

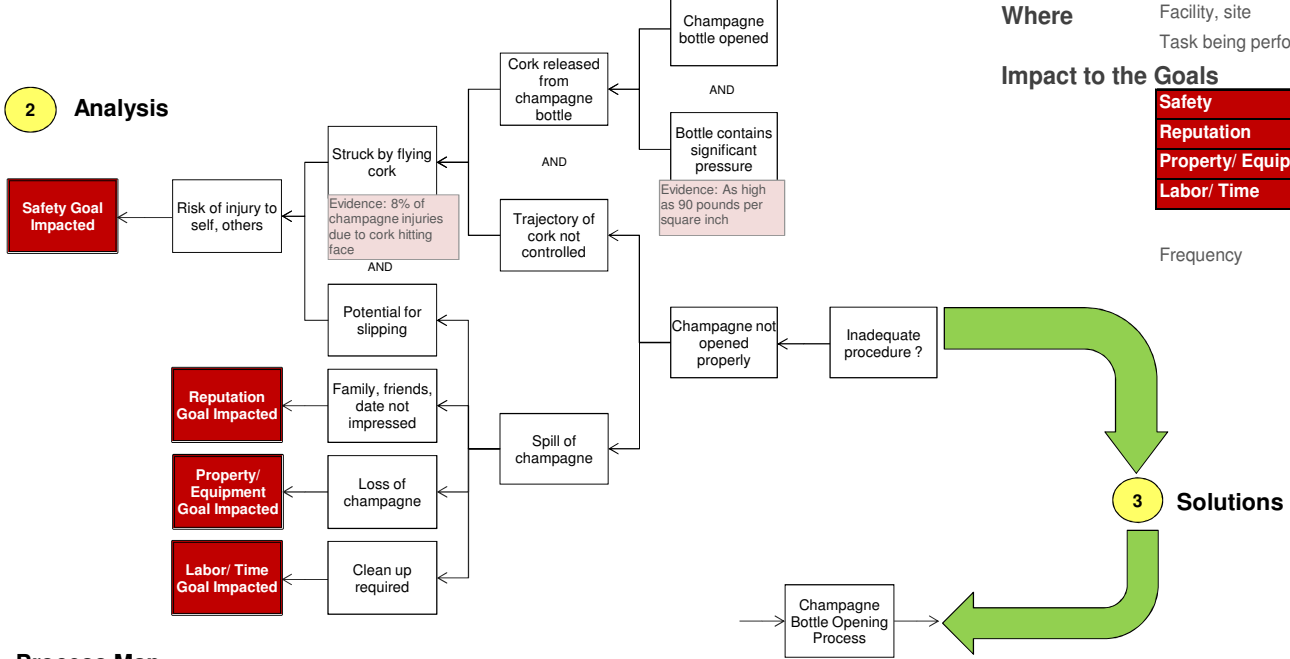
OPEN CHAMPAGNE THIS WAY TO PREVENT INJURY & EMBARRASSMENT

Cause Map

"Every year, the combination of warm bottles of champagne or sparkling wines with careless cork removal technique results in serious eye injuries. Even at low champagne temperature, the velocity of the cork popping is high - close to 40 km per hour (24 mph). That may really hurt if it hits the eye, so take care if you decide to pop the cork with a bang."

- Professor Gérard Liger-Belair, from Université de Reims Champagne-Ardenne

2 Analysis



1 Problem

What
Problem(s)
Date
Different, unusual, unique

When
Facility, site
Task being performed

Where

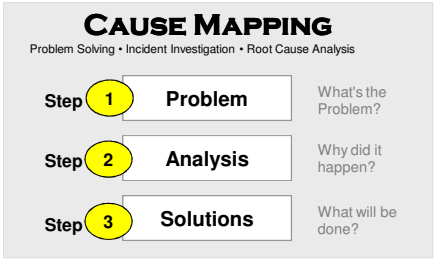
Risks from improperly opening champagne
Proactive
?
Anywhere
Opening champagne bottle

Impact to the Goals

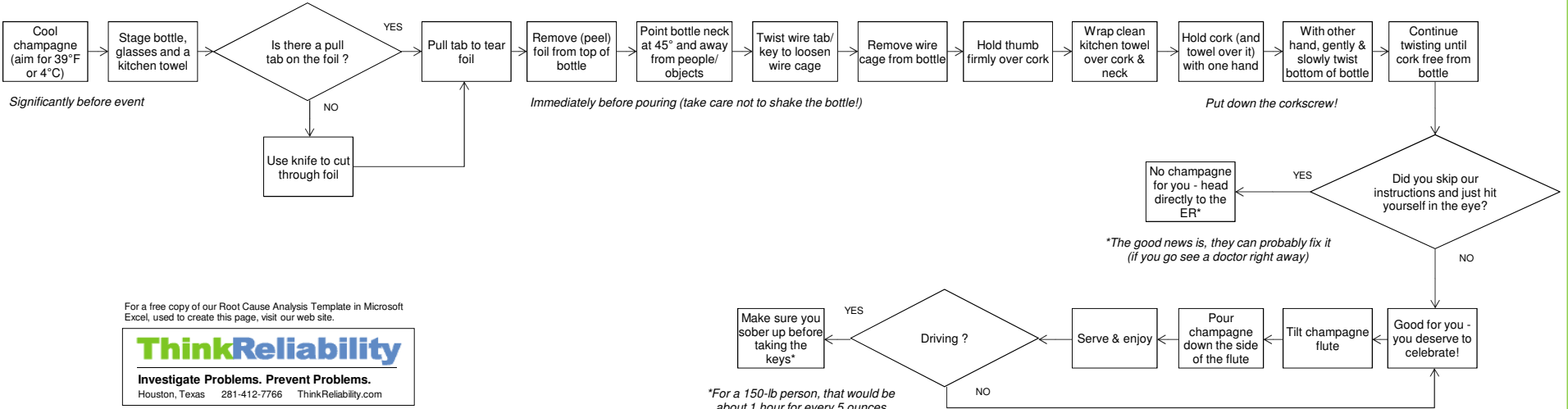
Safety	Risk of injury to self, others
Reputation	Family, friends, date not impressed
Property/ Equipment	Loss of champagne
Labor/ Time	Clean up required

Frequency: 900,000 injured each year by champagne

Cause Mapping is a Root Cause Analysis method that captures basic cause-and-effect relationships supported with evidence.



Process Map



For a free copy of our Root Cause Analysis Template in Microsoft Excel, used to create this page, visit our web site.

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