

# Temporary Foreign Worker Application Form Checklist Updated: 11/20/2020

<b>Company Name:</b>				
<b>Name:</b>		<b>Date:</b>		
Item		Yes	No	Reference Document
<b>Declarations</b>				
Q.1	I have downloaded and read the Province of BC's COVID-19 requirements, Protecting BC Farmers and Farm Workers During the COVID-19 Pandemic.			<a href="#">Document 1</a>
Q.2	I have completed a COVID-19 workplace Risk Assessment (RA) of my farm operation			<a href="#">Document 2</a>
Q.3	I have created a COVID-19 Infection Prevention and Control Protocol (IPC)			<a href="#">Document 3</a>
<b>Before workers arrive at your farm, please certify</b>				
<b>Be COVID-19 Aware</b>				
Q.4	I have signage in place in the appropriate language on how workers can protect themselves from COVID-19.			<a href="#">Document 4</a>
Q.5	I have someone identified (COVID-19 Coordinator) that workers can go to if they have questions on COVID-19.			<a href="#">Document 5</a>
<b>Provide safe lodging and accommodation for all workers</b>				
Q.6	Common areas allow physical distancing of 2m / 6ft at all times.			No document
Q.7	Beds in the right configuration with the right distance apart.			No document
<b>Provide self-isolation space if any worker comes down with COVID-19-like symptoms</b>				
Q.8	I understand what is needed for a person to self-isolate.			<a href="#">Document 8</a>
Q.9	I have separate accommodation to let a worker self-isolate away from other workers or have arranged for separate accommodation.			<a href="#">Document 9</a>
<b>Make sure laundry facilities are available and handled safely</b>				
Q.10	I have laundry services available for regular use.			No document
<b>Practice good waste management at your work site and housing</b>				
Q.11	I have disposable gloves for the handling of garbage or there is access to hand hygiene facilities either through hand hygiene stations or the provisions of hand sanitizer.			No document
Q.12	I have a waste removal schedule.			<a href="#">Document 12</a>
Q.13	I have sturdy, leak resistant garbage bags.			No document
<b>Have proper hand-washing facilities at your work site and housing</b>				
Q.14	I have an adequate number of hand washing sinks available to workers			No document
Q.15	There is an appropriate supply of warm water for all sinks.			No document
Q.16	I have provided plain soap.			No document
Q.17	I have provided disposable paper towels.			No document
Q.18	I have put up signs to promote regular hand washing.			<a href="#">Document 18</a>
<b>Create and maintain physical distancing barriers</b>				
Q.19	I have sleeping arrangements that maintain physical distancing or use physical barriers.			No document
Q.20	I have physical barriers like face shields or masks for situations where physical distancing is not possible.			No document

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<b>Have a cleaning and disinfecting schedule</b>				
Q.21	I have a schedule to ensure common and high touch areas are cleaned or disinfected at the start and end of each day.			<a href="#">Document 21</a>
<b>After temporary foreign workers arrive at your farm</b>				
<b>Train workers on COVID-19 infection control</b>				
Q.22	I have materials ready on the risk of exposure of COVID-19 and the signs and symptoms of the disease.			<a href="#">Document 22</a>
Q.23	I have materials ready on hand washing, physical distancing, and cough/sneeze etiquette.			<a href="#">Document 23</a>
Q.24	I can provide locations of hand washing facilities, including dispensing stations for alcohol-based hand rubs.			<a href="#">Document 24</a>
Q.25	I have materials ready on how to seek first aid.			<a href="#">Document 25</a>
Q.26	I have materials ready on how to report an exposure to or symptoms of COVID-19 (to COVID-19 Coordinator)			<a href="#">Document 26</a>
<b>Prepare meals and practice safe food handling</b>				
Q.27	I have schedules in place for kitchen/eating areas to limit contact and maintain 2 metre physical distancing.			<a href="#">Document 27</a>
Q.28	Each worker has their own dishware, utensils and drinking cup or provided disposable alternatives (no sharing)			<a href="#">Document 28</a>
Q.29	Used dishware will be washed immediately.			<a href="#">Document 29</a>
<b>If workers become ill at the farm</b>				
Q.30	I have the facilities to promptly separate and self-isolate the individual from others in their own accommodation			No document
Q.31	I am prepared to provide individuals exhibiting symptoms of COVID-19 with a surgical/procedural mask or tissues to cover their mouth and nose.			No document
Q.32	I am prepared to direct the person to call HealthLinkBC (8-1-1).			<a href="#">Document 32</a>
Q.33	I am prepared to clean and disinfect any rooms that the person has been in while symptomatic.			<a href="#">Document 33</a>
Q.34	If commercial accommodation is being used to self-isolate, then I will inform management of the situation and necessary requirements.			No document
<b>Notes:</b> <ol style="list-style-type: none"> <li>All procedures will be reviewed in depth in the event of an outbreak.</li> <li>Ensure your RA and IPC accounts for all tasks in which workers may be exposed to COVID-19</li> <li>Inspectors will take pictures for proof of compliance (PPE, cleaning supplies, housing, communal areas, laundry facilities, kitchen, signage, RA/IPC)</li> <li>You should receive a call within 24 hours of submitting application. If you do not receive a reply from an inspector within 48 hours, please contact WALL at toll free: 1-866-522-3447</li> <li>Documents available at <a href="https://www.ag.gov.bc.ca/ag-safety/">AgSafeBC.ca</a></li> </ol>				
<b>Application Link:</b> <a href="https://farmoperatorscreening.gov.bc.ca/">https://farmoperatorscreening.gov.bc.ca/</a>				