

# ADVISORY FOR AGRICULTURAL WORKER PROTECTION DURING COVID-19 CRISIS ON THE CENTRAL COAST OF CALIFORNIA



County of Monterey



Monterey County  
Agricultural  
Commissioner



Monterey County  
Farm Bureau



Grower-Shipper  
Association of  
Central California



Monterey County  
Vintners & Growers  
Association



Coastal Growers  
Association



California Strawberry  
Commission

Maintaining safe and healthy work environments for our farmworkers and other Agricultural employees has always been a priority in the Agriculture industry. In order to prevent decrease and lower the impact of COVID-19 in the workplace, Monterey County leadership and the Agricultural industry have added enhanced measures to this Advisory to further protect worker health, safety, and hygiene. We recognize that, as an essential industry, we need to continue to provide and maintain the food supply chain while protecting the health of our workers and the broader community.

The Monterey County Agriculture Commissioner's Office and Supervisors Luis Alejo and Christopher Lopez, along with Grower-Shipper Association of Central California, Monterey County Farm Bureau, Monterey County Vintners and Growers Association, Coastal Growers Association, and California Strawberry Commission created an *Advisory for Agriculture Worker Protection During COVID-19 Crisis* to better protect farm and cannabis workers in Monterey County and throughout the state during the Coronavirus pandemic.

These processes were compiled based on reviews of our existing, already stringent practices, aligned with the best practices offered by the Center for Disease Control (CDC), CA Department of Public Health (CDPH), World Health Organization, and public health departments. As a world, we continue to learn more about how best to combat this pandemic, to that end, these guidelines are regularly evaluated, updated, and distributed in both English and Spanish.

Through this Advisory, all these organizations are supporting and encouraging the community to expeditiously implement these protective measures at their worksites. The objectives communicated here are: preventing and reducing transmission among staff; protecting people who are at higher risk for adverse health complications; maintaining business operations; and, minimizing adverse effects on other entities in their supply chains.

## EMPLOYEE HYGIENE

- Employee should wash/sanitize their hands with soap and water for at least 20 seconds multiple times daily, including before and after work, breaks, eating, and use of toilet facilities.
  - If soap and water are not readily available, use a hand sanitizer that contains at least 60% alcohol.
  - Employees should avoid touching their eyes, nose, and mouth with unwashed hands.
  - Have soap or disinfectant, potable water, and single-use disposable towels available at worksites and throughout facilities.
- Employees should keep a minimum distance of 6 feet from co-workers when possible; this includes during breaks (social distancing).
- Employees should avoid sharing personal items with co-workers (i.e. food, dishes, cups, gloves, engaging in activities such as playing cards, etc.).
- Employees should cover coughs and sneezes; train them in the following CDC protocol:
  - Cover their mouth and nose with a tissue or use the inside of their elbow.
  - Throw used tissues in the trash.
  - Immediately wash their hands according to the CDEC hand washing protocol above.
- Reduce meetings and group gatherings to essential communication only and limit such meetings to no more than 10 people if possible.
- Limit personal contact and grouping with in the facility and worksites and limit the number of people using common facilities at any one time.
- Follow CDC guidelines on health and hygiene as they evolve.

## ILL EMPLOYEES

- Require workers not to come to work if they are ill.
- Employees at work that develop symptoms of being ill should be sent home immediately.
- Observe work crews when they arrive to work.
  - If ill, tell them to contact a medical provider or physician by phone before going to the medical office, clinic, or emergency room; another option is to contact a tele-doctor.
- If an employee tests positive for COVID-19, there is some immediate information that should be collected and actions taken to protect other employees and customers, and ensure transparent communication both internally and externally.



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GROWER-SHIPPER  
ASSOCIATION  
of Central California  
Since 1930

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- These steps include the employee’s work location, work hours, general and specific work duties, if the employee has traveled to multiple worksites recently with timing, and the last day the employee was at work; identify who has had contact with the employee.
  - If unable to verify that the ill employee’s attending physician has contacted the public health department, and health authorities have not made direct contact with the employer, call the health department immediately.
    - Do not disclose the employee name unless asked to by the health dept.
  - Health authorities will provide recommendations regarding the next steps in terms of identifying employees and further protective measures.
  - This employee should follow the direction and guidance of the relevant health department or health professional regarding specific isolation and quarantine requirements.
- Quarantine or isolate H2 workers to protect employees and to minimize the risk of transmission to others.

**PERFORM ROUTINE ENVIRONMENTAL CLEANING IN HIGH TRAFFIC AREAS**

- Sanitize workspaces throughout the day.
- Clean and disinfect frequently touched surfaces and spaces according to CDC disinfection protocol, including:
  - Administrative, shipping/processing facilities, and any other enclosed areas where people work multiple times throughout the day.
  - Frequently touched areas including door handles, bathroom areas, lunchroom table and chairs, kitchen areas, shared space and facilities, time clock areas, shared computers, tools and any vehicles used at the facility (i.e. forklift or golf cart steering wheels) and more.
  - Utilize off-hours time to complete aggressive sanitation of frequently touched surfaces and spaces daily.
- Ensure that all bathrooms (portable and in place) are adequately stocked and serviced at regular intervals and disinfected as appropriate.
- Be considerate of social distancing recommendations when transporting employees and regularly sanitize worker transportation buses; make multiple trips as necessary.

**TRAINING AND CHANGES TO PROCESS**

- Train employees to follow these standard operating procedures while the Monterey County “Shelter-in-Place” and California “Stay-at-Home” Orders are in effect.
- Provide training on COVID-19 prevention using resources available from the CDC, CDPH, and local health departments.
  - Include training on appropriate hand washing and hygiene practices and sanitation processes.
  - Any materials should be available in English and Spanish.
  - Implement a practice of on-going training and daily follow-up.
- Encourage spacing of 6 feet between individuals while harvesting and processing; when not possible, provide appropriate personal protective equipment.
  - Implement social distancing recommendation when transporting employees, making multiple trips as necessary.
- Be responsive to the individual needs of each employee.
  - The state has specifically indicated populations at risk to be those over the age of 65, residents and farmworkers with underlying health issues, residential care patients, and all those who care for these individuals are uniquely at risk.
  - Understand which employees this guidance applies to; consider whether there are alternative work options or if their current job can be modified to ensure precautions are in place.
  - Be responsive to state guidance and respectful of their decisions related to that guidance.
- Encourage activities such as pre-assembly of cartons and pre-bagging when possible.
- Identify key processes and product and immediately cross-train employees in back-up positions, to be prepared when people must stay home.

LIMIT NON-ESSENTIAL VISITS AND TRAVEL



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- Limit visitors to those necessary for the operation.
- To limit exposure of employees, emphasize on-line ordering for any direct to consumer sales with outside pick-up or delivery options.
- Visitors must be approved before arriving, and employees should keep social distancing (6 feet) away from any visitor.
- Encourage employees to be safe outside of work and follow the Monterey County “Shelter-in-Place” and California “Stay-at-Home” Orders when not at work, as well as all CDC recommendations.
- Eliminate all non-essential and non-related services, including entertainment activities.

EMPLOYER-PROVIDED EMPLOYEE HOUSING

- Conduct training detailing site-specific and personal protective measures to safeguard against contraction and transmission of COVID-19.
  - This includes training upon arrival for all employees (and guest workers).
  - Training should be based on public health guidance from the CDC, OSHA, state, and local public health authorities, as is specific to COVID-19.
- Train employees to respect social distancing practices (6 feet), as is feasible for the site-specific area, including but not limited to living quarters.
  - In addition to this training, incorporate observation as is appropriate, protective, respectful, and necessary in order to create a safe living environment.
  - Assign and communicate a common point of contact for employee questions, requests, and needs.
  - Establish an actively monitored emergency reporting system.
- Implement site-specific risk assessments and tailor protective practices to address risks.
  - Risks may dictate type and frequency of implementation of protective measures, such as cleaning and sanitation for high-contact areas and surfaces.

REFERENCES AND RESOURCES

Center for Disease Control

- <https://www.cdc.gov/coronavirus/2019-ncov/php/risk-assessment.html>
- <https://www.cdc.gov/coronavirus/2019-ncov/downloads/public-health-management-decision-making.pdf>
- [https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html?CDC\\_AA\\_refVal=https%3A%2F%2Fwww.cdc.gov%2Fcoronavirus%2F2019-ncov%2Fspecific-groups%2Fguidance-business-response.html](https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html?CDC_AA_refVal=https%3A%2F%2Fwww.cdc.gov%2Fcoronavirus%2F2019-ncov%2Fspecific-groups%2Fguidance-business-response.html)
- <https://www.cdc.gov/coronavirus/2019-ncov/faq.html#spreads>

State of California

- <https://covid19.ca.gov/>

Monterey County Public Health

- <https://www.co.monterey.ca.us/government/departments-a-h/health/>

San Benito County Public Health

- <https://hhsa.cosb.us/publichealth/>

Santa Clara County Public Health

- <https://www.sccgov.org/sites/phd/Pages/phd.aspx>

Santa Cruz County Public Health

- <https://www.santacruzhealth.org/>

Occupational Safety and Health Administration (OSHA)

- <https://www.osha.gov/SLTC/covid-19/controlprevention.html>

California Strawberry Commission

- <https://www.calstrawberry.com/en.us/Coronavirus>
- <https://www.calstrawberry.com/en.us/Food-Safety/Tools-for-Food-Safety>

Communication Resources

- COVID-19 Posters (English & Spanish)
  - Prevention Posters
  - Alert Posters
  - <https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Immunization/ncov2019.aspx>