

Local General Contractors Response to COVID-19

GC EHS Leadership Team - DC Metro

- ▶ Our Mission
- ▶ COVID-19 Specific



Jobsite Recommendations

- ▶ Regular Communications
- ▶ Project Activity Risk Assessments
- ▶ Zero Tolerance Policy for Working Sick
- ▶ Ways to Maintain Social Distancing
- ▶ Minimize Exposure Threat
- ▶ Wear Proper PPE & Promote Hygienic Use
- ▶ Promote Proper Hygiene Among Workers & On The Jobsite
- ▶ Designate a Site Marshal(s) or Project Monitor(s)
- ▶ Develop Shut Down/Restart Protocols

Develop & Implement Project Activity Risk Assessments

- ▶ Lower Exposure Risk
- ▶ Medium Exposure Risk
- ▶ High & Very High Exposure Risk



*These exposure levels are stated in OSHA Publication 3990-03 2020-Guidance on Preparing Workplaces for COVID-19.

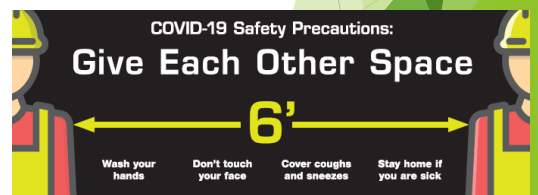
Zero Tolerance Policy for Working Sick

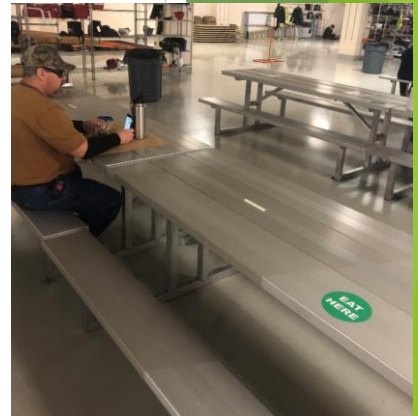
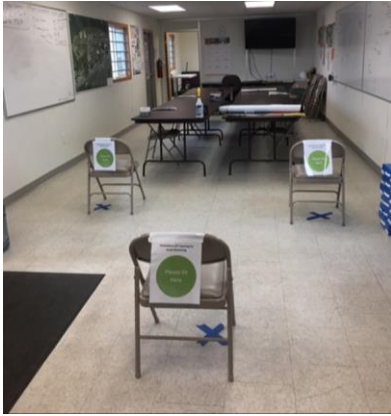
- ▶ Establish a zero tolerance policy for working sick
 - ▶ Any one exhibiting or complaining about symptoms that are consistent with COVID-19 as defined by the CDC, including chronic coughing, congestion, sore/dry throats, fever, chills and other flu-like symptoms
 - ▶ Return once they are no longer ill or are able to secure a release from their healthcare provider
 - ▶ Mandate temperature reading prior to entry
 - ▶ Develop protocol to create consistency



Ways to Maintain Social Distancing

- ▶ Limit in-person meetings
- ▶ Establish clear guidelines for necessary meetings/break areas
 - ▶ Orientations
 - ▶ Site Meetings (owner, foreman, etc.)
 - ▶ Break/Lunch Areas
- * Proactive room set up is important!
- ▶ Implement phased dressing in work shanties/crew shacks
- ▶ Maintain six feet of social distancing during physical construction, minimize confined space work
- ▶ Consider alternative methods to means of transportation
 - ▶ Shuttles
 - ▶ Carpooling

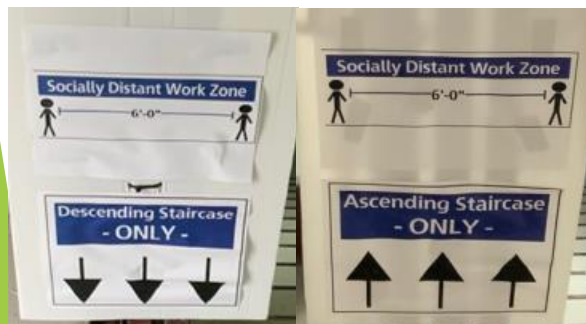




Ways to Maintain Social Distancing

- ▶ Evaluate areas with lines or where groups of people are likely to form
 - ▶ Entry/exit gates/turnstiles
 - ▶ Clocking in/out
 - ▶ Stairwells
 - ▶ Hallways
 - ▶ Hoists
 - ▶ Elevators





BE CONSIDERATE



**COMMUNICATE AND
WAIT FOR HALLWAY
PASSAGE**

<6 FEET SOCIAL DISTANCING->

Minimize Exposure Threat

- ▶ Identify 2 or 3 person crews and keep those people working together
- ▶ Avoid trade stacking
- ▶ Site Supervision - not moving crew to crew
- ▶ Split crews between first, second and third shifts as necessary
- ▶ Establish a management staffing plan
 - ▶ 2-Team Rotation
 - ▶ Skeleton Crews



Wear Proper PPE & Promote Hygienic Use

- ▶ Consider use of additional PPE if necessary
- ▶ Do not share PPE, sanitize reusable PPE per manufacturer's recommendations prior to each use
- ▶ Use disposable gloves where appropriate and advise all to wash their hands after removing gloves



N95 – Filters at least 95% of airborne particles. Not resistant to oil.
(N95 Manufacturers Index: [3M](#) [A](#) [B](#) [C](#) [D](#) [E](#) [F](#) [G](#) [H](#) [I](#) [J](#) [K](#) [L](#) [M](#) [N](#) [O](#) [P](#) [Q](#) [R](#) [S](#) [T](#) [U](#) [V](#) [W](#) [X](#) [Y](#) [Z](#))

Surgical N95 – A NIOSH-approved N95 respirator that has also been cleared by the Food and Drug Administration (FDA) as a surgical mask.

N99 – Filters at least 99% of airborne particles. Not resistant to oil.

N100 – Filters at least 99.97% of airborne particles. Not resistant to oil.

R95 – Filters at least 95% of airborne particles. Somewhat resistant to oil.

P95 – Filters at least 95% of airborne particles. Strongly resistant to oil.

P99 – Filters at least 99% of airborne particles. Strongly resistant to oil.

P100 – Filters at least 99.97% of airborne particles. Strongly resistant to oil.

Promote Proper Hygiene Among Workers & On The Jobsite

- ▶ Promote frequent and effective hand washing/sanitizing
- ▶ Implement a plan to keep sanitary facilities and portable bathrooms disinfected and stocked
- ▶ All common break areas should be cleaned routinely
 - ▶ Avoid congregating in these areas
 - ▶ Avoid communal water cooler use
 - ▶ Avoid communal food or apply protocols
- ▶ Clean all high touch areas routinely

COVID-19

Food Truck Protection Measures

The following measures are based on [Company's] response to controlling the spread of infectious diseases:

- Disposable food handling gloves must be worn 100% of the time.
- Condiment packets must be distributed by a gloved food service employee.
- Utensils w/napkins must be individually packaged
- Hand sanitizer must be available at food vendor locations.
- Pre-made food must be individually wrapped and distributed by a gloved food service employee.

Promote Proper Hygiene Among Workers & On The Jobsite

- ▶ Limit or do not allow ad hoc visitors into project common/office areas
- ▶ Use foot activated or touchless trash receptacles, hand washing facilities when able
- ▶ Disinfect tools and equipment prior to exchanging with others/following use
 - ▶ Hand held tools
 - ▶ Inside equipment cabs, exterior equipment touchpoints, etc.
- ▶ Install additional hand washing facilities/hand sanitizer stations
- ▶ Advise workers to change work clothes prior to arriving home and to wash clothes in hot water
- ▶ Use spray bottles that contain bleach diluted water (1 to 50, respectively) to spray, wait at least 1 minute) and then wipe down vehicles and other heavy equipment, work area platforms, communal equipment, tools, inside bathrooms, etc.





PLEASE
WASH YOUR HANDS &
KEEP 6 FEET DISTANCE
FROM OTHERS



Designate Site Marshal(s)/Project Monitor(s)

- ▶ Trained individual(s) assigned to:
 - ▶ Promote social distancing
 - ▶ Monitor protocols for:
 - ▶ Elevators
 - ▶ Hoists
 - ▶ Entry/Exits
 - ▶ Stairwells
 - ▶ Common Areas (Break & Lunch)
 - ▶ Clocking in/out

Designate Site Marshal(s)/Project Monitor(s)

- ▶ Help monitor and manage COVID-19 supply needs:
 - ▶ Cleaning supplies
 - ▶ Hygienic supplies
- ▶ Assign/Lead cleaning crews
 - ▶ High touch points
 - ▶ Routine cleanings

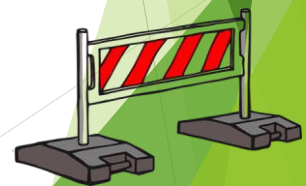


Develop Shutdown/Restart Protocols

- ▶ Identify Priorities
- ▶ Establish all necessary contracts/company protocol with companies that are qualified to provide COVID-19 cleaning if necessary
- ▶ Create a checklist or document for projects to follow
- ▶ Communicate with subcontractors and other necessary parties

Temporary Facilities

- | | |
|------------------------------|---|
| ▶ Fencing | ▶ Hydrant Meters |
| ▶ Barriers | ▶ Hoists |
| ▶ Public Space | ▶ Temporary Power |
| ▶ Perimeter Handrails/Cables | ▶ Temporary Heat |
| ▶ Temporary Toilets | ▶ Tower Crane(s) |
| ▶ Dumpsters | ▶ Outriggers or Overhead Protection Netting |
| ▶ Temporary Trash Chutes | ▶ Swing Stages or FRACO Lifts |
| ▶ Generators | |
| ▶ Temporary Pumps | |



Project Site Preparation

- ▶ Make safe any areas that are partially completed
 - ▶ Open trenches, excavations, utilities, etc.
- ▶ Secure the site from weather, theft, etc.
- ▶ For any site with an active FDC, make sure pathway is clear and signage is visible
- ▶ Remove equipment/lift keys, controllers, etc. Store & lock in central location
- ▶ Shut off non-essential power or water (whenever able)
- ▶ Take detailed photos and videos of the building exterior/interior
- ▶ Many more...

Team Member Logistics

- ▶ Daily team communications
- ▶ If possible:
 - ▶ Rotation for routine jobsite monitoring via site cameras or in-person
 - ▶ Remote work plans



Questions?

