

The BCIT COVID-19 Go-Forward Plan outlines the risk assessments, control measures, and the organizational process for our safe return to campus. All returning programs/courses must adhere to this process. Please refer to the <u>BCIT COVID-19 Go-Forward Plan</u> for additional information.

CONTACT INFORMATION Consider first Elimination Course/Program Name: **Food Technology** Proportion of program A total of 16 food technology courses offered in Spring, 6 of which will have some limited on-campus labs. offered on campus: Start date: January 4, 2021 End date: May 14, 2021 # of students: 22 – 1st year students # of employees: 8 15 – 2nd year students Completed by: Name Position Date PPE **Program Head** Erin Friesen November 28, 2020 Consider as needed

ROOM INFORMATION

In this section, please identify all of the rooms that will be used by this returning program/course. NOTE: Common areas are covered by the BCIT COVID-19 Go-Forward Plan.

Campus/ Building	Room Number Floor Plans found <u>here</u>	Type of Space Include washrooms and breakout rooms	Capacity Current capacity due to COVID-19
SW01	1225	Microbiology Laboratory	6 plus 2 instructors
SW01	1239	Classroom – staging and break room	7 plus 1 instructor
SW 01	1285	Food Pilot Plant	7 students plus 2 instructors
SW01	1249	Quality Control lab	2 students plus 1 instructor
SW03	2680	Laboratory	4 students plus 2 instructors
SW01	1235	Office	1 instructor
SW01	1255	Office	1 instructor
SW03	2875	Office	1 employee



Please provide a short description explaining the need for students to be on campus. Your narrative should be focused on the practical elements of the program or activity that are critical to achieving learning outcomes, and why on campus components cannot be replicated in an online or alternative environment (e.g. student bringing learning equipment home).

Students are often hired before they graduate and industry expectation of our grads is that they are job ready. What sets our program apart from UBC degree graduates is the practical skills our students gain during labs. These skills cannot be taught online as they require practice to master the techniques and use equipment and materials that are only available in the lab. These skills are crucial for ensuring industry produces safe and high quality foods.

CONTROL MEASURES

COVID-19 SAFETY PLAN: CONTROL MEASURES CHECKLIST

Directions for completing a Safety Plan:

- 1. First step of this process is to review the <u>BCIT COVID-19 Go-Forward Plan</u> as the overall planning document for this process.
- 2. Use this checklist as a tool to assess COVID-19 control measure preparedness for students and employees and the spaces they will be using. Refer to the BCIT COVID-19 Go-Forward Plan for standardized safety guidelines and procedures.
- 3. For each control measure, state the details. If the control measure is a 'No' or 'NA', please provide a brief explanation.
- 4. The manager requests all PPE requirements by submitting this draft Safety Plan to the PPE@bcit.ca.
- 5. Implement all the safety measures in this Safety Plan.
- 6. The manager completes a site visit to ensure all control measures and safety supplies are in place.
- 7. The manager signs the completed Safety Plan and submits it to <u>returntocampus@bcit.ca</u> for approval.
- 8. Once approved, the COVID-19 Safety Plan is posted in all work areas identified within this plan.

Note: The workspaces cannot be used until all applicable control measures are in place and Safety Plan is approved. For additional resources the <u>Risk</u> <u>Assessment Controls Guidance and Hierarchy of Controls</u>. For assistance email <u>ssemohs@bcit.ca</u>.



#	Control Measure	Yes	No	NA	Details (as per Directions)
ELIN	INATION				
1.	Room(s) set up to allow for 2 metres physical distancing during instruction and practice. Note: Contact returntocampus@bcit.ca for room capacity and layout if needed.				The labs and rooms will be set up with a combination of physical barriers and 2 m physical distancing. Schematics are attached for the lab and staging/break room.
2.	Demonstration, work and assessment stations are set-up to allow for 2 metres physical distancing.				Instructors will provide some demonstrations of lab techniques as online videos for students to watch prior to coming to lab. If in-lab demonstrations are needed, a minimum of 2 m distancing will be maintained. Students have designated workstations in all labs to conduct the lab activities. In cases where students need to move throughout the lab, they will follow the floor markings, and similar to staff, maintain a safe 2M distance between themselves and staff. Moreover, students will be asked to wear face masks while working in the labs at all times.
3.	Identified area(s) where students wait outside of teaching space until allowed inside by instructor.				Instructor will open the classroom door well in advance of the class so students will be able to proceed to their assigned workstation. Workstations have been placed in location that allow students to be 2m apart, both when working and when moving to their station.
4.	Work has been scheduled to minimize numbers of individuals on campus at one time.				Students are being divided into cohorts of 4-7 students. Those cohorts that are not on campus will have online activities to complete at home.
5.	In shared spaces, safety protocols have been put in place to reduce close contact between users.				For shared equipment, instructors will monitor so that only 1 student is working at that shared equipment at a time, and that 2m of distance is maintained. Students will always wear gloves while in the lab, and will sanitize equipment with 70% Ethanol after accessing any common touch points.
6.	Movement within the room is identified, such as with directional arrows, for walkways and entrances/exits.	\boxtimes			Arrows will be marked on the floor showing the direction that students should move in.
7A	Water fountains are put out of service, and only touchless water bottle filling station available.			\boxtimes	There are no water fountains in the food tech area.
8A	Mobile fans have been removed or put out of service.				Fans have been wrapped up in plastic, moved to another area and labelled as being out of service.
7B	Washrooms have been identified.				Students will be directed to use the washrooms just down the hall. The washroom at SW01 1203 allows 2 occupants and the washroom at SW1 1210 allows 1 occupant. They will leave the area using their designated pathway which depends on where they are located within the lab as indicated on the attached SW01 1225 schematic.



#	Control Measure	Yes	No	NA	Details (as per Directions)
8B	Break area(s) for student use have been identified.	\boxtimes			Students will be using SW01 1239 as a break room.
					Occupancy Limit 7 students in SW 1239 as indicated on the SW01 1239 schematic. If there is an occupancy limit, is sign posted? Y \square N \square
9.	Break areas for employee use have been identified.	\boxtimes			Instructor will use SW01 1235 as their break room.
					Occupancy Limit is 1 for SW01 1235. If there is an occupancy limit, is sign posted? Y \square
10.	Other:				
ENGIN	IEERING CONTROL MEASURES			•	
11.	Barriers are implemented to separate work areas or walk ways, when physical distancing not practical.	\boxtimes			Barriers have been installed where 2m distance cannot be maintained
12.	Barriers are stable and do not introduce other safety hazards, e.g. tripping.	\boxtimes			
13.	The impact on ventilation requirements have been considered if			\boxtimes	Complete a Facilities and Campus Development work requisition for assessment, as
	there's been a significant use change for the instructional space.	_		_	needed.
	Other:				
SIGNA	GE (ADMINISTRATIVE) Signage is available @ <u>BCIT online Inventory</u> . Guidel	ines for	posting	signs a	are available on <u>ShareSpace</u> .
13.	Posted: Physical distancing (2 m) sign(s) Item 1A	\boxtimes			
14.	Posted: Hand washing sign(s) Item 29B	\boxtimes			Handwashing signs are posted at each handwashing station at both ends of each lab bench.
15.	Posted: Health screen sign(s) Item 3C	\boxtimes			Health screen signs will be posted at the entrances to the classrooms
16.	Posted: Hand washing sink location sign(s) Item 14A		\boxtimes		Handwashing signs are posted at each handwashing station at both ends of each lab bench.
17.	Posted: Hand sanitizing station location sign(s) Item 13A			\boxtimes	There will be hand sanitizer located at each workstation in the lab.
18.	Posted: Protect yourself sign(s) Item 21A	\boxtimes			"Protect Yourself" signs will be posted at the entrances to the classrooms
19.	Posted: Occupancy limit of this room sign(s) Item 37A	\boxtimes			
20.	Posted: Other signs	\boxtimes			Please list:



#	Control Measure	Yes	No	NA	Details (as per Directions)
					Signs based on the BCCDC directions for donning and doffing PPE – modified to suit the program.
					Modified BC CDC The 5 Steps to Don (put on) Personal protective equipment (PPE) Modified BC CDC 9 Steps to Doff (Take Off) Personal protective equipment (PPE)
ORIEN	ITATION AND TRAINING (ADMINISTRATIVE)				
21.	Routine safety discussions held to review control measures and safety protocols.	\boxtimes			The Food Technology department will hold weekly zoom meetings throughout the term – needed control measures and safety protocols will be included in these meetings.
22.	All students have completed the online <u>COVID-19 Pandemic On-</u> <u>Campus Guidelines</u> training.	\boxtimes			Report will be run by the program assistant in January to confirm that all students have completed the training prior to the start of labs.
23.	COVID-19 safety Site orientation for students has been developed and posted in the Learning Hub.				Each lab instructor will go through the "Student OHS Site-Orientation Checklist" at the beginning of the first lab session for each student cohort during the term. The form will be scanned and sent to the Program Head for filing. The Program Head will follow up with the instructor if this form has not been sent for all cohorts after the first lab is complete.
24.	All employees have completed the online <u>BCIT Pandemic</u> Exposure Control Plan Training.	\boxtimes			
25.	All employees have completed the online <u>New Employee</u> Orientation module.	\boxtimes			
26.	Other:				
RULES	S AND GUIDELINES (ADMINISTRATIVE)				
27.	All unnecessary and self-serve items have been removed from the spaces. <i>e.g., pens, paper, etc.</i>	\boxtimes			The only items that will be in the workstation are those that are necessary to complete the lab.
28.	Doors that students are to use to enter and exit have been clearly identified.	\boxtimes			
29.	Handouts, papers, and items are not physically provided to students.				The lab manuals will be printed and placed at the student's workstation at least 48 hours before the lab begins. Most handouts will be delivered digitally and students will print them at home. If paper handouts are needed, they will placed at the workstations at least 48 hours ahead of the lab.
30.	Students have dedicated tools/equipment, e.g., items are not shared between students.	\boxtimes			On occasion if tools or equipment need to be shared, the students will disinfect the object with 70% ethanol, Dr. Thym or a 550ppm solution of Savall after using.
31.	If cleaning common touch points or tools/equipment not practical, then it is identified when hands are washed/sanitized before and after use.				Instructors will disinfect common touchpoints with 70% ethanol, Dr. Thym or a 550 ppm solution of Savall (all on Health Canada list of disinfectants approve for use on COVID-19) including soap dispensers, paper towel dispensers, and taps prior to students entering the lab and after they leave. Microscopes will be assigned to each student and wiped down with 70% alcohol after each use.



#	Control Measure	Yes	No	NA	Details (as per Directions)
32.	Work spaces/stations are dedicated for an individual or group use and not shared with others.				Work spaces will not be used by more than one individual in a day, <mark>however they may be</mark> used by different cohorts on different days. Therefore the workspaces need to be cleaned at the end of the day. A facilities work has been submitted.
33.	Single-use (disposable) products are used where feasible.	\boxtimes			
34.	Measures are in place to accommodate student sick at home.				Protocol 7.5 from the COVID-19 Scenario Playbook will be followed. The Program Head will facilitate adjustments to studies and submit a confidential early assist report if it is noted that a student needs additional support.
35.	Procedures in place to screen students on a daily basis.				The <u>health screen</u> poster is available for reference and is posted at the entrances to the labs. Instructors will ask students at the beginning of each lab session if they have self-assessed.
36.	There is a procedure in place if a student or employee becomes ill on campus.	\boxtimes			Protocol 7.5 from the COVID-19 Pandemic Scenario Playbook will be followed. If the person is reporting symptoms while they are on campus, they will be asked to avoid others and return home. If they require immediate medical attention, call either the Safety and Security Emergency Line, First Aid or 911.
37.	There are procedures in place if a student or employee travels before coming to campus, or has been in close contact with someone who has tested positive for COVID-19.	X			Protocol 7.1 from the COVID-19 Pandemic Scenario Playbook will be followed. The Program Head will review this requirement with both students and employees and confirm who has travelled to BCIT from outside of Canada within two weeks of starting classes. The Program Head will confirm if the person reporting is aware of self-isolation requirements and protocols.
38.	Provisions made for students to maintain same lab/class cohort throughout the Term.	\boxtimes			Students are being assigned to the same lab/cohort throughout the term.
39.	Other:				
PERSO	DNAL PROTECTIVE EQUIPMENT (PPE). Refer to the <u>PPE Flowchart</u> to dete	rmine w	hat PP	E is req	uired for COVID-19 purposes.
40.	Appropriate PPE for the hazards of employee and student tasks are available to be provided (non-COVID-19 related ppe).				Students wear disposable gloves and will have designated lab coats for all labs. They have a different lab coat for food labs, labs that involve chemicals, and one for microbiology labs. Students are responsible for cleaning their own lab coats.
41.	Training is provided for the above PPE to students and employees.	\boxtimes			Instructors will learn or review the lab coat procedures as part of completing their "OHS- New Employee Orientation Checklist". Instructors will teach students these procedures when they go through the "Student OHS Site-Orientation Checklist" during each student's first on-site lab.
42.	Appropriate PPE for COVID-19 is available to be provided to students and employees. Supply requests emailed to ppe@bcit.ca.				Disposable masks and nitrile disposable gloves will be provided to the students for each lab. Requested: 10 boxes of 50 masks 10 boxes of 50 gloves (5M, 5XL) 10 bottles of sanitizer 20 containers of wipes.



#	Control Measure	Yes	No	NA	Details (as per Directions)
43.	PPE safe <u>donning</u> , <u>doffing</u> , <u>disposal</u> , <u>and disinfecting instructional</u> materials are available for students and employees.				Students and employees will follow adapted BCCDC recommended procedures for donning and doffing PPE as indicated on the BCCDC website: <u>http://www.bccdc.ca/health-professionals/clinical-resources/covid-19-care/infection-</u> <u>control/personal-protective-equipment</u> . These signs will be posted in the lab. Instructors will learn or review these procedures as part of completing their "OHS-New Employee Orientation Checklist". Instructors will teach students these procedures when they go through the "Student OHS Site-Orientation Checklist" during each student's first on-site lab.
44.	Other:				
CLEAN	VING				
45.	Facilities is aware of the cleaning needs for the area. Facilities work requests have been submitted.			\square	Cleaning includes common touch points and appropriate frequency for the area. This includes high touch areas. Provide FCD work request number(s). Work requests 1458007 and 1458009 have been submitted requesting Facilities to clean these rooms at the end of the day.
46.	Training will be provided to faculty and students performing cleaning duties and cleaning materials have been provided.				In order to control the risk of COVID-19 infection from surfaces, students will be instructed to spray down equipment at their workstation with disinfectant (70% ethanol, Dr. Thym, or a 550 ppm solution of Savall). Instructors will monitor for compliance. Instructors will be instructed to clean common touchpoints like door handles and sink handles with disinfectant before students enter the lab and after students leave. Instructor training will be documented on the "OHS-New Employee Orientation Checklist". Students training will be documented on the "Student OHS-Site-Orientation Checklist".
47.	Assessment of sufficient number of hand wash stations conducted, and an appropriate number of handwashing stations are available				There are four handwashing stations in the laboratory. Each student will be directed to wash their hands on their way to their workstation at the beginning of the lab and at the end of the lab on their way back to their belongings in the break room.
48.	Handwashing station(s), stocked, easily accessed, and have been identified to students and employees.				Sink Location: 4 total, one at each end of the two lab benches. Stocked with soap Y \boxtimes N \Box paper towel Y \boxtimes N \Box
49.	Hand sanitizing station(s), stocked, and have been identified to students and employees.	\boxtimes			One at each student workstation and at the end of a lab bench close to where the instructors are standing
					Will hand sanitizer be refilled by department: Y \square N \boxtimes



#	Control Measure	Yes	No	NA	Details (as per Directions)
					If No, describe: Pump-style sanitizer bottles will be replaced with a new bottle when empty.
50.	All Safety Data Sheets (SDS) and cleaning procedures used are found <u>here</u> .				The SDS for the disinfectants will be posted to Sharespace. Cleaning procedures will be posted once they have been confirmed by the instructors.
51.	The area(s) have been decluttered so that cleaning is simplified.				
52.	Barrier cleaning process has been arranged if the barrier(s) could become contaminated.	\boxtimes			
53.	Common touch points and tools/equipment that must be shared are identified and cleaned between students and classes.				Instructors will spray down common touchpoints like door handles and sink handles with disinfectant (70% ethanol, Dr. Thym or a 550 ppm solution of Savall) or wiped down with Sporicidin wipes (approved by Health Canada) before students enter the lab and after students leave.
54.	Storage space for personal articles have been identified and are cleaned regularly.				Personal items will be stored at each designated student area in the break room (SW01 1239). Cleaning of this area will be included on the Facilities request stated in item 45.
55.	Other: PPE disposal is appropriate.				Used masks and gloves will be placed into a designated waste bin lined with a plastic garbage bag. At the end of the session, the instructor will tie up the bag for subsequent disposal by Facilities.
AUDI	AND CONTINUOUS IMPROVEMENT				
56.	There is a plan to conduct <u>regular inspections</u> of all control measures and safety protocols to ensure they are in place.	\boxtimes			The instructors will ensure that the lab is properly set up and that students are following appropriate procedures throughout the lab; a checklist will be developed and used for this.
57.	<u>Audits of inspections</u> are planned to ensure that control measures continue to be effective.				The Program Head will perform an audit once a month using the "COVID-19 Audit Checklist". The Program Head will also inspect the area during the first lab to ensure control measures are being followed as described by the Safety Plan.

APPROVAL

All COVID-19 risk control measures for this campus activity are in place.						
Manager	Name Charyl Asaak	Position Associate Dean	Date November 30, 2020			
EOC	Glen Magel	Position EOC Director	Date December 11, 2020			



COVID-19 DAILY INSPECTION

Date	GFP#	Campus	Bu	ilding/Rms
Class		Instructor		
GFP # of	Observed	GFP # of		Observed
employees	# of ees	students		# of stdts

Directions							
Inspectors (e.g. JOHSC members, OHS Division, Program)	Manager/Assoc. Dean/Program Representative						
 Prior to starting the lab, instructor is to complete the daily inspection report. Instructor is to keep record of the inspection as well as attendance 	 Program Head will conduct an audit and insure inspection reports are complete. 						

Signs/Equipment

ltem #	Item	Yes	No	N/A	Comments
4.	The COVID-19 Safety Plan is posted.				
6.	Hand washing station(s) has soap, paper towel, and a garbage container lined with plastic bag.				
8.	Directional signs are posted as indicated by the Safety Plan.				
9.	Occupancy limits are clearly indicated, eg. Washrooms, offices, small rooms.				

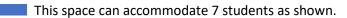
General

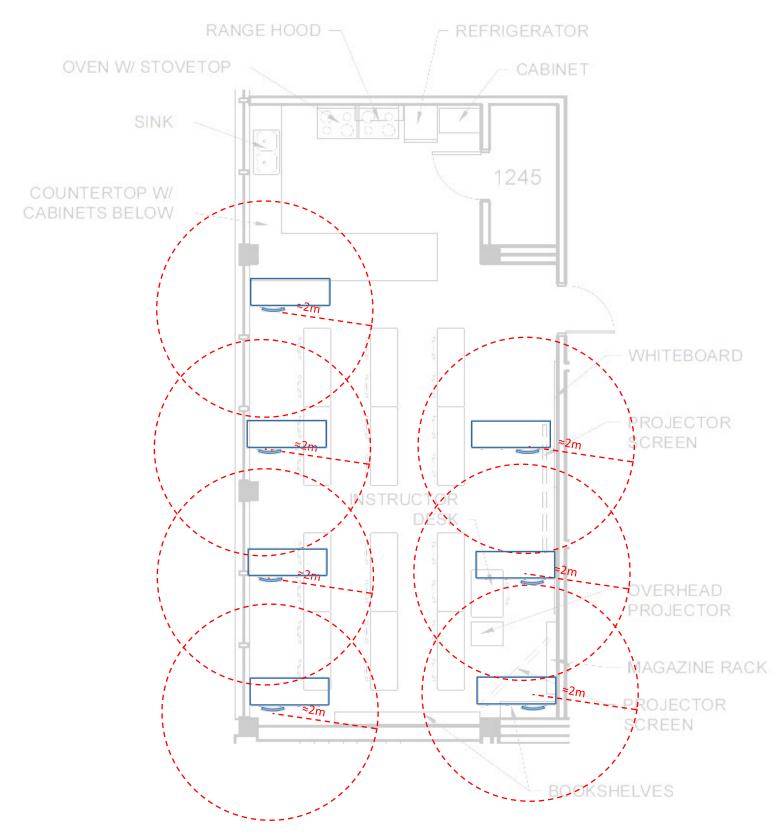
ltem #	Item	Yes	No	N/A	Comments
NEW	Instructor asks students if they have self assessed				
12.	2 metre physical distancing is maintained between students and instructors, and if not, effective control measures are in place.				
13.	Class attendance is kept.				
16.	Cleaning materials are available.				
17.	Hand sanitizer is readily available.				
22.	Equipment is not shared, or if shared, there are cleaning protocols in place.				

Personal Protective Equipment

ltem #	Item	Yes	No	N/A	Comments
24.	Face masks worn as required by the Safety Plan to prevent COVID-19 exposure.				
26.	Nitrile gloves are available if required for cleaning.				

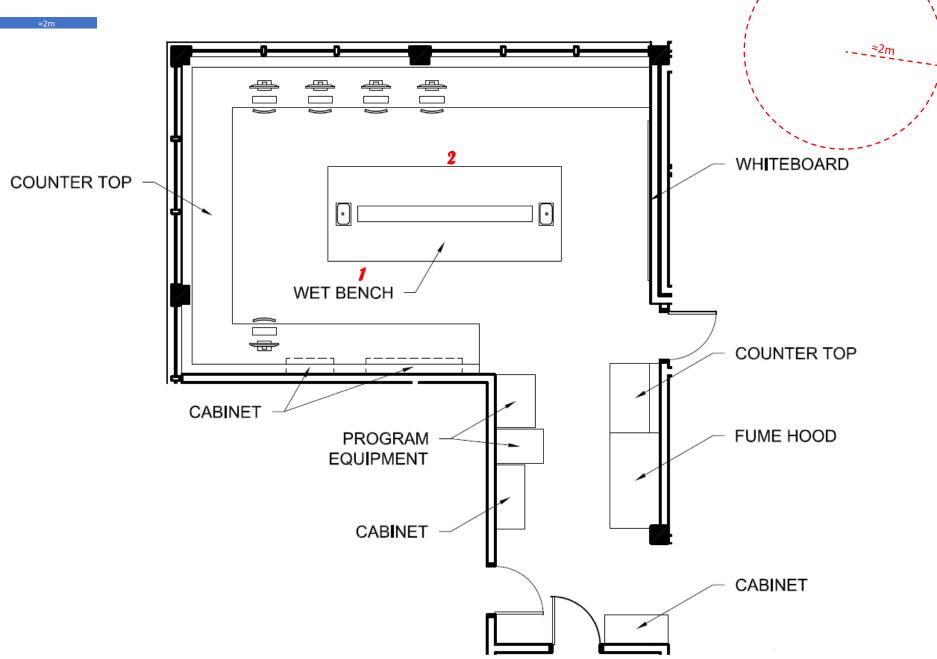
SW01-1239 -





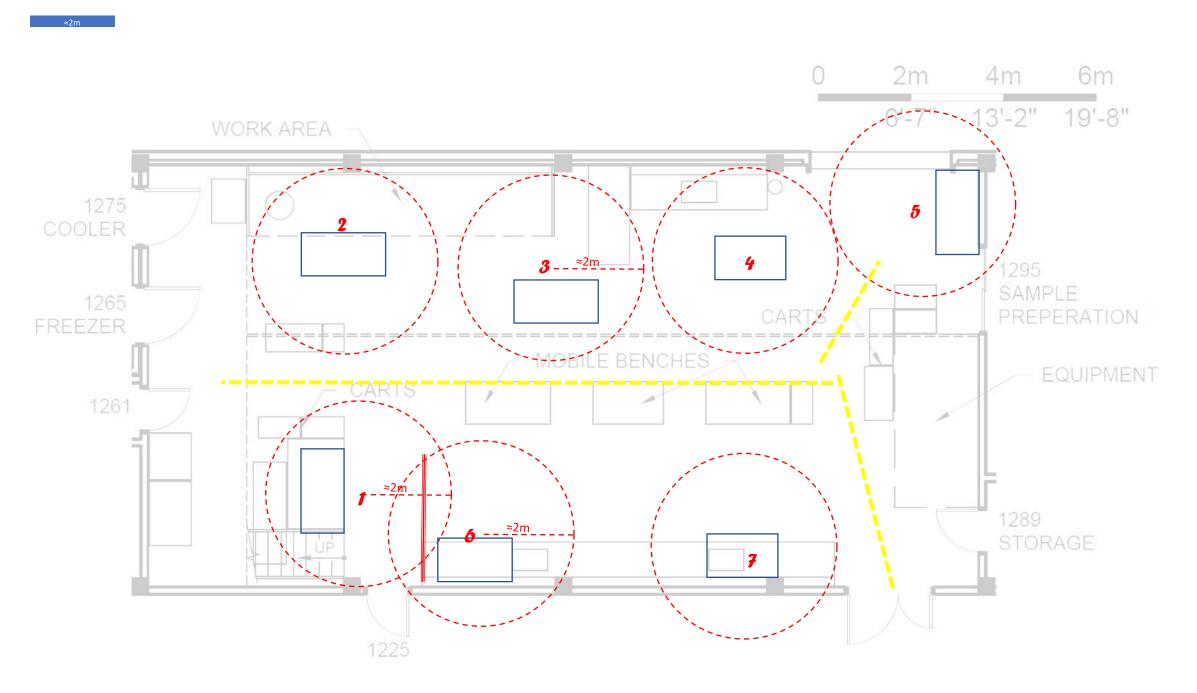
SW01-1249

Notes: This wet lab can accommodate 2 students as noted.



SW01-1285 Area

Notes: This food preparation lab could feature 6 physically distanced stations with barriers installed where noted. Students can still flow freely through the lab, Equipment will be moved to the demo station which also provides a common sink for students to use. Student #6 and #4 will have exclusive use of their sinks.



SW03-2680

Notes: This wet lab can accommodate 4 students with the installation of one barrier to allow student 2 to travel to the fume hood noted at the top (as noted by the travel arrow), and for student 3 to enter and exit the room as required.

