GROW

WG COVID-19 Webinar Series

June 30th, 2020

WG COVID-19 Webinar Series - Part Two: Assessment and Control Plans: Do's and Don'ts

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Agenda

1. Introductions
2. Presentations
    i. Hierarchy of Controls Approach
    ii. Engineering controls
    iii. Cleaning and Sanitizing
    iv. Administrative controls
    v. Personal Protective Equipment
3. Information Sharing: WG Members' Stories
4. Q&A Session

Meet The Presenters

Ken Cooper
Western Growers
Insurance Services

Whitney Pennington
High Plains Intermountain Center for Agricultural Health and Safety

Cristy Dice
Colorado State University Extension

Martha Sullins
Colorado State University Extension

Disclaimer

This webinar includes recommendations for mitigating risks and COVID-19 infection prevention strategies in agricultural workplaces based on CDC and heath agency guidance. This guidance is based on what is currently known about COVID-19, which is subject to frequent change. We are not offering legal advice. Participants are encouraged to review all updated guidance as additional information becomes available and seek legal counsel about applying the guidance to their particular operations and circumstances.

Whitney Pennington

High Plains Intermountain Center for Agricultural Health and Safety at Colorado State University

How COVID-19 Spreads

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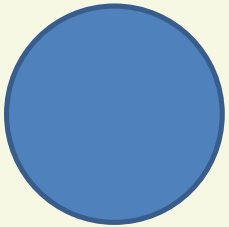
How the Virus Spreads

- **Primary spread is person-to-person via respiratory droplets**
- Possible for surface transmission

- At this time, no evidence of spread through:
  - Food, food packaging
  - Vectors (mosquitoes and ticks)

- Spread between animals and people is extremely limited, and mostly from people to animals

Understanding Spread: Respiratory Droplets



Small Droplet

- Size: less than 10 micrometer (smaller than human hair)
- Moved by flowing air
- Contain some virus particles

Large Droplet

- Size: greater than 0.1mm
- Heavy, and generally “fall” from the air
- Contain more virus particles

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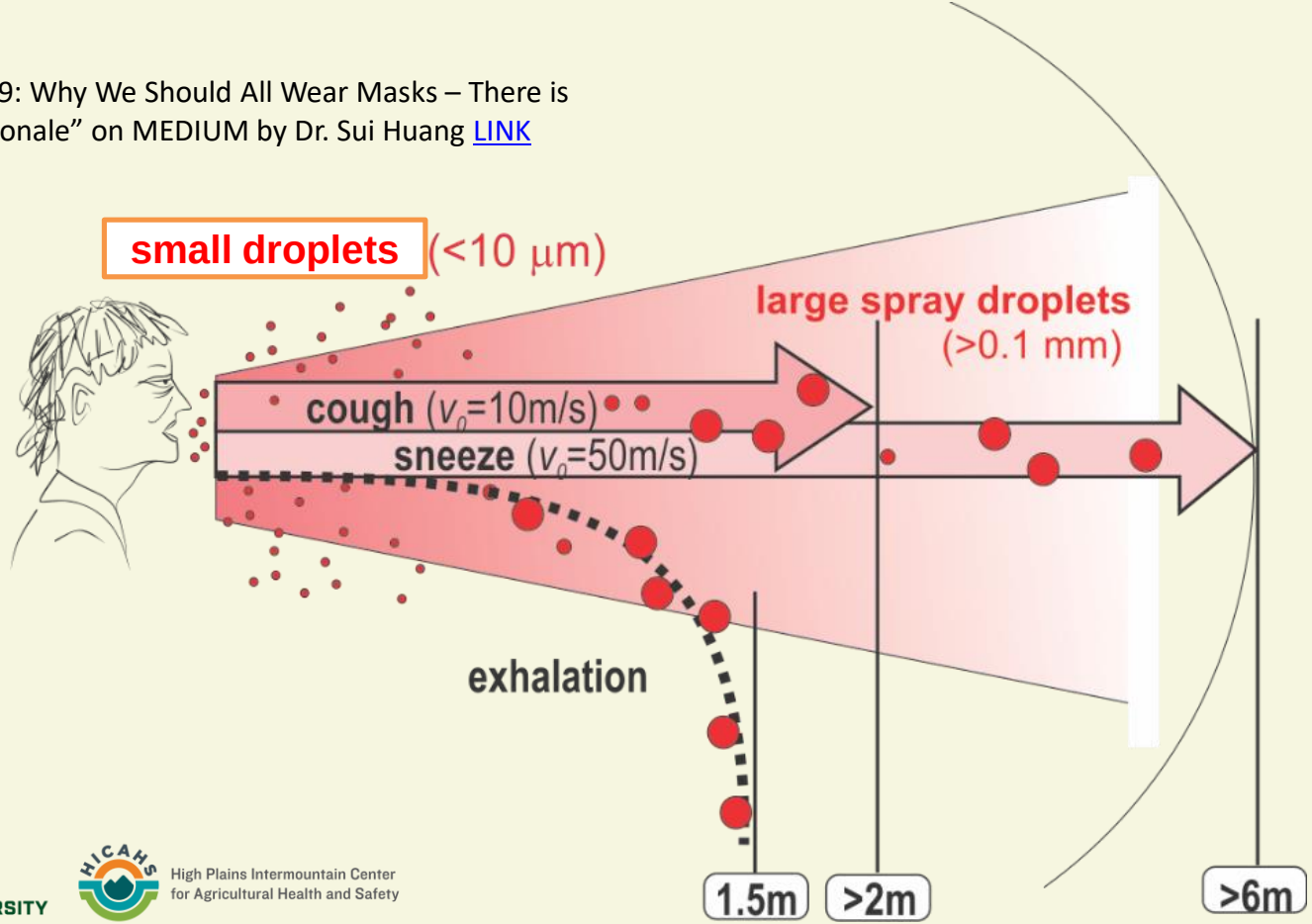
Graphic: “COVID-19: Why We Should All Wear Masks – There is New Scientific Rationale” on MEDIUM by Dr. Sui Huang LINK



Spread Informs Control Practices

Person-to-Person

- Social distance
- Wear face covering
- Wash hands
- Cover coughs and sneezes
- Stay home when sick

Surfaces

- Clean and disinfect

But also….

- Wear face covering
- Wash hands
- Cover coughs and sneezes
- Stay home when sick

Hierarchy of Controls

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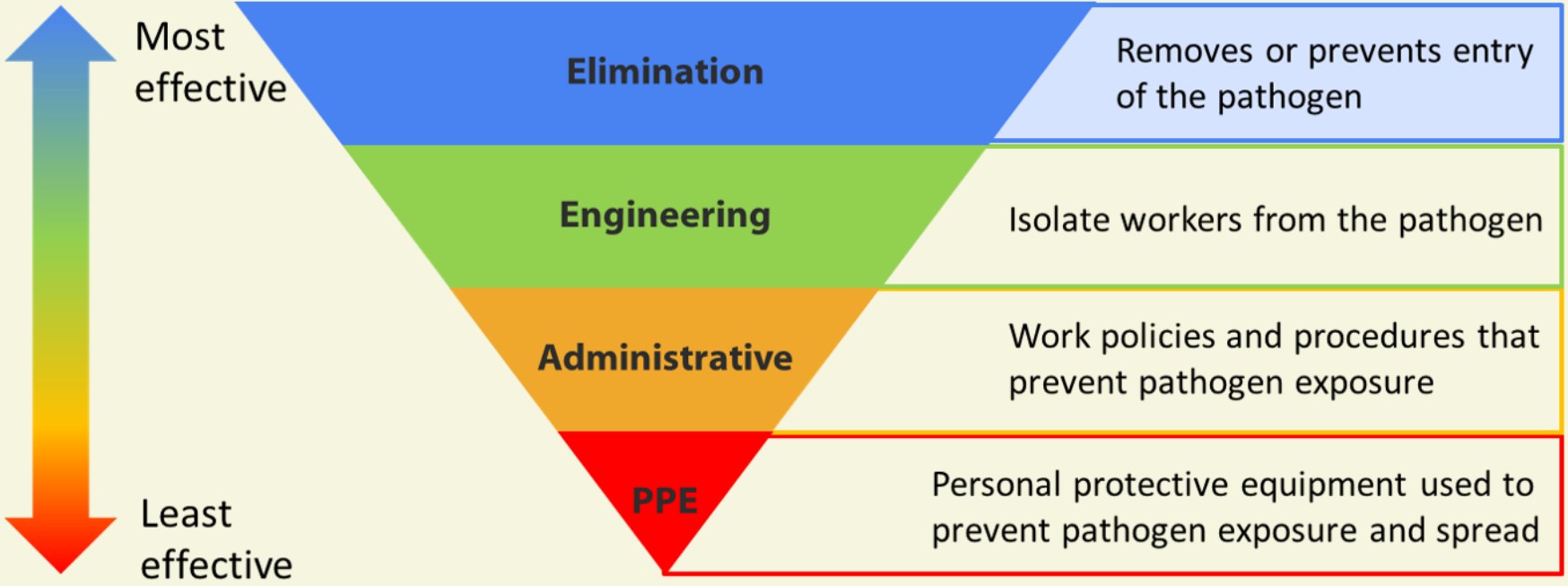
Most effective
Least effective
Elimination
Removes or prevents entry of the pathogen
Engineering
Isolate workers from the pathogen
Administrative
Work policies and procedures that prevent pathogen exposure
PPE
Personal protective equipment used to prevent pathogen exposure and spread

Engineering Controls

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Rearrange the Workplace and Workflow

Adjust your environment and your processes so that social distancing can be maintained

- Increase clock-in/clock-out stations
- Move furniture in break areas to be 6 feet apart
- Find overflow for breakrooms, break areas, shade structures
- Increase handwashing stations
- Stagger rows during weeding and harvesting tasks
- Slow down, space out the processing line

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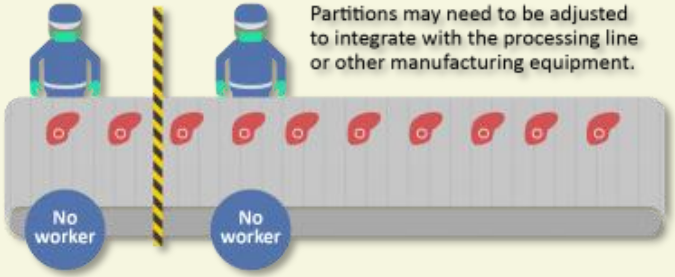
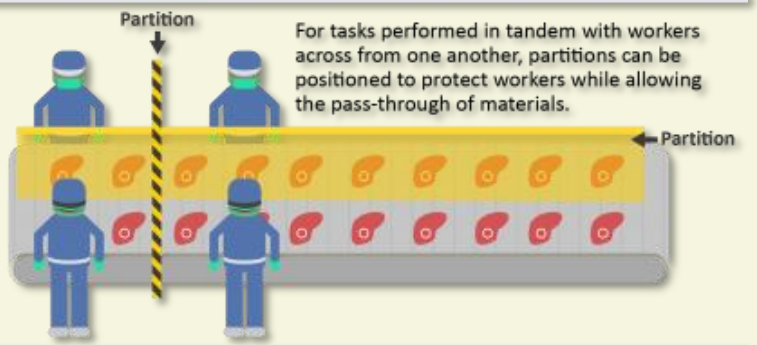
Shields, Barriers, Partitions

Good:
Physical barriers, such as partitions, separate workers from each other.



Good:
Physical barriers, such as partitions, separate workers from each other, including where workers need to perform tasks in tandem across from one another.



Shields, Barriers, Partitions cont.

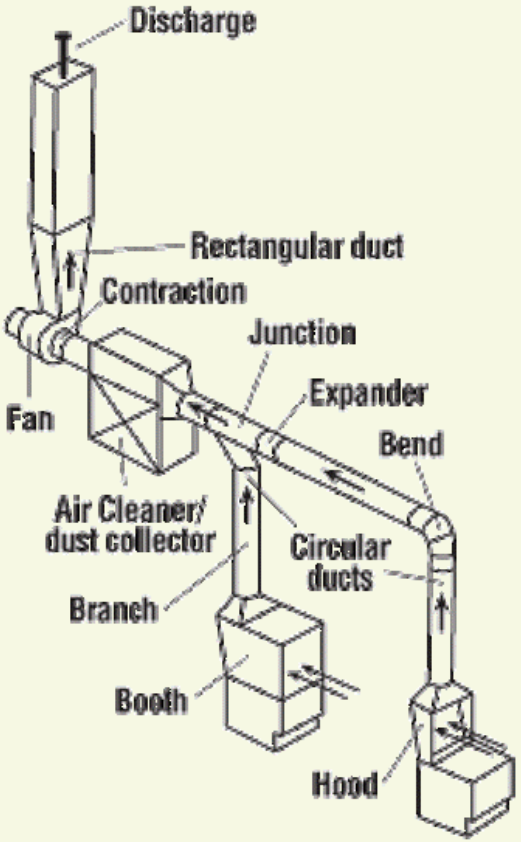
What Materials Should I Use?

- CDC Guidance for Meat and Poultry Processing says: strip curtains, Plexiglas or other similar materials.
- Needs to be easy to clean.

Photo credit: Brent Stirton/Getty Images

Ventilation and Fans

- Remove personal fans
- Utilize local exhaust ventilation to remove the virus from the air



Canadian Centre for Occupational Health and Safety (CCOSH)

Cristy Dice

Colorado State University Extension

Good Hygiene Practices Can Help Reduce the Incidence of Disease

- It is important to think about all the surfaces that employees come into contact with and the potential to spread illness through hands and surfaces

- A control plan for cleaning, disinfection and sanitation should cover:
  - ✓ Hand hygiene
  - ✓ Disinfection and sanitation (increase frequency in high touch areas)
  - ✓ Sanitizing tools and equipment

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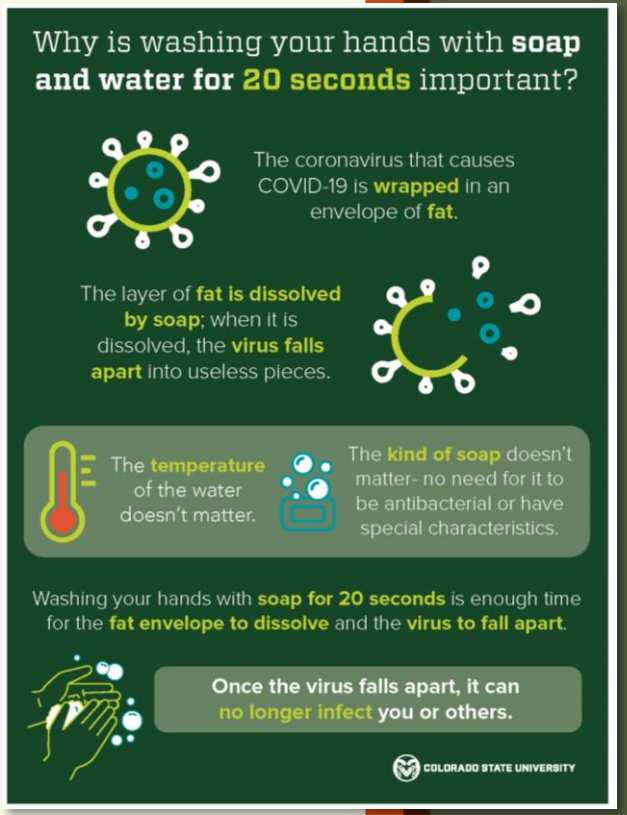
Why is Handwashing Important?

- Hands are a common surface by which germs spread
- **Good news:** structure of coronaviruses make them particularly susceptible to soaps and hand sanitizers
- CDC recommends increasing the number of hand washing stations and supplying them in multiple locations
    - Ensure they are fully stocked with clean water; soap; paper towels; and a trashcan with lid and liner
    - Have a container or catchment basin for the dirty hand washing water – do not let it run onto the ground
- Hands-free options are best
- Supply hand-sanitizer for employees to use in addition to handwashing



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Train Employees How and When to Wash Hands

Download signs: (English, Spanish, Chinese)
Additional languages available

- Train all workers in appropriate handwashing techniques (video) (CDC webpage)
- Teach them to wash hands with soap and water for at least 20 seconds:
  - After using the restroom
  - Before and after eating/breaks
  - After blowing their noses, coughing, sneezing, or touching their faces
  - After touching an animal, animal feed, or animal waste
  - Before putting on and taking off gloves and other PPE
  - After contacting high-touch surfaces or shared equipment (e.g. door handles, steering wheels, shared tools, railings, time clocks)
  - Additionally from CDC: before entering shared vehicle and when arriving at the destination

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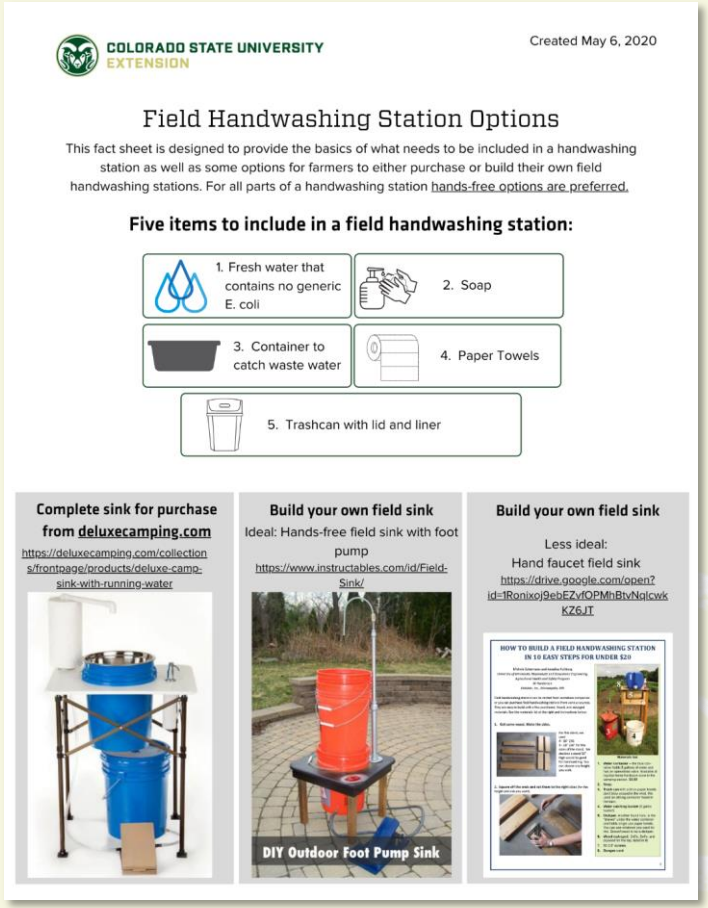
Hand Sanitizer

- Hand sanitizer can be used in addition to washing hands with soap and water
  - At least 60% alcohol (check product label)
  - Should only be used on hands that are not visibly soiled
  - Apply to hands and rub until hands feel dry – about 20 seconds
- Be sure to keep hand sanitizers out of reach of children.

DIY Handwashing Stations

CSU Field Handwashing Stations: http://freshproduce.colostate.edu/field-handwashing.pdf



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Created May 6, 2020

Field Handwashing Station Options

This fact sheet is designed to provide the basics of what needs to be included in a handwashing station as well as some options for farmers to either purchase or build their own field handwashing stations. For all parts of a handwashing station hands-free options are preferred.

Five items to include in a field handwashing station:

1. Fresh water that contains no generic E. coli
2. Soap
3. Container to catch waste water
4. Paper Towels
5. Trashcan with lid and liner

Complete sink for purchase from deluxecamping.com

https://deluxecamping.com/collections/frontpage/products/deluxe-camp-sink-with-running-water

Build your own field sink

Ideal: Hands-free field sink with foot pump

https://www.instructables.com/id/Field-Sink/

DIY Outdoor Foot Pump Sink

Build your own field sink

Less ideal:
Hand faucet field sink

https://drive.google.com/open?id=1RonixoJ9ebEZvfOPMhBtvNqlcwkKZ6JT

HOW TO BUILD A FIELD HANDWASHING STATION IN 10 EASY STEPS FOR UNDER $20

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Glove Use

- If your company policy requires glove use you can continue to use the gloves for the activities or processes you have identified.
- If you are trying to determine if you want to use gloves, consider prioritizing their use for certain activities
  - Direct produce handling
  - Taking payment at farm stands/markets
  - Sharing tools/equipment – CDC Recommendation
- Be prepared with multiple sizes
- Train employees to:
  - Wash hands before putting gloves on
  - Change gloves when they have touched anything other than what they are using gloves for (food, money, etc.)
  - Never blow into or roll the gloves when putting them on

Best Practices for Glove Use

Disposable:

- Train employees how to put them on and remove them properly
- Dispose of gloves when they become torn or potentially contaminated
- Change after 4 hours if continuing same task

Reusable gloves (fabric, leather, neoprene):

- Keep clean through frequent washing and drying
- Provide a storage place for gloves when not in use (breaks, end of day)
- Dispose of gloves that are worn, torn, or heavily soiled

CSU Best Practices for Gloves

COVID-19 Gloves: Best Practices for Produce Growers

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Best Practices for Farms

The following are best practices to help farmers keep their workforce healthy, their food products safe, and to protect their businesses as much as possible during this COVID-19 outbreak. Farmers are encouraged to continue these best practices and integrate them into their farm hygiene and sanitation systems to ensure their on-farm health and hygiene standards remain at a high level into the future.

Glove Use

Gloves create a barrier between germs on our hands and the things we touch. Correct use of gloves may reduce the spread of COVID-19. Follow these important tips to help protect coworkers, customers, and yourself.

When to Wear Disposable Gloves

When gloves are in limited supply, you may wish to prioritize their use to the operations when you closely interact with others. Consider using disposable gloves for:

- Direct produce handling at the point of sale.
- Accepting payment from customers.

Remember to change gloves and wash hands when switching tasks.

Types of Gloves

Reusable gloves

- Keep clean through frequent washing and drying.
- Discard gloves that are worn, torn, or heavily soiled.

Disposable gloves

- Do not wash or reuse disposable gloves.
- Change gloves at least every 4 hours when working on the same task, or sooner if you change tasks or gloves become soiled or torn.
- Discard after use.

**These gloves are intended for disease prevention and are not to be used when handling or applying agricultural chemicals.

COVID-19 Gloves: Best Practices for Produce Growers

Tips for Proper Glove Use

- Wash your hands with soap and water before putting on gloves and after removing them.
- Wear the appropriate size of glove. If gloves are too loose they can fall off your hands, and if they are too tight they may tear easily.
- Do not touch your face, hair, or clothing while wearing gloves.
- Change gloves as appropriate, such as when you switch tasks, if you cough or sneeze into gloves, and if they rip or tear.

April 14, 2020

How to Safely Remove Disposable Gloves

1. Hold the outside of one glove by the wrist.

2. Peel the glove down, turning it inside-out.

3. Pull the glove off, holding it inside-out with your gloved hand.

4. Slide the fingers of your now bare hand under the wrist of the other glove.

5. Peel the glove downward, turning it inside-out.

6. Pull it all the way down, over the first inside-out glove you are holding.

Image modified from: https://www.globus.co.uk/how-to-safely-remove-disposable-gloves

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Martha Sullins

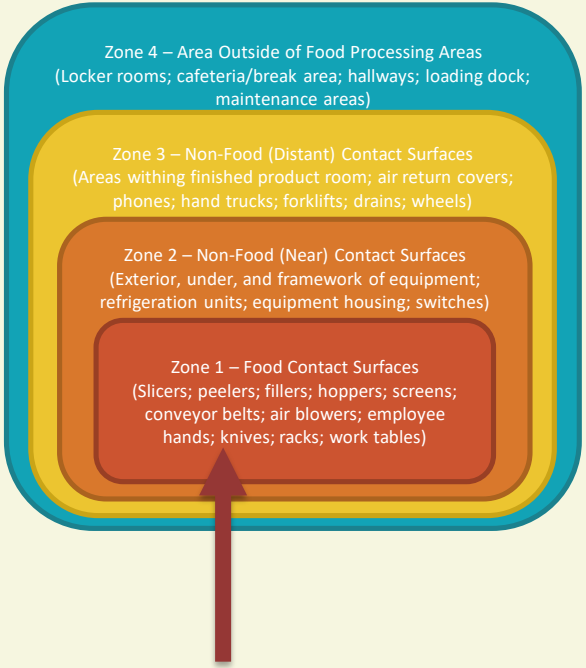
Colorado State University Extension

Food Contact Surfaces, Non-Food Contact Surfaces, & Thinking in Zones

Food contact surface (FCS): any surface that comes into direct contact with food
- Hands, harvesting tools, tables, spinners, bins, food bags, cartons.

FCSs should :

- Not leach or chemically react with foods to produce substances that are toxic or impart colors, odors, or tastes
- Resist corrosion upon repeated contact with caustic or corrosive chemicals or food ingredients
- Not absorb water that will support microbial growth
- Be finished to a smooth polish so that soils and microorganisms cannot accumulate
- Be resistant to pitting, chipping, scratching, scoring, distortion, and decomposition under normal processing conditions



Food contact surfaces

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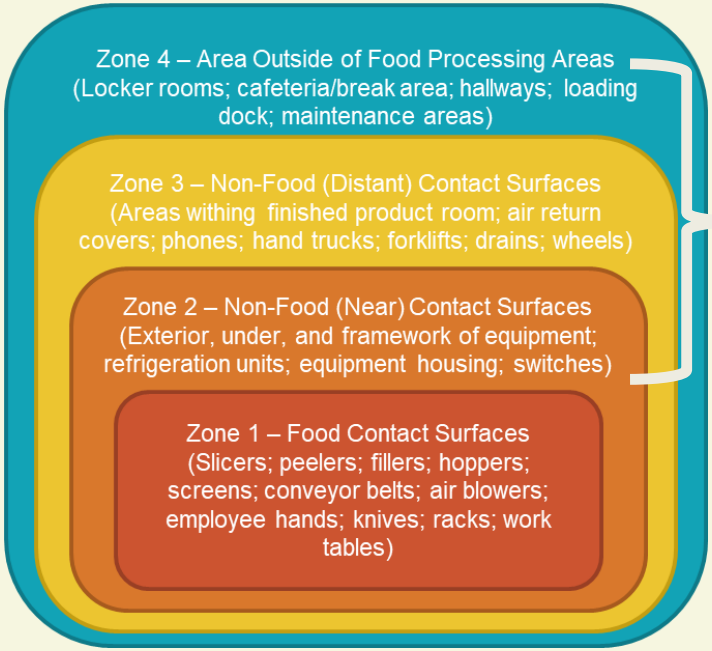
Non-Food Contact Surfaces

Any surface that produce will not touch in normal operations.

- Floors, walls, sides of flumes, pallets
- New term: **high-touch surfaces** = doorknobs, touch screens, control panels, time clocks, tabletops, breakroom/cafeteria facilities, handrails, handwashing stations, restroom facilities, steering wheels, vehicle door handles and controls



Zones 2, 3 & 4 are typically non-food contact surfaces

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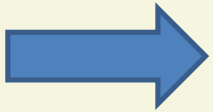
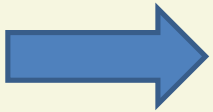
A Few Definitions

- **Cleaning** removes pathogens, dirt, and impurities from surfaces and objects…often includes using soap (or detergent) and water to physically remove them.



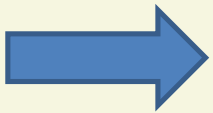
Necessary step before sanitizing or disinfecting

- **Sanitizing** lowers the number of pathogens on surfaces or objects to a safe level, as judged by public health standards or requirements. Tested on bacterial pathogens only.



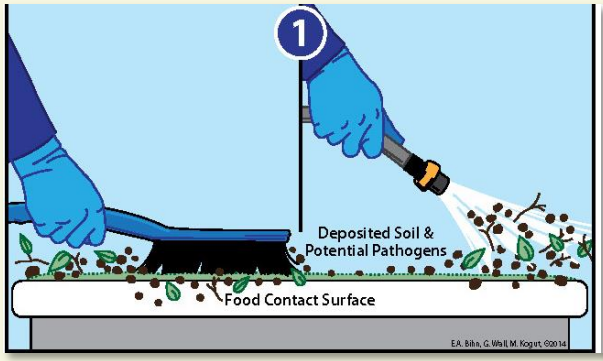
For food and non-food contact surfaces

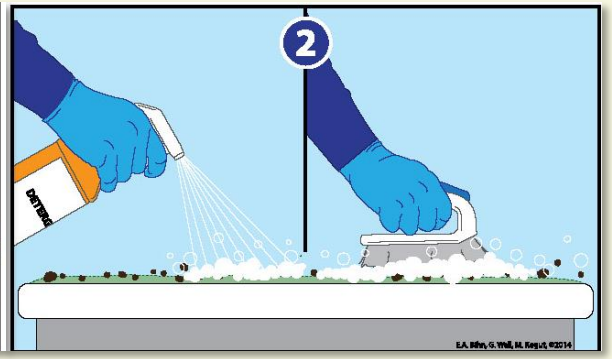
- **Disinfecting** kills pathogens on surfaces or objects. This process does not necessarily clean dirty surfaces or remove pathogens, but by killing pathogens on a surface after cleaning, it can further lower the risk of spreading infection. Tested on bacterial pathogens and viruses

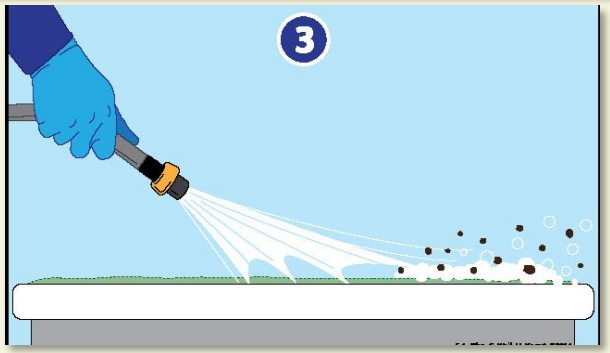


For non-food contact surfaces

How to Clean in 3 Steps







Step 1: Remove any obvious dirt and debris from the food contact surface.

Step 2: Apply a detergent and scrub the surface.

Step 3: Rinse the surface with clean water, making sure to remove all of the detergent and soil.

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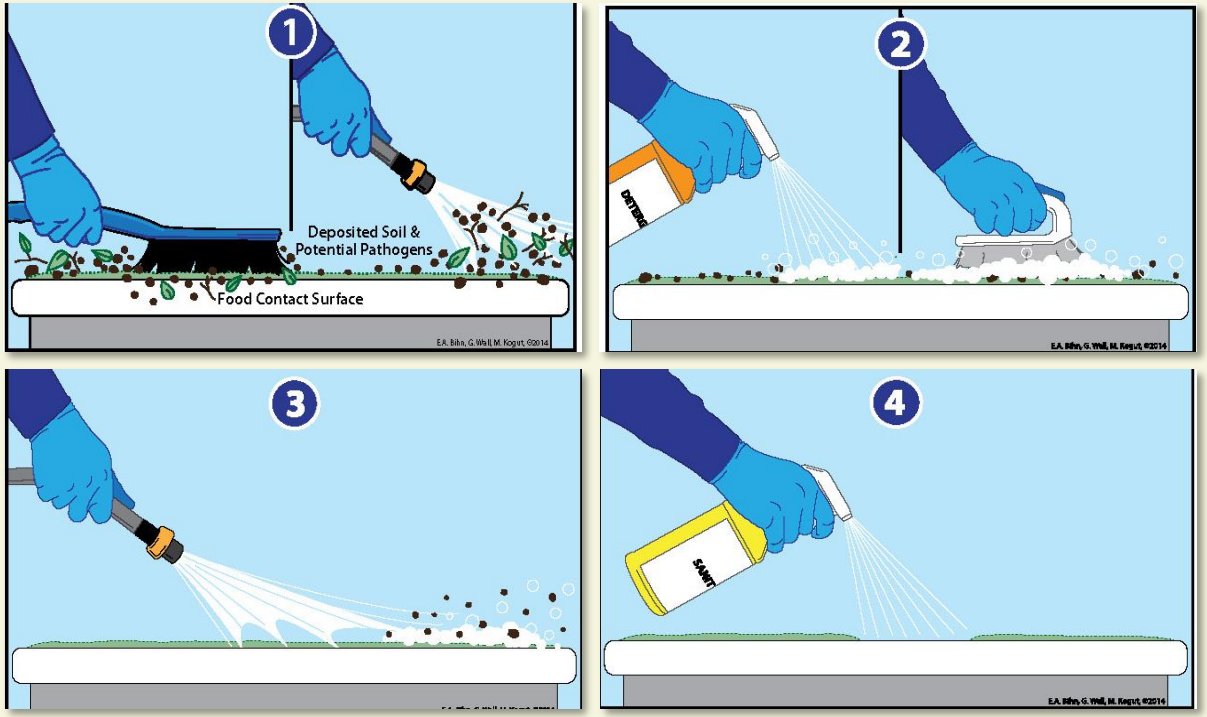
Download fact sheet:
https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/Cleaning-vs-Sanitizing.pdf

Sanitizing

- Reduces the number of microorganisms of public health significance to a safe level within 1 minute
  - **99.999% reduction for food contact surfaces**
  - **99.9% reduction for non-food contact surfaces**
- Many products available:
  - For food contact surfaces and non-food contact surfaces in your produce operation, consult: https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/PSA-Labeled-Sanitizers-for-Produce.xlsx - Spreadsheet helps you locate important information quickly. Read the label carefully for allowed uses.

How to Clean in 4 Steps



Step 1: Remove any obvious dirt and debris from the food contact surface.

Step 2: Apply a detergent and scrub the surface.

Step 3: Rinse the surface with clean water, making sure to remove all of the detergent and soil.

Step 4: Apply a sanitizer approved for use on food contact surfaces, rinse as necessary, and let the surface air dry.

Note: not all materials can be sanitized but all surfaces can be cleaned.

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Download fact sheet:
https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/Cleaning-vs-Sanitizing.pdf

Disinfecting

- Destroys or inactivates all infectious organisms (bacteria and viruses) on **hard, non-food contact surfaces** within 10 minutes, as well as:
  - **high touch surfaces** (areas that employees/visitors/customers come into contact with)
  - **surfaces that a person positive for COVID-19 has been in contact with**
- EPA List N – products approved for use against viruses and other emerging pathogens: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2
  - EPA List N FAQs: https://www.epa.gov/coronavirus/frequent-questions-related-coronavirus-covid-19
- You may be able to adjust your current sanitizer to disinfecting levels:
  - requires a higher concentration of and contact time with active ingredients
  - refer to label on your existing sanitizer for directions about whether and how to use it for disinfection against viruses

Sanitizers vs. Disinfectants

Sanitizers	Disinfectants
EPA-registered	EPA-registered
Food contact surfaces (and non-food contact surfaces)	Non-food contact surfaces
Reduce bacterial load **99.999%** on food contact surfaces, **99.9%** on non-food contact surfaces	Destroy/inactivate **100%** of certain infectious microorganisms (such as bacteria and viruses) and fungi; exception includes bacterial spores
Lower concentration and shorter contact time (within 1 minute)	Higher concentration and longer contact time (within 10 minutes)
Cannot have artificial scents or perfumes for use on food contact surfaces	May include artificial scents and perfumes
Tested against bacterial pathogens only (*E. coli, Salmonella Typhimurium, Staphylococcus aureus*)	Must be effective against bacteria, viruses, and fungi; must be tested against every organism the label claims to kill
Used throughout the food industry	Typically used in hospitals, nursing homes, hotels

Source: North Carolina State University, https://ncfreshproducesafety.ces.ncsu.edu/wp-content/uploads/2020/03/Novel-Coronavirus-Considerations-for-Small-Farms-040320.pdf?fwd=no.

What Product Should You Use?

Considerations for choosing the appropriate sanitizer or disinfectant products:

- Are you responding to an incident or doing regular sanitation?
- What surface are you going to be working with?
- How frequently will you be applying a chemical product to the surface?
- Are you an organically certified or practicing operation? (OMRI certification):
  - The product must be registered with the EPA and your state my have additional restrictions and/or regulations
  - National Pesticide Information Retrieval System can help answer registration questions, and is searchable by state: http://npirspublic.ceris.purdue.edu/ppis/

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Suggested Frequencies of Cleaning, Sanitizing & Disinfecting

Clean	Sanitize	Disinfect
All surfaces	• Food contact surfaces • Non-food contact surfaces	Non-food contact surfaces – 1) high touch surfaces; 2) incident with infected person
Frequency ↓	↓	↓
Every day and before sanitizing or disinfecting surfaces	• Food contact surfaces: once per day • Non-food contact surfaces: between work shifts, daily, weekly, monthly, etc.	• At least twice per day for **high touch** surfaces; • Between work shifts, and shared tool, equipment & vehicle use

Source: North Carolina State University, https://ncfreshproducesafety.ces.ncsu.edu/wp-content/uploads/2020/03/Novel-Coronavirus-Considerations-for-Small-Farms-040320.pdf?fwd=no.

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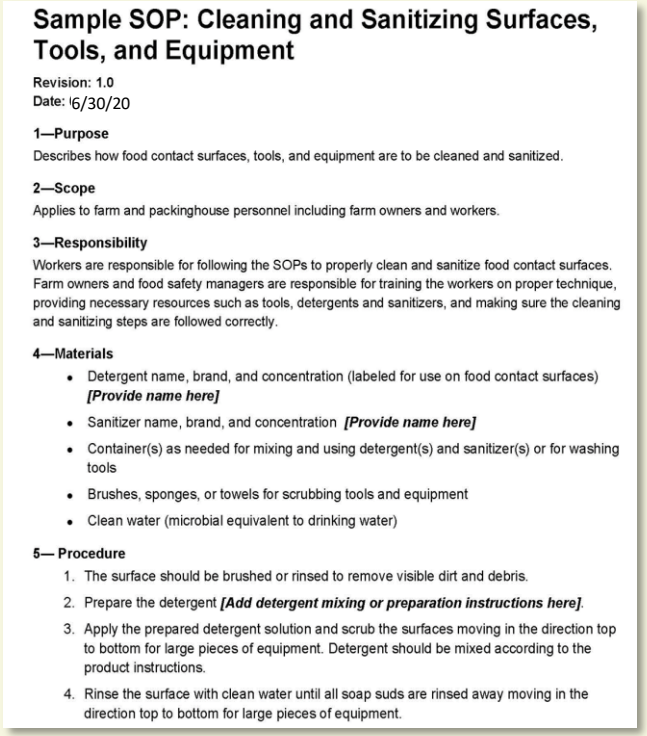
Following CDC Guidance

- Develop protocols to support your control plan:
  - Maintain a sanitation schedule for each area and item
  - Develop SOPs to ensure procedures are done correctly each time
  - Be prepared with supplies for cleaning, sanitizing, and disinfecting
  - Cross-train employees on sanitation procedures
- Clean and disinfect between worker shifts on farm, in packing sheds and after vehicle use
- Avoid sharing tools. If this is not possible, clean and disinfect fools after each use or have workers wear gloves when handling shared tools and equipment



Sample SOP: Cleaning and Sanitizing Surfaces, Tools, and Equipment

Revision: 1.0
Date: 6/30/20

1—Purpose

Describes how food contact surfaces, tools, and equipment are to be cleaned and sanitized.

2—Scope

Applies to farm and packinghouse personnel including farm owners and workers.

3—Responsibility

Workers are responsible for following the SOPs to properly clean and sanitize food contact surfaces. Farm owners and food safety managers are responsible for training the workers on proper technique, providing necessary resources such as tools, detergents and sanitizers, and making sure the cleaning and sanitizing steps are followed correctly.

4—Materials

- Detergent name, brand, and concentration (labeled for use on food contact surfaces) ***[Provide name here]***
- Sanitizer name, brand, and concentration ***[Provide name here]***
- Container(s) as needed for mixing and using detergent(s) and sanitizer(s) or for washing tools
- Brushes, sponges, or towels for scrubbing tools and equipment
- Clean water (microbial equivalent to drinking water)

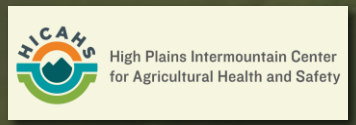
5— Procedure

1. The surface should be brushed or rinsed to remove visible dirt and debris.
2. Prepare the detergent ***[Add detergent mixing or preparation instructions here]***.
3. Apply the prepared detergent solution and scrub the surfaces moving in the direction top to bottom for large pieces of equipment. Detergent should be mixed according to the product instructions.
4. Rinse the surface with clean water until all soap suds are rinsed away moving in the direction top to bottom for large pieces of equipment.

Whitney Pennington

High Plains Intermountain Center for Agricultural Health and Safety at Colorado State University

Administrative Controls



Leave Policies

- Sick leave provides an incentive for someone to NOT come to work when ill
- Workers should not be penalized for taking sick leave
- The Families First Coronavirus Response Act provides tax credits to businesses for the costs of providing paid leave for select reasons related to COVID-19 (Passed April 1)
  - Emergency Paid Sick Leave (EPSL)
  - Emergency Family and Medical Leave (FMLA+)
  - See Western Growers webinar and resources on this topic

Training Topics

- COVID-19 basics: how it spreads, risk for workplace exposure, how to protect yourself
- What to do if you get sick
- Proper handwashing and use of hand sanitizer
- Cough and sneeze etiquette
- Putting on and taking off masks and gloves
- Farm-specific policies, including housing and transportation
- Heat illness

Effective Training and Safety Culture

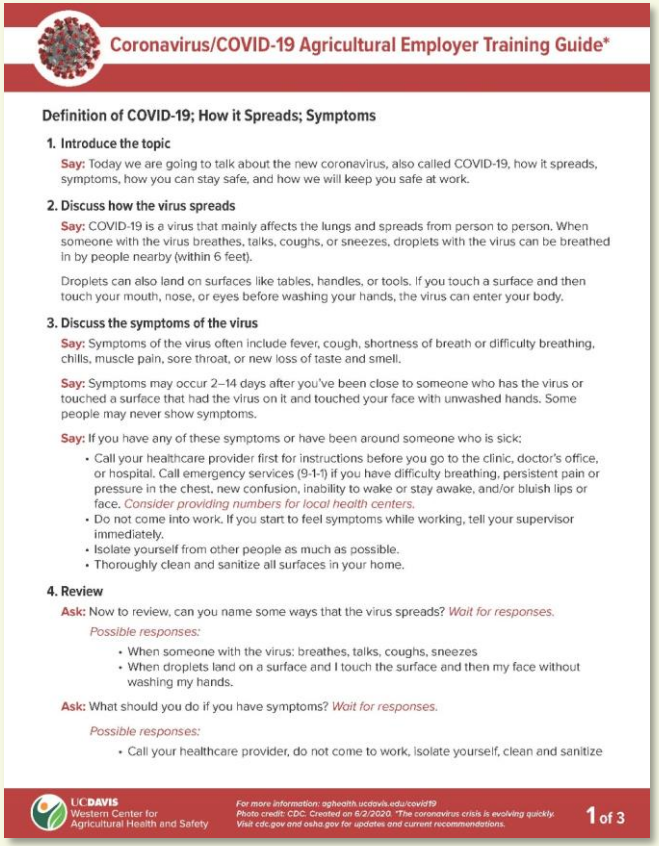
- Use appropriate languages and learning levels
- Training is on-going
- Have tools and supplies in place to carry out the policies
- Crew leaders and managers are key: mutual respect and trust
- Document!

Maintain social distancing while training! Tailgate training in smaller groups, watch online videos on mobile phones.

COLORADO STATE UNIVERSITY EXTENSION
High Plains Intermountain Center for Agricultural Health and Safety

Training Resources

- Tailgate training guide –
  Western Center for Ag Health & Safety
- Training attendance log
- Online videos
  - COVID-19 specifics
  - Handwashing
  - Heat illness



Coronavirus/COVID-19 Agricultural Employer Training Guide*

Definition of COVID-19; How it Spreads; Symptoms

1. Introduce the topic

Say: Today we are going to talk about the new coronavirus, also called COVID-19, how it spreads, symptoms, how you can stay safe, and how we will keep you safe at work.

2. Discuss how the virus spreads

Say: COVID-19 is a virus that mainly affects the lungs and spreads from person to person. When someone with the virus breathes, talks, coughs, or sneezes, droplets with the virus can be breathed in by people nearby (within 6 feet).

Droplets can also land on surfaces like tables, handles, or tools. If you touch a surface and then touch your mouth, nose, or eyes before washing your hands, the virus can enter your body.

3. Discuss the symptoms of the virus

Say: Symptoms of the virus often include fever, cough, shortness of breath or difficulty breathing, chills, muscle pain, sore throat, or new loss of taste and smell.

Say: Symptoms may occur 2–14 days after you've been close to someone who has the virus or touched a surface that had the virus on it and touched your face with unwashed hands. Some people may never show symptoms.

Say: If you have any of these symptoms or have been around someone who is sick:

- Call your healthcare provider first for instructions before you go to the clinic, doctor's office, or hospital. Call emergency services (9-1-1) if you have difficulty breathing, persistent pain or pressure in the chest, new confusion, inability to wake or stay awake, and/or bluish lips or face. *Consider providing numbers for local health centers.*
- Do not come into work. If you start to feel symptoms while working, tell your supervisor immediately.
- Isolate yourself from other people as much as possible.
- Thoroughly clean and sanitize all surfaces in your home.

4. Review

Ask: Now to review, can you name some ways that the virus spreads? *Wait for responses.*

Possible responses:

- When someone with the virus: breathes, talks, coughs, sneezes
- When droplets land on a surface and I touch the surface and then my face without washing my hands.

Ask: What should you do if you have symptoms? *Wait for responses.*

Possible responses:

- Call your healthcare provider, do not come to work, isolate yourself, clean and sanitize

UCDAVIS Western Center for Agricultural Health and Safety

For more information: aghealth.ucdavis.edu/covid19
Photo credit: CDC. Created on 6/2/2020. "The coronavirus crisis is evolving quickly. Visit cdc.gov and osha.gov for updates and current recommendations.

1 of 3

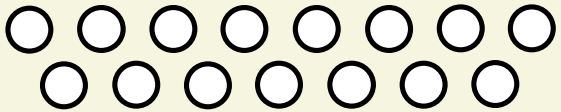
COLORADO STATE UNIVERSITY EXTENSION

High Plains Intermountain Center for Agricultural Health and Safety

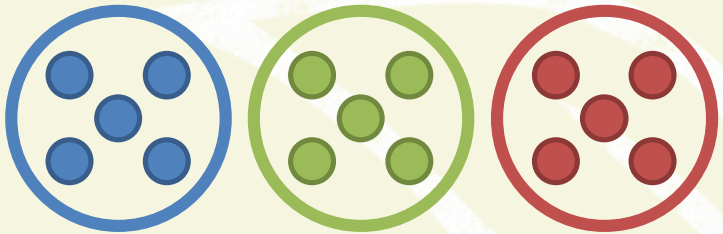
Social Distancing

- Group workers in “cohorts”
- Stagger shift times, break times, and meal times
- Meetings in small groups, outdoors if possible

Crew A – 15 People



Crew A - Cohorts



Cloth Face Coverings

- Protect other people, not the wearer
- Difficult to wear all day
- Heat illness risks: increase breaks, including water and food
- Social distancing and face shields can help
- NOT a replacement for a respirator

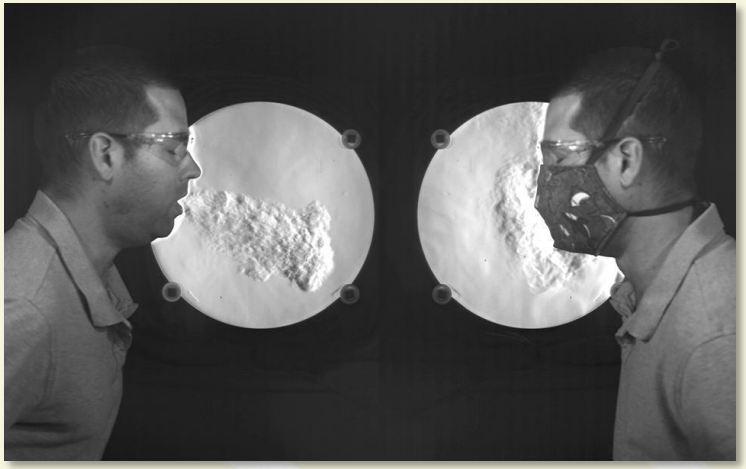


Photo: M. Staymates/N. Hanacek/NIST (LINK)

Ken Cooper

Director, Risk Strategy, Western Growers Insurance Services

Personal Protective Equipment

- Should be selected based on a hazard assessment completed for the specific job function
- Properly fitted and periodically refitted
- Consistently and properly worn
- Regularly inspected, maintained, and replaced, as necessary.
- Properly removed, cleaned, and stored or disposed of, as applicable, to avoid contamination of self, others, or the environment.

Examples of PPE

Gloves, goggles, face shields, face masks, and respiratory protection, when appropriate.

During an outbreak of an infectious disease, such as COVID-19, recommendations for PPE specific to occupations or job tasks may change depending on geographic location, updated risk assessments for workers, and information on PPE effectiveness in preventing the spread of COVID-19. Employers should check the OSHA and CDC websites regularly for updates about recommended PPE.

How to Determine if PPE is Needed

(Hazard assessment or job hazard analysis (JHA))

Hazard assessment example and process

Appendix 3 - Sample Job Hazard Analysis Form

Job Title:	Job Location:	Analyst	Date
Task #	Task Description:		
Hazard Type:	Hazard Description:		
Consequence:	Hazard Controls:		
Rationale or Comment:			

JOB HAZARD ANALYSIS - SAMPLE

Company Name:_____ Date:_____

Job Name:	Facility:	Conducted By:

Job Steps	Hazards	Controls or Corrective Actions
Identify each step in the job process here.	Identify each of the hazards associated with the corresponding job step here.	Identify the controls that are in place to address each of the hazards.

Source: https://www.osha.gov/Publications/osha3071.html

Differences in Face Mask Types

It is important that not all face masks are considered respirators. Face masks are generally classified into 4 categories:

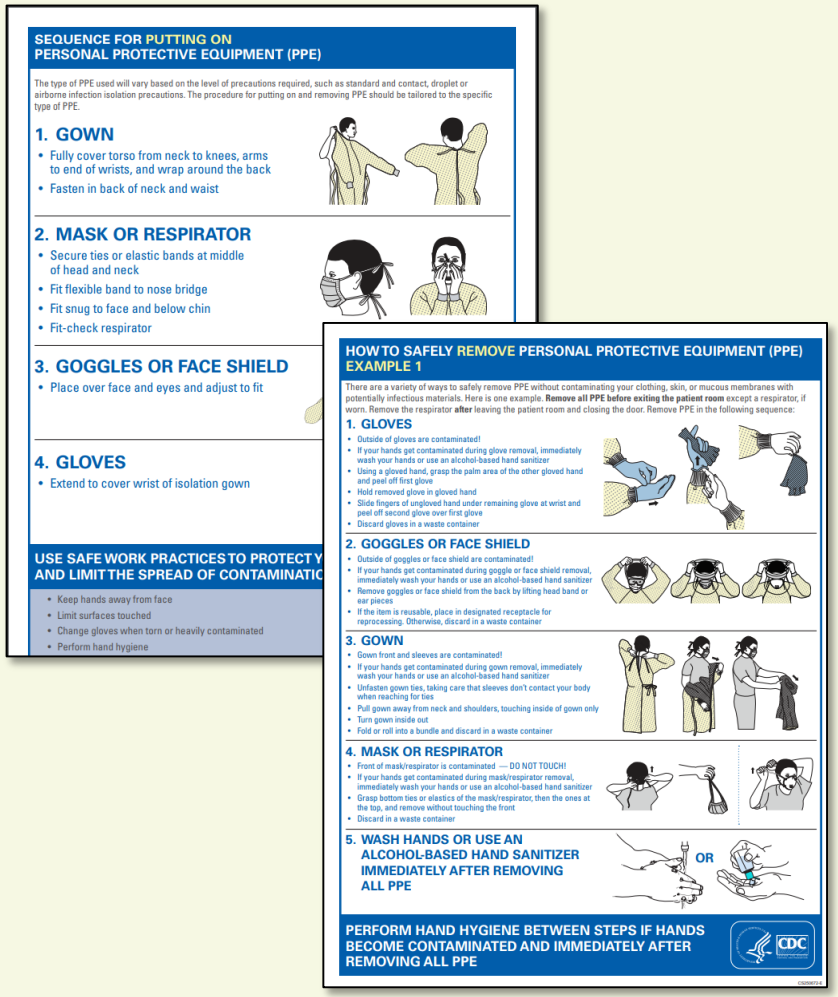
- **Cloth or Homemade Masks**
- **Surgical Masks**
- **Air Purifying Respirators (APRs):** Particulate Respirators (e.g. N95), Chemical Cartridge Respirators, or Gas Masks
- **Supplied Air Respirators (SARs):** Self-Contained Breathing Apparatus (SCBA); Airline Supplied-Air Respirators; Protective Suits with incorporated life-support system

Employee Training – PPE

Employers must provide training in the appropriate use of PPE.

Include in the training:

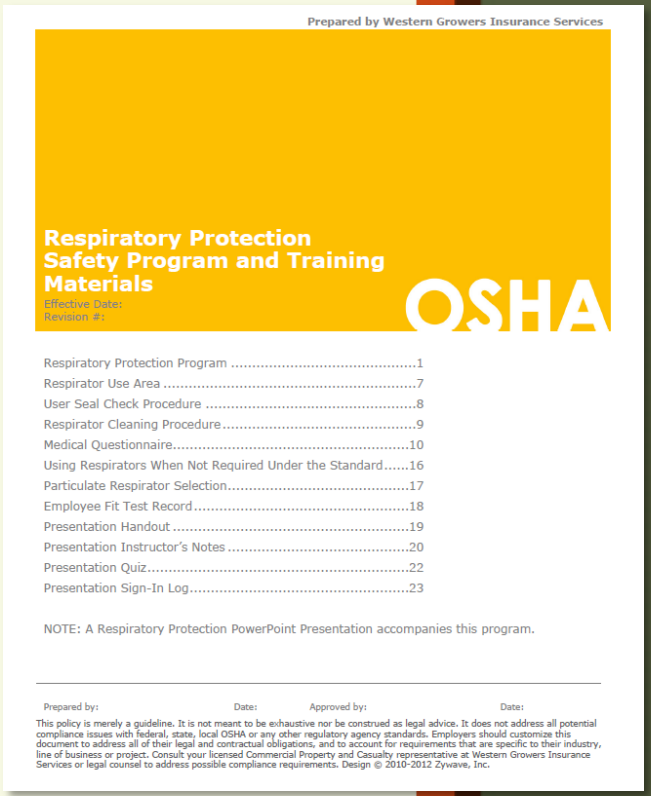
- When to use PPE and what PPE is necessary
- How to don and doff PPE
- Proper disposal of PPE
- Proper cleaning/decontamination of reusable PPE
- Changing PPE if it becomes damaged
- Appropriate hand cleaning after removal of PPE



Respiratory Protection Program

Elements of a Program:

- Procedures for selecting respirators for use in the workplace;
- Medical evaluations of employees required to use respirators;
- Fit testing procedures for tight-fitting respirators;
- Use of respirators in routine and reasonably foreseeable emergency escape situations;
- Procedures and schedules for cleaning, disinfecting, storing, inspecting, repairing, and otherwise maintaining respirators;
- Training employees in the respiratory hazards to which they are potentially exposed;
- Training employees in the proper use of respirators, including putting on and removing them, any limitations on their use, and maintenance procedures; and
- Procedures for regularly evaluating the effectiveness of the program.



Prepared by Western Growers Insurance Services

Respiratory Protection Safety Program and Training Materials

Effective Date:
Revision #:

OSHA

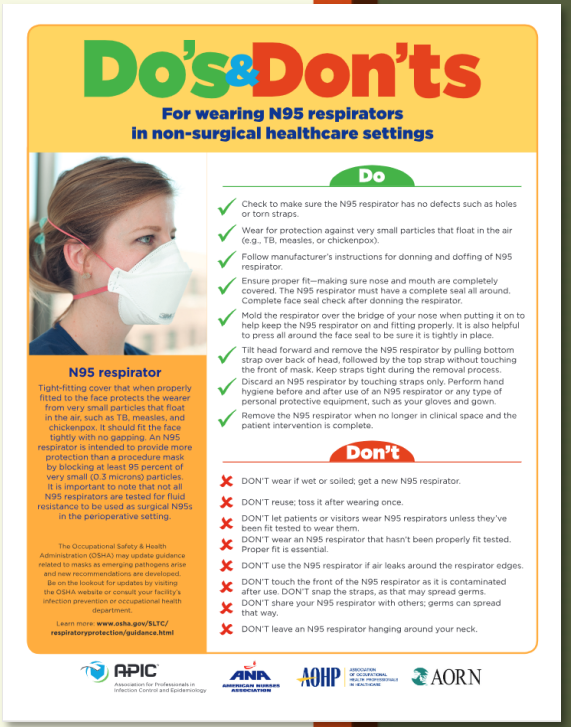
NOTE: A Respiratory Protection PowerPoint Presentation accompanies this program.

Prepared by: Date: Approved by: Date:

Employee Training – Respirators

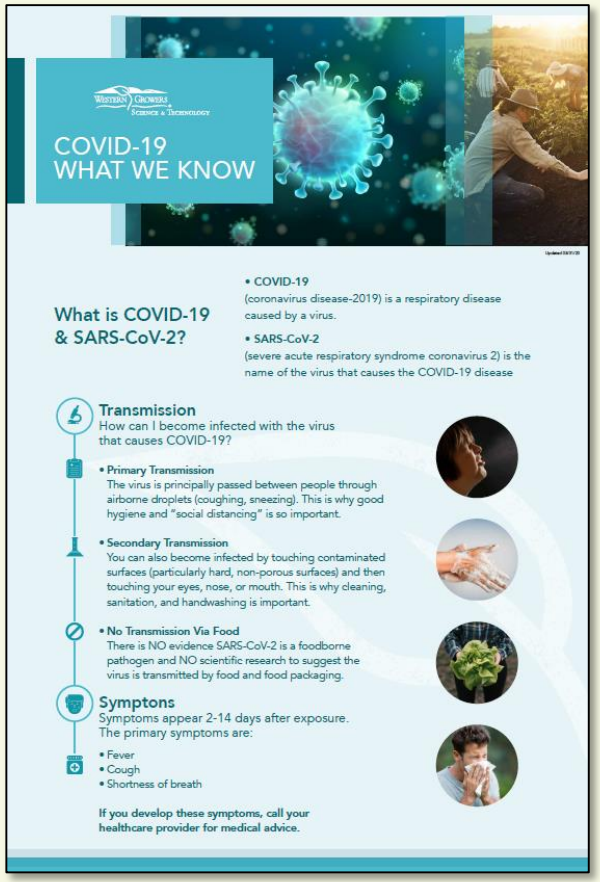
Employees who are required to use respirators must be trained such that they can demonstrate knowledge of at least:

- Why the respirator is necessary and how improper fit, use, or maintenance can compromise its protective effect.
- Limitations and capabilities of the respirator
- Effective use in emergency situations
- How to inspect, put on and remove, use and check the seals
- Maintenance and storage
- Recognition of medical signs and symptoms that may limit or prevent effective
- Inspecting, donning, wearing and removing the respirator.
- Adjusting the respirator to minimize discomfort to the wearer.
- Wearing during training for an adequate period time to ensure that the wearer is familiar with the operational characteristics of the respirator.
- Each respirator used will be retrained and documented at least annually.



Additional Sample Resources

Available at the [Western Grower COVID-19 Resource Page]



COVID-19
WHAT WE KNOW

What is COVID-19 & SARS-CoV-2?

- COVID-19 (coronavirus disease-2019) is a respiratory disease caused by a virus.
- SARS-CoV-2 (severe acute respiratory syndrome coronavirus 2) is the name of the virus that causes the COVID-19 disease

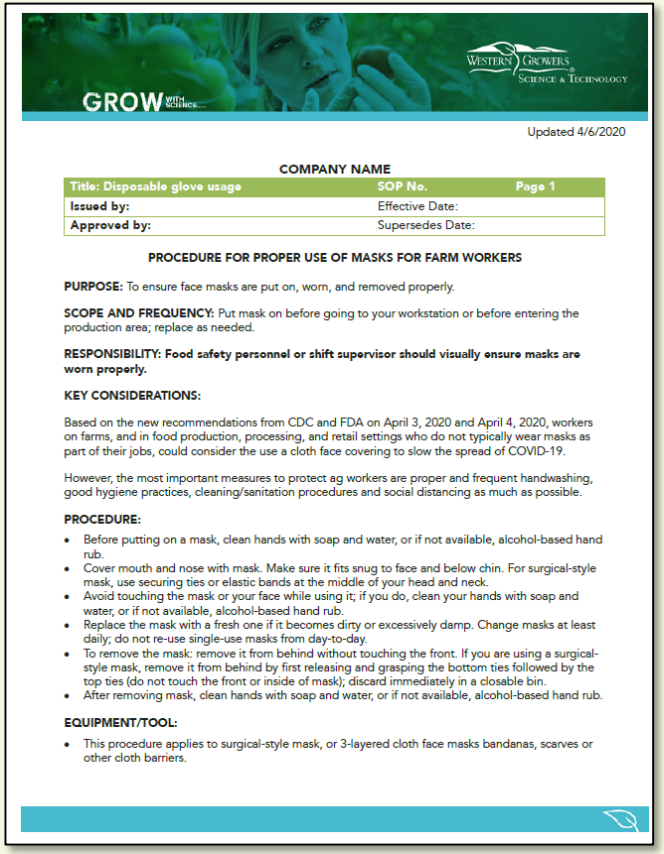
Transmission
How can I become infected with the virus that causes COVID-19?

- **Primary Transmission**
  The virus is principally passed between people through airborne droplets (coughing, sneezing). This is why good hygiene and "social distancing" is so important.
- **Secondary Transmission**
  You can also become infected by touching contaminated surfaces (particularly hard, non-porous surfaces) and then touching your eyes, nose, or mouth. This is why cleaning, sanitation, and handwashing is important.
- **No Transmission Via Food**
  There is NO evidence SARS-CoV-2 is a foodborne pathogen and NO scientific research to suggest the virus is transmitted by food and food packaging.

Symptons
Symptoms appear 2-14 days after exposure. The primary symptoms are:

- Fever
- Cough
- Shortness of breath

If you develop these symptoms, call your healthcare provider for medical advice.



GROW with SCIENCE

Updated 4/6/2020

COMPANY NAME

Title: Disposable glove usage	SOP No.	Page 1
Issued by:	Effective Date:	
Approved by:	Supersedes Date:	

PROCEDURE FOR PROPER USE OF MASKS FOR FARM WORKERS

PURPOSE: To ensure face masks are put on, worn, and removed properly.

SCOPE AND FREQUENCY: Put mask on before going to your workstation or before entering the production area; replace as needed.

RESPONSIBILITY: Food safety personnel or shift supervisor should visually ensure masks are worn properly.

KEY CONSIDERATIONS:

Based on the new recommendations from CDC and FDA on April 3, 2020 and April 4, 2020, workers on farms, and in food production, processing, and retail settings who do not typically wear masks as part of their jobs, could consider the use a cloth face covering to slow the spread of COVID-19.

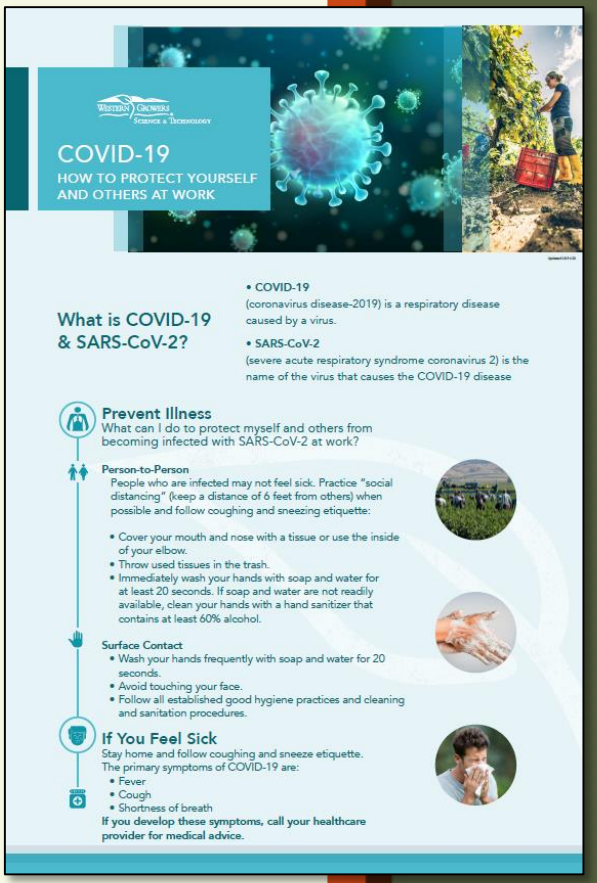
However, the most important measures to protect ag workers are proper and frequent handwashing, good hygiene practices, cleaning/sanitation procedures and social distancing as much as possible.

PROCEDURE:

- Before putting on a mask, clean hands with soap and water, or if not available, alcohol-based hand rub.
- Cover mouth and nose with mask. Make sure it fits snug to face and below chin. For surgical-style mask, use securing ties or elastic bands at the middle of your head and neck.
- Avoid touching the mask or your face while using it; if you do, clean your hands with soap and water, or if not available, alcohol-based hand rub.
- Replace the mask with a fresh one if it becomes dirty or excessively damp. Change masks at least daily; do not re-use single-use masks from day-to-day.
- To remove the mask: remove it from behind without touching the front. If you are using a surgical-style mask, remove it from behind by first releasing and grasping the bottom ties followed by the top ties (do not touch the front or inside of mask); discard immediately in a closable bin.
- After removing mask, clean hands with soap and water, or if not available, alcohol-based hand rub.

EQUIPMENT/TOOL:

- This procedure applies to surgical-style mask, or 3-layered cloth face masks bandanas, scarves or other cloth barriers.



COVID-19
HOW TO PROTECT YOURSELF AND OTHERS AT WORK

What is COVID-19 & SARS-CoV-2?

- COVID-19 (coronavirus disease-2019) is a respiratory disease caused by a virus.
- SARS-CoV-2 (severe acute respiratory syndrome coronavirus 2) is the name of the virus that causes the COVID-19 disease

Prevent Illness
What can I do to protect myself and others from becoming infected with SARS-CoV-2 at work?

Person-to-Person
People who are infected may not feel sick. Practice "social distancing" (keep a distance of 6 feet from others) when possible and follow coughing and sneezing etiquette:

- Cover your mouth and nose with a tissue or use the inside of your elbow.
- Throw used tissues in the trash.
- Immediately wash your hands with soap and water for at least 20 seconds. If soap and water are not readily available, clean your hands with a hand sanitizer that contains at least 60% alcohol.

Surface Contact

- Wash your hands frequently with soap and water for 20 seconds.
- Avoid touching your face.
- Follow all established good hygiene practices and cleaning and sanitation procedures.

If You Feel Sick
Stay home and follow coughing and sneeze etiquette.
The primary symptoms of COVID-19 are:

- Fever
- Cough
- Shortness of breath

If you develop these symptoms, call your healthcare provider for medical advice.

WG Members' Stories: Implementing COVID-19 Controls

- Alexandra Allen, Compliance Counsel, Main Street Produce
- Don Cameron, President, Terranova Ranch

Q&A Session

- Moderator: Ken Cooper, Western Growers
- Panelists:
  - ❖ Whitney Pennington, Outreach Coordinator, High Plains Intermountain Center for Agricultural Health and Safety, Colorado State University
  - ❖ Martha Sullins, Extension Specialist, Colorado State University
  - ❖ Cristy Dice, Produce Safety Extension Specialist, Colorado State University
  - ❖ Stephen Reynolds, Director, High Plains Intermountain Center for Agricultural Health and Safety

Thank you!

Keep a look out for your invitation to register
for Part Three in this Webinar Series:
Shared Housing and Transportation
On Thursday, July 9th