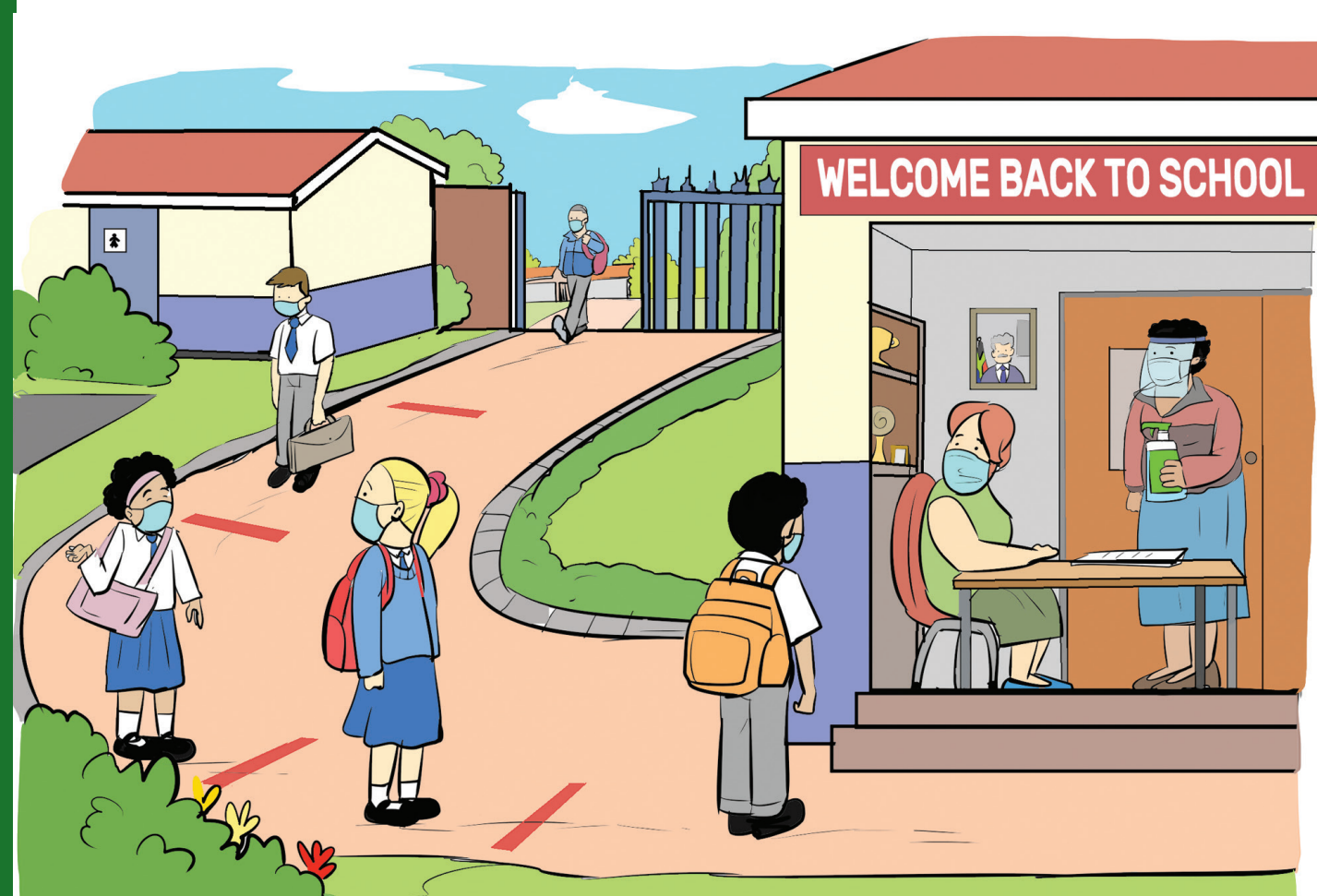


CORONAVIRUS ORIENTATION

SUPPORT STAFF

Risk Reduction at School



Everyone:

- ▶ Must wash or sanitise their hands at the entrance/gate
- ▶ Should have their temperature taken
- ▶ Keep a distance of 1.5 metres
- ▶ Must be screened on daily basis

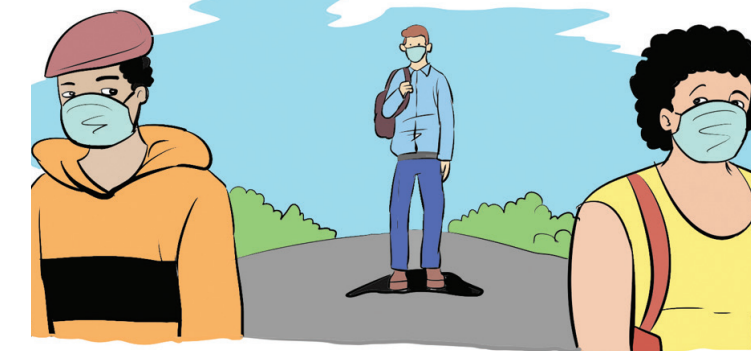
The Golden Rules

1. Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, use an alcohol-based hand sanitiser.

Hand washing



3. Avoid close contact with people who are sick.



5. Keep a distance of 1.5 metres from other people at all times.



7. Clean and disinfect frequently touched objects and surfaces.

2. Avoid touching your eyes, nose and mouth with unwashed hands.



4. Stay at home when you are sick.



6. Cover your cough or sneeze with a flexed elbow or a tissue, then throw the tissue in the bin.



8. Wear a cloth mask.



Use of Personal Protective Equipment (PPE)

- ▶ Everyone must be instructed on the correct use of appropriate PPE.
- ▶ PPE usage varies, depending on risk.
- ▶ EVERYONE must wear a cloth face mask.
- ▶ TEACHERS may use visors instead of masks to be heard clearly.

Everyone should wear a mask!



Teachers must use a visor or mask while teaching.



Support staff performing cleaning functions are required to wear gloves, plastic aprons, head coverings, a cloth face mask and closed shoes.



Contamination can pass from PPE to the user's hands or clothes. Practice hand cleaning when removing protective gear or after any contact with waste material. Wash cloth masks daily.

Food Preparation and Hygiene



Volunteer food handlers or kitchen staff must wear gloves, aprons, head coverings and a cloth face mask.

- ▶ Volunteer Food Handlers (kitchen staff) must sanitise food storage and preparation areas every day.

- ▶ Learners should eat their meals in the classrooms under the supervision of an educator.

- ▶ Staggered serving times should be considered to prevent queuing at the kitchen.

Disinfecting rules

- ▶ Clean all offices, classrooms, bathrooms and kitchen twice a day with a disinfectant cleaner.
- ▶ Clean frequently used taps, doorknobs or reception desks hourly.
- ▶ Collect all waste bags from classrooms and offices. Tie the bin liners and place in big refuse bags, tying again and disposing of safely.
- ▶ Avoid spraying disinfectants near water sources and other vegetation.
- ▶ Complete cleaning rosters and checklists and sign off daily.

Hand hygiene practices

Wash your hands:

- ▶ After visiting the toilet
- ▶ Before handling food or eating
- ▶ After taking care of sick people
- ▶ After touching surfaces
- ▶ After sneezing or coughing



Duties of Volunteer Food Handlers

- ▶ Always use protective gear during preparation, cooking and serving of meals.
- ▶ Sanitise food storage and preparation areas constantly.
- ▶ Receive and wipe down food deliveries.
- ▶ Check the availability of stock for school meals.
- ▶ Wash and rinse fruit and vegetables thoroughly.