

# Construction Education Centre – Best Practices

As the Construction Safety Association of Manitoba welcomes our clients back into the Construction Education Centre, CSAM will be adhering to — and exceeding — all government guidelines that allow for proper physical distancing and enhanced sanitization and hygiene requirements.

**EFFECTIVE November 1, 2021: Proof of Immunization is required to participate in training, meetings, or events at the Construction Education Centre.**

**ALL SCENARIOS** will include rigorous adherence to hygiene and physical distancing protocol:

- ✓ Practice physical distancing of two metres (six feet)
- ✓ Do not shake hands; avoid physical contact
- ✓ Clean your hands with soap and water or clean them with hand sanitizer:
  - before you enter the worksite/classroom,
  - regularly during your visit – especially after you touch anything that you do not know if it has been disinfected, and
  - immediately upon leaving site (and/or upon returning to your vehicle)
- ✓ Do not touch your face, eyes, nose, and/or mouth with unwashed hands
- ✓ Follow good respiratory etiquette when you sneeze or cough (cover your mouth and nose with a tissue OR use the crease of your elbow/upper arm) and then immediately clean your hands with soap and water or hand sanitizer

## **Construction Education Centre:**

- The Construction Education Centre will be open with restricted access to registered participants only.
- We will be limiting our class size to allow for proper physical distancing of two meters during all aspects of the theory and practical components.
- We will have signs posted at the entrance of our building and throughout the building indicating COVID-19 physical distancing, hygiene, and screening protocols.
- Hand sanitizer will be made available in training rooms and at the entrance/exit of the Construction Education Centre for participant use.
  - Participants will be required to use hand sanitizer upon entry to the training room and encouraged to wash their hands during breaks.
- We will be disinfecting classroom tables and door handles twice daily, frequently disinfecting bathroom doors, entrance doors and coffee maker, and fully disinfecting the classrooms and entrance regularly.
- All training equipment will be cleaned extensively, before and after each use (e.g. flagperson sign used during the practical component of the course).
- Practical components to courses will be kept to a minimum; specifically, those that require contact with other participants.
- We will share and post the guidelines and protocols we will be following in our facility prior to the start of each class.

**Lunchtime/Breaks Procedures:**

- Proper physical distancing of two meters during to be maintained at all times.
- Floor markings indicating where participants should stand will be placed in front of the table where food service is provided.
- Lunch will be provided for all in-person training courses. No buffet service will be allowed. All food and drink will be individually packaged and provided for participants.
- We will stagger breaks and lunch when there are more than one training course in the Construction Education Centre at a time.
- Self-service condiments will be removed. Participants will be asked to not reuse coffee cups.

**Cleaning and Disinfecting Procedure & Checklist**

**Steps to clean and disinfect**

1. Remove food or debris from surface
2. Clean and disinfect surface with approved hard-surface disinfectant
3. Let dry

**Cleaning Procedure**

1. Wear gloves
2. Ensure area is well-ventilated
3. Allow enough contact time for disinfectant to kill germs based on the product being used
4. Wash hands with soap and water or use hand sanitizer after removing gloves
5. Use damp cleaning methods such as damp paper towels
6. Contaminated disposable cleaning items (e.g. paper towels) should be placed in a lined garbage bin before disposing of them with regular waste

**Training Room Checklist:**

Twice daily

- All areas regularly touched by employees/participants
- Door handles
- Light switches
- Clean every surface such as chairs and tables

**Lunch Checklist:**

Prior to and after serving lunch

- All food contact surfaces
- Door handles
- Coffee maker

**Construction Education Centre Checklist:**

Prior to and after each break and lunch

- Clean entrance (e.g. door handles)
- Restroom doors
- Coffee maker