

A Personal Injury Law Firm





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# school field trips should be fun



For many students, an end-of-year school field trip is a fun harbinger of summer vacation. Most field trips go smoothly, but occasionally things go awry and someone gets injured. If negligence is involved, the student may be entitled to compensation.

Prior to a school field trip, parents will likely be required to sign a waiver that seemingly exempts the school from liability for injury. However, if a student was injured due to a grossly negligent or reckless action of a school or school employee, the waiver can frequently be overcome. Examples include a poor chaperone-student ratio or a teacher texting when they should have been tending to students.

In addition, a bus driver's negligence or lack of proper training and licensing; another driver's negligence; or substandard bus maintenance may cause a crash and subsequent injuries.

The field-trip destination may be liable for injuries, too. A business has a duty to keep their premises safe for patrons — for instance, properly maintaining equipment, placing warning signs where needed, and tending to hazardous conditions in a timely manner, among other responsibilities.

An important caveat: In the few states where "contributory negligence" is followed, a student deemed even 1 percent responsible for their own injuries may be barred from receiving compensation. All other states follow some form of "comparative negligence" — the student's share of fault (if any) will be taken into account, and a corresponding adjustment in compensation will be made.

Remember, public schools are government entities, which means rules for filing claims and the timelines involved are stricter than normal.

If your child is injured due to someone else's negligence, contact Corradino & Papa for thoughtful and expert guidance.

Your Biggest Accident Could Be Your Choice of Attorney

## anesthesia errors

If you or a loved one is planning on having a major surgery, you'll likely research the hospital, the doctors and surgeons who will be involved in your care, and possibly even the surgery itself (if you aren't doing this type of research, you really should, since not all hospitals and surgeons are created equal!).



One critical medical provider you may overlook or forget about is the anesthesiologist. Anesthesiologists are highly trained medical professionals who sedate patients during surgical procedures, ensuring that the patient doesn't feel pain during the procedure or even remember the procedure itself.

But, as with any part of a medical procedure, mistakes can and do happen when anesthesia is administered.

Some of the most common anesthesiologist mistakes include, but are not limited to:

- Failure to monitor the patient
- Administering too much or too little anesthesia
- Leaving a patient unattended
- Not assessing a patient properly before surgery (this can include not asking about a patient's prior medical history, not checking
  on any allergies a patient may have to medications or other items, or not asking if a patient has had anesthesia before and whether
  the he or she experienced any problems if they did)
- Not controlling the sedation gas flow properly
- · Improperly administering oxygen

If you or a loved one suffered serious injuries as a result of a medical procedure or surgery, it can be difficult to determine exactly what went wrong and who was responsible, and medical malpractice cases can be incredibly complex. If you have questions about problems or injuries that arose from a surgery, please call **Corradino & Papa** to rights are protected.

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### CHILDREN AND

## motor vehicle accidents





According to the Centers for Disease Control and Prevention (CDC), nearly 150 children between ages 0 and 19 are treated *every hour* in emergency departments for injuries sustained in motor vehicle crashes and *more children ages 5 to 19 die from crash-related injuries than from any other type of injury*.

One of the best ways to help keep your children safe in vehicles is to know and understand the appropriate age, height and weight limits for car seats, booster seats and seat belt use:

**Birth up to Age 2** – For the best possible protection, infants and children should be buckled in a rearfacing car seat, in the back seat, until age 2 or when they reach the upper weight or height limit of their seat.

Age 2 up to at least Age 5 – When children outgrow their rear-facing seat they should be buckled in a forward-facing car seat, in the back seat, until at least age 5 or when they reach the upper weight or height limit of their seat.

Age 5 up until seat belts fit properly – Once children outgrow their forward-facing seat they should be buckled in a belt positioning booster seats until seat belts fit properly. Seat belts fit properly when the lap belt lays across the upper thighs (not the stomach) and the shoulder belt lays across the chest (not the neck).

**Back Seat is Safest.** All children aged 12 and under should be properly buckled in the back seat. Airbags can kill young children riding in the front seat. Never place a rear-facing car seat in front of an air bag. Buckle children in the middle of the back seat when possible, because it is the safest spot in the vehicle.

We hope this information is helpful. ■

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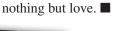


## spotlight of the month

Meet Kloe, she is part of Mildred's family.

Kloe was rescued when she was 3 weeks old from a garage – No one wanted her because of her colors – Milly believes that is what makes her unique. She also loves her pedestal, not a day goes by that she doesn't stands on it and becomes a statue for at least few minutes.

It is going to be 13 years in August since Kloe came into her life bringing









### OF SWIMMING POOL DRAINS

For many, Memorial Day weekend is the kickoff to pool season. Though swimming pools are synonymous with summer fun, they can be fraught with danger. One potential hazard is pool drains, which demand proper maintenance by pool owners — commercial and private — to avert injury, or worse.

The suction created by a pool drain can exert 350 to 500 pounds of pressure on anyone situated in its vicinity. Noncompliant, damaged, disconnected, or defective drain covers raise the risk of the following entrapments ... and drowning-related injuries/deaths:

- Hair entrapment especially for those with long hair.
- Fixture entrapment includes swimmers' jewelry or bathing suits (e.g., straps, drawstrings) getting snagged in the drain outlet.
- Extremities can get stuck, too, which might result in lacerations, fractures, and possible amputation.
- Small children may be subject to body entrapment, which can damage soft tissue and internal organs and sometimes result in horrific disembowelment injuries.

The federal VGB Act of 2008 (named after Virginia Graeme Baker, a 7-year-old drain-entrapment victim) requires all commercial pools and spas to have compliant drain covers — a dome shape instead of a flat design. This makes it more difficult for a body to completely block the drain and reduces the force of the suction. However, because residential pool owners are exempt, many danger zones still exist. All drain covers sold after 2008 must comply with the VGB Act.

In cases of pool-drain entrapment, immediately shut down power to the pump (or pool as a whole) to stop the suction pressure.

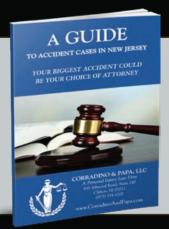
If you or a loved one is injured due to the negligence of a pool owner or drain-cover manufacturer, contact Corradino & Papa to protect your rights. ■



Kentucky Derby

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## FREE BOOK

**Get Jack Corradino and Robert** Papa's New Ultimate Guide to Accident Cases in NJ, written by Jack and RC. It will explain "Why your biggest accident could be your choice of attorney", and what to do in the event you are injured.

Personal Injury

Quote of the Month: "Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." - Mark Twain

This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

raspberry tiramisu

- 1 cup seedless raspberry jam
- 6 tablespoons orange liqueur (recommended: Grand Marnier)
- 1 pound mascarpone cheese, at room temperature
- 1 cup whipping cream
- 1/4 cup sugar
- 1 teaspoon pure vanilla extract
- 28 soft ladyfingers or 2 (12-ounce) pound cakes, cut into 3 by 1 by 1 1/2-inch
- 3 (1/2 dry pint) baskets fresh raspberries (about 3 3/4 cups total)
- Confectioners' sugar, for serving

### **Directions**

- Stir the jam and 4 tablespoons of the orange liqueur in a small bowl to blend.
- Combine the mascarpone and remaining 2 tablespoons of orange liqueur in a large bowl to blend. Using an electric mixer, beat the cream, sugar, and vanilla in another large bowl until soft peaks form. Using a large rubber spatula, stir 1/4 of the whipped cream into the mascarpone mixture to lighten. Fold the remaining whipped cream into the mascarpone mixture.
- 3. Line the bottom of a13 by 9 by 2-inch glass baking dish or other decorative serving dish with half of the ladyfingers. Spread half of the jam mixture over the ladyfingers. Spread half of the mascarpone mixture over the jam mixture, then cover with half of the fresh raspberries. Repeat layering with the remaining ladyfingers, jam mixture, mascarpone mixture and raspberries. Cover and refrigerate at least 3 hours or overnight.
- Dust with the confectioners' sugar and serve.









