

International Agricultural Worker (IAW) Housing Accommodation Summary Checklist

| Respiratory Illness Preparedness Recommendation | Done |
|---|--------------------------|
| Review most current guideline for employers of IAWs regarding COVID-19 from the Ministry of Health. | <input type="checkbox"/> |
| Provide a separate accommodation for isolation. | <input type="checkbox"/> |
| Provide PPE/cleaning supplies, food/meals, and personal supplies for workers in isolation. | <input type="checkbox"/> |
| Post respiratory etiquette signage in housing accommodations and work sites (use appropriate language for IAWs). | <input type="checkbox"/> |
| Worker Arrival | Done |
| Inform workers of their rights and entitlements, including access to health care services and other supports available if they become sick. | <input type="checkbox"/> |
| Arrange for workers to receive their OHIP cards as soon as possible upon arrival. | <input type="checkbox"/> |
| Inform and educate workers on latest public health protocols related to respiratory diseases and how to properly use PPE. | <input type="checkbox"/> |
| Workplace Recommendations | Done |
| Maintain accurate and updated records of contact information for emergency services and all persons who work (permanent, temporary, or contract) at the farm as IAWs. | <input type="checkbox"/> |
| Recommended Passive Screening | Done |
| Passive screening through signage posted in the agri-food or congregate living setting. | <input type="checkbox"/> |
| Designate a separate isolation room/building for staff that failed screening to go to until next steps can be determined. | <input type="checkbox"/> |
| Assist IAWs with facilitating testing if required. | <input type="checkbox"/> |
| Cleaning and Disinfection | Done |
| Recommended that a cleaning and disinfection schedule with assigned staff is created and distributed. | <input type="checkbox"/> |
| Use appropriate cleaning and disinfection chemicals (Disinfectant should have a DIN or NPN and an appropriate contact time as per manufacturer's instructions). | <input type="checkbox"/> |
| Train all staff to use chemicals as prescribed by WHMIS. | <input type="checkbox"/> |

| Construction | Done |
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| Housing is at least 100 feet (30.48 metres) from any building used for animals. | <input type="checkbox"/> |
| Housing is detached from any buildings where flammable materials are used or stored. | <input type="checkbox"/> |
| Floors and walls are tight-fitting, smooth, impervious, and easily cleaned. | <input type="checkbox"/> |
| Walls must extend at least 7 feet (2.13 metres) above floor level. | <input type="checkbox"/> |
| Roofs must be tight-fitting and waterproof. | <input type="checkbox"/> |
| Provide adequate natural or artificial lighting and ventilation. | <input type="checkbox"/> |
| Provide tight-fitting screens in good condition on all windows. | <input type="checkbox"/> |
| Maintain the temperature of the building at 20°C (68°F) or higher. | <input type="checkbox"/> |
| Heating source operational and meets building/fire codes. | <input type="checkbox"/> |
| Combustion-type stoves/heaters to be vented directly outside. | <input type="checkbox"/> |

| Sleeping Facilities | Done |
|---|--------------------------|
| Barriers in sleeping areas must be made with materials that have a low flame resistance rating that can be readily cleaned and sanitized. | <input type="checkbox"/> |
| Provide one bed per person that is at least 12 inches (30 cm) above the floor. | <input type="checkbox"/> |
| Provide clean mattress(s) and frame(s) of sound construction. | <input type="checkbox"/> |
| Provide a sufficient supply of clean linens in good condition. | <input type="checkbox"/> |
| Provide one locker, shelf, or equivalent for each bed. | <input type="checkbox"/> |
| Ensure sleeping area is separated from other living areas. | <input type="checkbox"/> |

| Water Supply | Done |
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| Provide constant supply of hot and cold running potable water under pressure. | <input type="checkbox"/> |
| Sample water and obtain a bacteriologically safe result prior to inspection. | <input type="checkbox"/> |
| Containers used for water are made of food grade material, maintained in a clean and sanitary manner, equipped with a sanitary dispensing device, and used for no other purpose. | <input type="checkbox"/> |

| Washroom Facilities | Done |
|---|--------------------------|
| Provide at least one wash basin for every seven people in good working order. | <input type="checkbox"/> |
| Provide at least one shower or tub for every 10 people in good working order. | <input type="checkbox"/> |
| Provide at least one toilet for every 10 people in good working order. | <input type="checkbox"/> |
| Provide suitable privacy barriers for toilet facilities. | <input type="checkbox"/> |
| Provide adequate supply of toilet tissue and hand soap/hand sanitizer. | <input type="checkbox"/> |
| Provide adequate natural and/or mechanical ventilation in washroom(s). | <input type="checkbox"/> |

| Laundry Facilities | Done |
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| Provide at least one laundering tub or washing machine for every 15 people. | <input type="checkbox"/> |
| Provide drying facilities for laundry (e.g. dryer or clothesline). | <input type="checkbox"/> |
| Provide access to a laundromat at least once a week where laundry facilities are not provided on site. | <input type="checkbox"/> |

| Kitchen | Done |
|--|--------------------------|
| Provide a sufficient number of food grade utensils for cooking, eating, and drinking. | <input type="checkbox"/> |
| Provide sufficient refrigerated space that is maintained at 4°C (40°F). | <input type="checkbox"/> |
| Provide kitchen with sufficient supply of food storage/preparation/cooking facilities. | <input type="checkbox"/> |
| Provide equipment and detergent for the washing and sanitizing of dishes. | <input type="checkbox"/> |

| Sanitation, Garbage, Maintenance, and Sewage | Done |
|--|--------------------------|
| Provide a sufficient quantity of rodent/vermin proof garbage containers. | <input type="checkbox"/> |
| Remove garbage weekly or as often as necessary. | <input type="checkbox"/> |
| Ensure all areas of the housing facility are maintained in a clean and sanitary manner. | <input type="checkbox"/> |
| Housing must be thoroughly cleaned and set up prior to receiving an inspection. | <input type="checkbox"/> |
| Sewage disposal system is in good working condition and adequate for the number of workers housed on-site. | <input type="checkbox"/> |

| Fire Prevention (refer to Fire Code) | Done |
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| Provide a sufficient number of operational, properly located smoke detectors. | <input type="checkbox"/> |
| Fire extinguishers are to be securely mounted and inspected. | <input type="checkbox"/> |
| Ensure housing is free from any chemical, substance, or condition that may be a health hazard. | <input type="checkbox"/> |

Current Ontario Building Code and Ontario Fire Code applies to all new construction and renovations or additions to existing buildings. It is the Owner/Operator's responsibility to ensure that such construction is in compliance with the Ontario Building Code and Ontario Fire Code. Contact municipal building department for additional information.

Durham Health Connection Line - 905-668-2020 or 1-800-841-2729 - durham.ca

If you require this information in an accessible format, please call 1-800-841-2729.