

# Operational guidelines on preparedness and response for COVID-19 outbreak for work settings

## Poultry farms/piggeries/cattle farms

Please follow the relevant sections of the General Guidelines (published in this webpage) in addition to the following specific measures.

### **Responsibilities of the Employer**

- Develop a COVID-19 preparedness plan for the farm
- Appoint a responsible worker as the focal point to monitor the implementation of the plan.
- Reorganization of the workplace physically and administratively in order to prepare for COVID-19 (e.g.: Minimum essential number of staff should be used, limiting operations to essential processes, implementing flexible work hours, changing arrangements to maintain the required physical distance at the workplace/ farm, etc.).
- Improve ventilation in the farm.
- All workers on duty must be traceable staff
- A register /registers should be maintained for workers and their names, addresses, contact details and ID card number must be documented.
- Hand washing facilities with soap and water must be available at the entrance preferably with a pedal operated tap and sink. Ensure facilities for hand washing and hand sanitizing at other appropriate places within the farm.
- Screening for respiratory symptoms and thermal screening (with a non-contact medical grade thermal scanner where feasible) of all the workers at the time of entrance into the farm. Any person recording a temperature above 98.4° F or 37 ° C/ having fever or respiratory symptoms should be sent back to seek medical advice.
- Provision of welfare facilities for all workers (e.g.: Adequate facilities at meal rooms, washing facilities, toilets, changing rooms, provision of pedal operated closed bins etc.).
- Arrange a separate locker for workers to keep their belongings and arrange for a separate pair of shoes to be worn inside the farm.
- Ensure adequate supply of personal protective equipment (mask, gloves, aprons, boots, etc.) and other supplies.
- Ensure raising awareness on COVID-19 prevention among all workers. Consider using public addressing system/ posters/ notices, etc. for the purpose.
- Ensure Cleaning and disinfection of all surfaces
  - Maintain regular housekeeping practices, including routine wiping/ cleaning and disinfecting of surfaces, equipment, and other items in the work environment.
- Ensure safe and proper waste management and cleaning.
- All cleaning staff should be given training on the correct procedure of waste management and provided with necessary personal protective equipment.
- Monitoring and evaluation of all activities to ensure the adherence to COVID-19 preparedness.

## **Instructions for employees**

### **Physical distancing**

- Maintain at least 1 meter distance with persons at all times.

### **Hand hygiene**

- All workers should wash hands with soap and water for at least 20 seconds before entering the premises, when leaving the premises and as frequently as possible.
- All workers should wash hands after handling items received from outside if not wearing gloves.
- Mobile phones, pens etc. should not be shared. Avoid using common telephones, or other work tools and equipment, whenever possible.
- Refrain from touching frequently touched surfaces.

### **Respiratory etiquette**

- Wear a face mask properly when working
- When not wearing a face mask (during meals etc.) cover coughs and sneezes with a tissue.
- Avoid touching face (especially eyes, nose, mouth) and/or face mask, at all times.
- After removal of face mask safely dispose it to a pedal operated closed bin lined with a garbage bag and wash hands with soap and water.

### **Others**

- Do not wear nonessential personal accessories/ornaments (eg: wrist watch, bracelets, jewellery, etc.)

Director General of Health Services

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