

SEASONAL FARMS OUTBREAK CHECKLIST

When an outbreak has been declared at your seasonal farm, please ensure the following control measures have been put in place to limit further spread of infection.

1.0 Communication

- ☐ Education is provided to workers on the signs and symptoms of the respiratory/enteric illness people are experiencing as part of this outbreak
- ☐ Workers know to notify farm operator if they become ill and to self-isolate as soon as possible
- ☐ Workers who live in the same dwelling as people who are ill are aware of who the symptomatic and/or positive case(s) are
- ☐ Respiratory etiquette signs are posted for respiratory outbreaks
- ☐ Passive screening signs are posted in the worker's living areas

2.0 Hand Hygiene

- ☐ There is a good supply of alcohol-based hand sanitizer (containing 70-90% alcohol) provided for workers to use
- ☐ Alcohol-based hand sanitizer (containing 70-90% alcohol) is not expired
- ☐ Post instructions or signage on proper hand hygiene (how to use alcohol-based hand sanitizer and how to handwash)
- ☐ Handwashing sinks have liquid soap, paper towel and hot and cold running water under pressure

3.0 Reduce Crowding and Recommendations for Ill Workers

- ☐ Reduce crowding in common areas – stagger times workers are in a common area
- ☐ Self-isolate ill worker(s) in an area away from other workers and provide them access to a private bathroom if possible
- ☐ Workers on self-isolation or who are ill should avoid preparing, serving and eating food with other workers

4.0 Cleaning & Disinfection

- ☐ Surfaces and shared items (e.g., tables, door handles, water taps, counters, etc.) are cleaned with soap and water and then disinfected with a Health Canada approved disinfectant
- ☐ Shared kitchen and food items (e.g., salt and pepper shakers, ketchup, mustard and food containers, water pitchers, coffee and cream dispensers) are cleaned and disinfected regularly and when visibly soiled
- ☐ Use disinfectants as per manufacturer's instructions for use, ensure they have a drug identification number (DIN) and are not expired (with the exception of bleach)
- ☐ Ensure there is a good supply of cleaning and disinfecting products onsite
- ☐ Ensure personal Protective Equipment (PPE) such as masks and gloves are made available for people cleaning and disinfecting surfaces and items
- ☐ Common areas, bathrooms and high touch surfaces are to be cleaned and disinfected at least once daily

5.0 Additional Measures for COVID-19 Outbreaks

- ☐ Ensure there is a good supply of masks available for use by workers and stored in a closed container
- ☐ Ensure ill workers with respiratory symptoms wear a mask when within 2 meters of others
- ☐ Ensure hand hygiene is performed before putting on and after taking off mask
- ☐ Ensure precautions are taken when transporting ill residents to an off-site location (e.g., ill workers wear a mask if tolerated and limit the number of people in the vehicle)
- ☐ Ensure used masks are discarded appropriately in garbage containers with lids
- ☐ Ensure furniture is placed to allow for maximum spacing in communal areas to reduce crowding (e.g., tables, chairs, beds, etc.)
- ☐ Ventilate indoor spaces to ensure good air flow (if possible)

6.0 Health Hazards

- ☐ Ensure premises is maintained free from every condition that may be an immediate health hazard adversely affecting the sanitary operation of the premises

Please visit the resources below for more information:

- [Farm Operators with International Workers | York Region](#)
- [Preventing Infections | York Region](#)
- [Proper Cleaning and Disinfectant Practices | York Region](#)