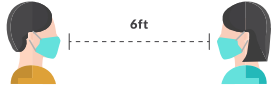




MANDATORY SAFETY STANDARDS



SOCIAL DISTANCING

Ensure separation of 6 feet or more between individuals at fixed working positions unless this distance is unsafe due to the particular nature of the manufacturing work or the configuration of the workspace

Reengineer workstations to increase distance between workers; install visual distancing markers on workstations to delineate 6 feet separations; place markers throughout facility to guide movement of individuals. Close or reconfigure employee common spaces and high density areas of facilities where employees are likely to congregate (e.g., break rooms, eating areas) to allow physical distancing

Cafeterias must practice physical distancing and appropriate hygiene measures and should operate with only packaged food

Stagger lunch and break times, regulating max number of people in one place and ensuring at least 6 feet of physical distancing during any meeting

Face coverings are required for all workers, except where doing so may introduce a safety hazard to workers or where an individual is unable to wear a face covering due to a medical condition or disability

Minimize the use of confined spaces (e.g., elevators, control rooms, vehicles) by more than one individual at a time; all employees in such space at the same time are required to wear face coverings

Physical partitions separating workstations must be installed for areas that cannot be spaced out (partitions must be taller than a standing employee)

Recommended best practices

Designate assigned working areas (e.g., floor, building, factory zone) to individuals where possible to limit movement throughout the facility and limit contact between employees

Improve ventilation for enclosed spaces where possible (e.g. open doors and windows)



HYGIENE PROTOCOLS

Ensure access to handwashing facilities on site, including soap and running water, and allow sufficient break time for employees to wash hands to frequently; alcohol-based hand sanitizers with at least 60% alcohol may be used as an alternative

Supply workers at workplace location with adequate cleaning products (e.g., sanitizer, disinfecting wipes)

Require regular and not less than daily cleaning and sanitation of all high-touch areas such as workstations, door handles, and restrooms

Post visible signage throughout the site to remind workers of the hygiene and safety protocols



STAFFING & OPERATIONS

Provide training to workers on up-to-date safety information and precautions including hygiene and other safety measures

Limit visitors and service providers on site

Log everyone who comes in contact with site to enable contact tracing, including temporary visitors (e.g. those doing material drop-offs)

Workers must stay home if feeling ill.

If the management is notified of a positive case at the workplace, the management shall notify the local Board of Health (LBOH) and work with them to trace likely contacts in the workplace and advise workers to isolate and self-quarantine

Post notice to workers, and customers of important health information and relevant safety measures as outlined in government guidelines

Recommended best practices

Facilities with highly manual work should reopen in gradual/phased approach, adjusting operations and work scheduling (working teams with different schedules or designated staggered arrival / departure time) to reduce density in the facility, minimize contact across workers and prevent congestion

Shipping and deliveries completed in designated areas, outside the facility if possible

Workers who are particularly vulnerable to COVID-19 according to the Centers for Disease Control (e.g., due to age or underlying conditions) are encouraged to stay home

Encourage workers to self-identify symptoms or any close contact to a known or suspected COVID-19 case to the management

Encourage workers who test positive for COVID-19 to disclose to the management for purposes of cleaning/disinfecting and contact tracing

Testing of other employees may be recommended consistent with guidance and/or at the request of the LBOH



CLEANING & DISINFECTING

Conduct daily cleaning and disinfection of site (after each shift and more frequently if feasible)

Keep cleaning logs that include date, time and scope of cleaning

Frequent disinfecting of heavy transit areas, heavy machinery and high-touch surfaces (e.g., doorknobs, handrails, shared tools, bathrooms, elevators)

In event of a positive case, shut down site for a deep cleaning and disinfecting of the workplace in accordance with current guidance



SOCIAL DISTANCING

Ensure >6ft between individuals

- Ensure separation of 6 feet or more between individuals at fixed working positions unless this distance is unsafe due to the particular nature of the manufacturing work or the configuration of the workspace
- Reengineer workstations to increase distance between workers; install visual distancing markers on workstations to delineate 6 feet separations; place markers throughout facility to guide movement of individuals. Close or reconfigure employee common spaces and high density areas of facilities where employees are likely to congregate (e.g., break rooms, eating areas) to allow physical distancing. Designate assigned working areas to individuals where possible
- Cafeterias must practice physical distancing and appropriate hygiene measures and should operate with only packaged food
- Improve ventilation for enclosed spaces where possible (e.g. open doors and windows)
- Stagger lunch and break times, regulating max number of people in one place
- Require use of face coverings for all workers, except where doing so may introduce a safety hazard to workers or where an individual is unable to wear a face covering due to a medical condition or disability
- Minimize the use of confined spaces (e.g., elevators, control rooms, vehicles) by more than one individual at a time; all employees in such space at the same time are required to wear face coverings
- Install physical partitions separating workstations for areas that cannot be spaced out (partitions must be taller than a standing employee)



HYGIENE PROTOCOLS

Apply robust hygiene protocols

- Ensure access to handwashing facilities on site, including soap and running water, and allow sufficient break time for employees to wash hands to frequently; alcohol-based hand sanitizers with at least 60% alcohol may be used as an alternative
- Supply workers at workplace location with adequate cleaning products (e.g., sanitizer, disinfecting wipes)
- Require regular and not less than daily cleaning and sanitation of all high-touch areas such as workstations, door handles, and restrooms
- Post visible signage throughout the site to remind employees on the hygiene and safety protocols



STAFFING & OPERATIONS

Include safety procedures in the operations

- Provide training to workers on up-to-date safety information and precautions including hygiene and other safety measures
- Adjust operations and work scheduling to reduce density in the facility, minimize contact across workers and prevent congestion
- Limit visitors and service providers on site; shipping and deliveries completed in designated areas, outside the facility if possible
- Ensure that workers feeling ill stay home. Encourage employees who are particularly vulnerable to COVID-19 according to the Centers for Disease Control (e.g., due to age or underlying conditions) to stay home
- Encourage workers to self-identify symptoms or any close contact to a known or suspected COVID-19 case to the administration
- Encourage workers who test positive for COVID-19 to disclose to the administration for purposes of cleaning/disinfecting and contact tracing. If the administration is notified of a positive case at the workplace, the administration shall notify the local Board of Health (LBOH) and work with them to trace likely contacts in the workplace and advise workers to isolate and self-quarantine. Testing of other workers may be recommended consistent with guidance and/or at the request of the LBOH
- Post notice to workers and customers of important health information and relevant safety measures as outlined in government guidelines



CLEANING & DISINFECTING

Incorporate robust hygiene protocols

- Conduct daily cleaning and disinfection of site (after each shift and more frequently if feasible)
- Disinfect heavy transit areas, heavy machinery and high-touch surfaces frequently (e.g., doorknobs, handrails, shared tools, bathrooms, elevators)
- Keep cleaning logs that include date, time and scope of cleaning
- In event of a positive case, shut down site for a deep cleaning and disinfecting of the workplace in accordance with current guidance