

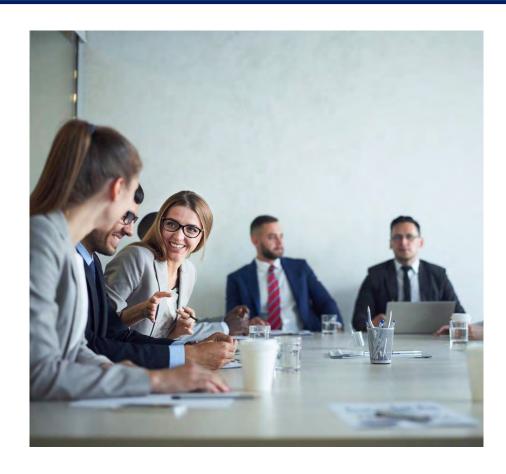
Webinar Objectives

- Emergency Management during Covid 19
- Employee Health and Safety as the Priority
- OSHA Standards for Covid 19
- Describe Covid 19 Training
- Steps to a Safe Club in 2020





Form a Health & Safety Committee



Purpose

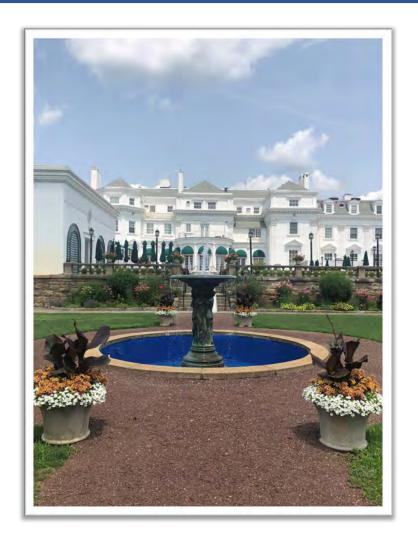
- Immediate Medical Task Force
 - Reopening Policy and Procedures
 - Monitor Compliance with Covid 19 Guidelines
 - Monitor Local/State Requirements
 - Sanitation Practices
 - F&B Service Practices
- Long Term Club Health and Wellness
 - Monitor Employee Safety-OSHA Compliance
 - Review and Mitigate Hazards
 - Review Club Emergencies and Response
 - ID and Promote Member Wellness Programs
- Membership
 - Physician
 - Member
 - Managers
 - Staff



Club Open: Ready for Emergencies

Challenges

- Staffing Levels
- Staff Training
- Covid 19 Fears
- Delayed EMS Response
- Case Severity





Medical Emergencies during Covid 19

80% Concerned about Covid 19 in ER

29% Avoided Medical Care

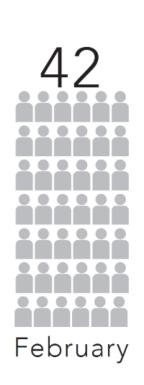
73% Worried of Overstressing Health System

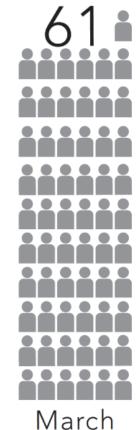
50% Emergency Department Volume Down in U.S.

50% Increase in Cardiac Arrests (non Covid 19)

EMS-Reported Cardiac Arrests









Form a Safety Team



Your Safety Team

- Department Managers
- Emergency Response
- Employee Safety
- Member Safety
- Safety Ambassador
- Communications



Equip the Safety Team

Medical Equipment Stations

- AED Ready for Use
- Portable Trauma Kit
- Team PPE Kit
- Blood Borne Pathogen Kit



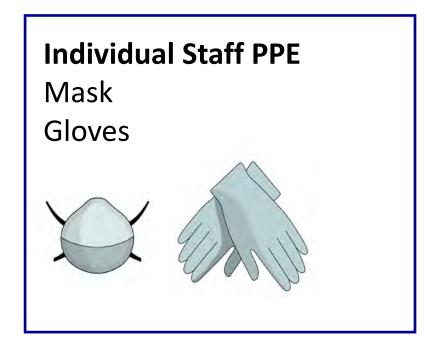






Protecting our Staff

Personal Protective Equipment



Medical Equipment Station "Team PPE"

2-4 Masks

2-4 Pairs Gloves

2 sets of Goggles

Hand Cleaner

Bloodborne Pathogen Kit

MEG then GEM

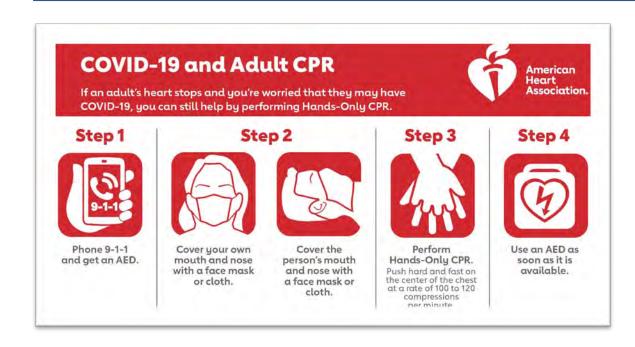




Team Safety Team Mask **Protocol** • Eyewear **Don PPE** • Gloves • Scene Safety If needed, Call 9-1-1 **Assess Incident** Only Essential Staff Politely Move All Away **Control Scene** Maintain Privacy and Dignity 2 + 1 Rule • CPR/AED Choking **Provide First Aid** • Severe Bleeding • Comfort/ Reassurance Staff Meet • Escort to Location **Meet EMS** • Provide Verbal Report **Clean Up**



Providing CPR/AED

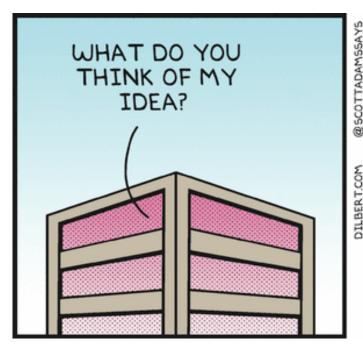


- Call 9-1-1 + Get AED
- Wear PPE
- Place a Mask on Person
- Begin Chest Compressions
- Apply and Use an AED
- 2 Staff Only + 1 Staff at Door

CPR Certification Extended for 120 days



Employee Comfort

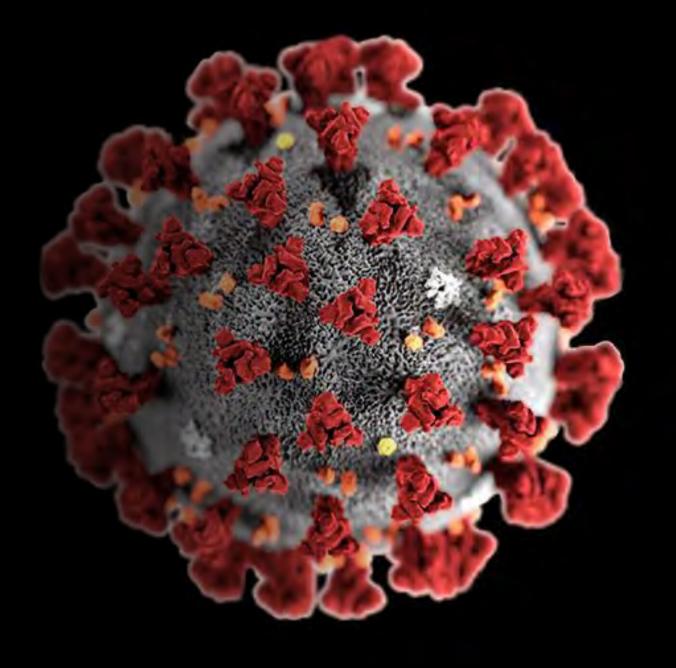








Employees Health & Safety



Health & Safety Guidelines

Employee Safety

- Occupational Health and Safety Administration (OSHA)
- Center for Disease Control (CDC)
- State & Local Governments





Health & Safety Guidelines

Checklists

Food & Beverage

mei	gency Procedures
	Review Club's Emergency Procedures with Covid 19 Protocols
	Review Club's staff to staff communication procedures
	Review location of AEDs, First Aid Kits, Fire Extinguishers
	Review the Building evacuation plan, emergency exits and assembly area(s)
	Review location of "Right to Know" center
	Review disinfectant chemical labels and reading/understanding Safety Data Sheet (SDS) with staff
	Review proper use and selection of PPE with staff, including masks, gloves, goggles.
	Review location of eyewash station(s)
ере	rtment's Safety Checklist
	Ensure Manager on duty has current ServSafe Food Manager Certification
	Provide ServSafe Food Handler training for staff
	Establish pre-work screening protocols for all F & B Managers and staff. (attached form)
	Staff/ Managers follow strict handwashing practices prior to starting work.
	Maintain supply of gloves in various sizes & ensure hand sanitizer is available
	Review the Club's Best Practice guidelines for cleaning & disinfecting (attached)
	Determine policy regarding face masks – when and if they are to be worn.
	Demonstrate how to safely don and doff gloves, washing hands for 20 seconds after removal.
	Review how to utilize "Daily Department Sanitation Log" on clipboard.
epe	rtment's Pre-Opening Checklist
	Clean and disinfect all high touch surfaces including tables, chairs, furniture, door handles, railings etc. in member dining areas. Document on sanitation log.
	Disinfect all shared equipment before and after every use and document.
	Sanitize POS terminals after each use and end of shift. Document.
	Utilize single use paper menus and single serve condiments.

- Department Checklists
- Cleaning and Disinfecting Guidelines
- Department Sanitation Log **Employee**



Employee Safety

OSHA Standards

- The General Duty Clause Section 5(a)(1) "Employers must furnish to each worker a place of employment that is free from recognized hazards that are causing or likely to cause death or serious physical harm"
- Hazard Communication Standard (29 CFR 1910.1200)
- Personal Protective Equipment (29 CFR 1910.132)
- Respiratory Protection (29 CFR 1910.134)

(Bloodborne Pathogen (29 CFR 1910.1030) does not apply directly, but the provisions of the standard offer a framework to control some sources of the virus)

Health & Safety Guidelines

Implementing The Plan



1. EXPOSURE DETERMINATION



2. IDENTIFYING & ASSESSING THE HAZARD



3. IMPLEMENTING CONTROLS



4. EMPLOYEE TRAINING



5. DOCUMENTATION



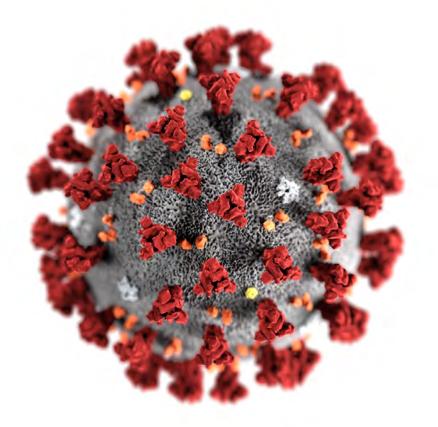
1. Exposure Determination

- Medium exposure risk occupations include jobs that require frequent, close contact (within 6 feet) exposures to known or suspected sources of pandemic influenza virus
- Lower exposure risk (caution) occupations are those that do not require contact with people known to be infected with the pandemic virus, nor frequent close contact (within 6 feet) with the public.



2. Identify & Assessing the Hazard

- What is Covid-19?
- How does it spread?
- What are covid-19 symptoms?





Most Effective

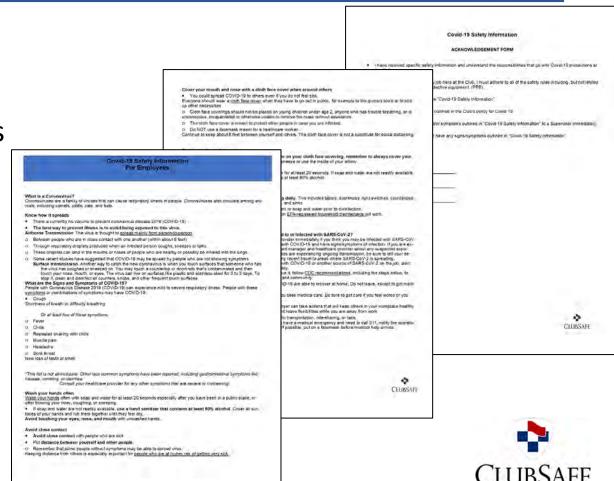
4. Covid 19 Staff Training: What is it?

1. Employee Safety Best Practices

- Covid 19 Information from CDC
- Cleaning and Disinfecting Guidelines
- CDC Guidelines for PPE Use
- OSHA Standards and Guidelines

2. Managing Emergencies

- Safety Team Responsibilities
- Team PPE
- Medical Equipment Stations
- First Aid Covid 19 Protocols



5. Documentation/Recordkeeping

(OSHA 29 CFR 1904)

- Recording workplace exposures to COVID-19 on 300 Log
- COVID-19 can be a recordable illness if a worker is infected as a result of performing their work-related duties.

DOCUMENT ALL TRAINING!

- Acknowledgement Form
- Sign in Roster



Screening Employees







EMPLOYEE QUESTIONNAIRES



IS THERE AN APP FOR THAT?



EMPLOYEE TRAINING

Right to Privacy still exists...



Employee Exposure

Positive Covid-19 Test

- ACT QUICKLY
- Determine source of the infection
 - Ask employee what coworkers they have been in "close contact" with
 - Notify co-workers who may have been in contact within 14 days
 - Notify known members, guests or vendors

DO NOT REVEAL IDENTITY OF INFECTED EMPLOYEE

- Arrange for professional cleaning
- General Manager/Department Manager should check in on employee



Summary



- 1. Make Staff Safety 1st Priority
- 2. Form a Health and Safety Committee
- 3. Form a Safety Team
- 4. Train and Equip Staff
- 5. Promote Health and Safety in 2020











Thank you! Questions?

