

# COVID-19 SAFETY GUIDELINES FOR HARVEST CHECKLIST

Hazards need to be assessed daily as they can change depending on the number of employees, proximity between employees, new workers, etc. It's everyone's responsibility to participate and enforce proper health and safety in the workplace.

## CLEANING & DISINFECTING

## PERSONAL HYGIENE



- 1 Wipe down all surfaces that an operator would touch, including buttons and switches



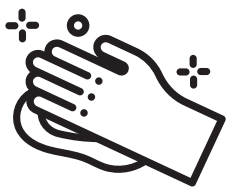
- 1 Wash your hands for 20 seconds after touching any public surface



- 2 Do not use a cleaner or disinfectant that can pool on the tool, equipment, or machinery



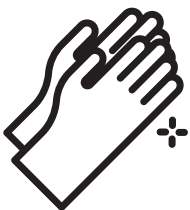
- 2 Stay 2 metres (or 6 feet) apart when possible



- 3 Wipe down commonly touched surfaces such as door handles, light switches, hand/power tools, ladders, gates, etc.



- 3 Wear a mask when you need to be closer than 2m to other workers.



- 4 Wear disposable gloves when cleaning and disinfecting hard and soft surfaces

## SCREENING



- 4 Have a supervisor screen employees at the start of every shift for COVID symptoms



- 5 Sanitize all harvest equipment and vehicles before and after each shift

OR



- 5 Have employees fill out a self assessment 'COVID Screening Form' before starting their shift



- 6 If possible, assign one vehicle or piece of equipment to one or two operators as opposed to everyone

Keep these steps in mind throughout your day, to ensure everyone on your farm team stays safe and healthy.

## THINGS TO THINK ABOUT

Can you isolate people to one piece of equipment? How are you serving meals?  
Is there hand sanitizer or disinfectant in all your buildings and equipment?