheese, Cream A. Potatoes  
Sweet Carrots & Snow Peas  
Molasses Bread  
Children (10 Years & Younger) \$5.95 Children Under 5 Eat Free!  
Reservations Accepted for all Parties of 10 or More!  
Every Table Reserved a 15-30 Minute!