

International Agricultural Worker (IAW) Housing Accommodation Summary Checklist

COVID-19 Preparedness Recommendation	Done
Review most current guideline for employers of IAWs regarding COVID-19 from the Ministry of Health.	<input type="checkbox"/>
Create separate isolation plans for IAW cases.	<input type="checkbox"/>
Have a workplace vaccination policy.	<input type="checkbox"/>
Provide PPE/cleaning supplies, food/meals, and personal supplies for workers in isolation.	<input type="checkbox"/>
Post COVID-19 signage in housing accommodations and at work sites (including in appropriate language for IAWs).	<input type="checkbox"/>
Contract a third-party health provider to conduct daily health assessments for cases and high-risk contacts.	<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 COVID-19 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"/>
IAWs who live in shared accommodations should be assigned to same work cohort/work pod/team.	<input type="checkbox"/>
Establish an employee attendance policy to ensure your organization has a contingency plan for workers who need time off due to illness.	<input type="checkbox"/>
Maintain physical distancing where possible and stagger breaks to avoid over-crowding.	<input type="checkbox"/>
Recommended Passive Screening	Done
Maintain 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 COVID-19 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
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
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
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
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.