

Construction Education Centre – Best Practices

The Construction Safety Association of will be adhering to — and exceeding — all government guidelines that allow for proper physical distancing and enhanced sanitization and hygiene requirements.

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

- ✓ Practice physical distancing of two metres (six feet).
- ✓ Avoid physical contact.
- ✓ Clean your hands with soap and water or clean them with hand sanitizer:
 - before/after you visit the worksite/classroom
 - regularly during your visit – especially after you touch anything that you do not know if it has been disinfected
- ✓ 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.
- Hand sanitizer will be made available in training rooms and at the entrance/exit of the Construction Education Centre for participant use.
- We will be disinfecting classroom tables and door handles twice daily, frequently disinfecting washroom doors, entrance doors, and the coffeemaker, and fully disinfecting the classrooms and entrance daily.
- 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.
- Lunch will be provided for all in-person training courses.
- 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.

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 and Construction Education Centre Checklist:

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

Lunch Checklist:

After serving lunch

- All food contact surfaces
- Door handles
- Coffee maker