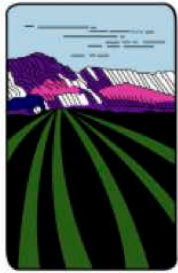


**Oregon Wine Industry
COVID-19 Considerations for Harvest & Crush
ZOOM Conference - August 18, 2020**



Oregon
Department
of Agriculture

Oregon
Health
Authority

Oregon
OSHA

Wine Industry Task Force

Vineyard Safety Protocols

Winery Safety Protocols

Emergency Response Plan

COVID-19 Considerations For Harvest & Crush

Agenda

Welcome and Overview – Tom Danowski, OWB

Vineyard Rules, Guidelines, and Tool Kit – Leigh Bartholomew moderator, WVWA

Winery Guidelines and Toolkit – Anthony King moderator, WVWA

Example Emergency Response Plan – Mike McNally moderator, WVWA

Questions & Answers – OR-OSHA, ODA, and OHA

The guidance in this presentation is intended to be a general resource.
We recommend that you review OR-OSHA, ODA and OHA rules and guidance.
Consult with your legal and human resource advisors for specific guidance.

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

**Oregon - Occupational Safety and Health Administration
Temporary Agriculture Rules & Heat Illness Prevention
Jennifer Ekdahl – OR-OSHA**

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

OSHA Temporary Agriculture Rules effective May 11, 2020

General

- Employers must appoint physical distancing officer(s)
- Plan and implement physical distancing work practices
- At least 6' separation:
 - including work activities, breaks, and meal periods
- Notes that COVID-19 requires immediate reporting under OHA rules
- Includes provisions related to isolation of confirmed or suspected COVID-19 cases

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

OSHA Temporary Agriculture Rules

Field Sanitation

- Increase toilet availability to 1 per 10 workers
- Toilet and handwashing facilities within ¼ mile of workers
and at entrance or exit to the field
- Toilets and handwashing facilities sanitized at least 3 X per day
- Revise field sanitation notice and training to include
prevention of COVID-19

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

OSHA Temporary Agriculture Rules

Labor Housing

- Provides additional guidance on registration of temporary housing
- Employers must appoint physical distancing officer(s)
 - To ensure 6' distancing between unrelated individuals
- Requires additional toilets – 1 per 10 workers
- Prohibits bunk beds for unrelated individuals
- Beds separated by 6' or an impermeable barrier
- Common use toilets and handwashing facilities - sanitize 2X daily
- Provide cleaning materials to keep living areas sanitary

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

OSHA Temporary Agriculture Rules

Transportation

- Requires 3' physical distancing in employer provided vehicles
- Requires that facial coverings be worn by passengers and driver in employer provided vehicles
- Requires high-contact areas be sanitized before each trip and at least 2x daily if in continuous use
- Requires employer to provide training about the need for physical distancing in their personal vehicles

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

OSHA: Heat Illness Prevention – effective June 15 October 1

- Train employees: hazards, symptoms, prevention, response
- Provide adequate amounts of cool potable water and breaks
- Provide shade for breaks
- Train employees on how to acclimate
- Have emergency procedures in place
- Free OSHA-NIOSH Heat Safety Tool mobile app

Oregon OSHA resources: osha.oregon.gov

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

Wine Industry Task Force

General Guidelines and Administrative Measures

Leigh Bartholomew – Results Partners

COVID-19 Considerations For Harvest & Crush

Vineyard Rules, Guidelines, and Tool Kit

General Guidelines - Required

- Employers must assign physical distancing officers to establish, implement, and reinforce 6' physical distancing
- Physical distancing is required in the field, on break, at meal period, around picking bins, and at recording of buckets picked
- Face Covering Policy
 - Masks, face shields, or face coverings are REQUIRED when working within 6' of other workers
 - Employers must provide masks if 6' distancing cannot be maintained

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

General Guidelines - Recommended

- Assign a “workplace coordinator” for employee COVID-19 positive test
 - Stay up-to-date on OHA, ODA, and OR-OSHA guidance and regulations
 - Establish contact with Local Public Health Authority (LPHA)
- Establish a written Emergency Response Plan for COVID-19 cases
- Establish a confidential process for employees to report illness and contact with confirmed or presumptive COVID-19 illness
- Develop a plan for continuing business with reduced workforce
- Conduct weekly training on workplace safety and sanitary operations
- Develop an emergency communication plan in case of an “outbreak”

COVID-19 Considerations For Harvest & Crush

Vineyard Rules, Guidelines, and Tool Kit

General Guidelines - Recommended

Screen and Monitor Workers

- Educate employees on COVID-19 symptoms... stay home if sick
- Consider providing employees with thermometers for daily monitoring
- Inquiry about COVID-19 symptoms and contacts at start of day
- Consider checking temperatures at start and end of day
- If you record symptoms or contacts protect employee privacy
- Encourage employees to use face coverings and physical distancing outside of work

COVID-19 Considerations For Harvest & Crush

Vineyard Rules, Guidelines, and Tool Kit

Infection Prevention Measures

- Reinforce meticulous hand washing: 20 sec. with soap or sanitizer
- Provide handwashing stations and hand sanitizers (>60% alcohol)
- Sanitize frequently touched surfaces: handles, steering wheels, etc.
- Provide spray bottles of disinfectant and paper towels in work areas
- Restrict use of shared items or equipment – disinfect between uses

Cleaning and Disinfecting frequently touched surfaces

- Use EPA-registered disinfectants on frequently touched surfaces
- Follow directions on disinfectant labels

COVID-19 Considerations For Harvest & Crush

Vineyard Rules, Guidelines, and Tool Kit

Conduct Periodic Hazard Assessments

- Ensure safety measures are in place to prevent spread of COVID-19
- OR-OSHA provides confidential no-cost consultation

Optimize Workplace Ventilation

- Work outside when possible
- Investigate increasing HVAC outside air supply
- Investigate increasing HVAC filtering efficiency
- Set ventilation in vehicles to use outside air (no recirculation)
- Leave bathroom exhaust fans on

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

Working with Farm Labor Contractors (FLC)

- Make FLCs aware of OR-OSHA rules and COVID-19 Guidelines
- Have Social Distancing Officer monitor FLC compliance

Administrative Team and Inside Employees

- Reduce paperwork passed between individuals
- Consider alternatives to weight tags and purchase orders
- Modify schedules to reduce unnecessary personal contact
- Modify workstations or install physical barriers
- Add “clock in/out” stations, take paychecks to the field

COVID-19 Considerations For Harvest & Crush

Vineyard Rules, Guidelines, and Tool Kit

Considerations for Vineyard Field Employees

- Create harvest team cohorts – don't intermingle cohort employees
- Collect and sanitize harvest shears and other equipment at end of day
- Dedicate buckets to each employee – mark with their name
- Do not use a punch card system – use a call out system
- Consider “saran-wrap” PVC pipe barriers between leaf pullers
- Consider smaller picking crews, stage bins on ground not trailers
- Deliver clean fruit to winery: i) pre-deleaf, ii) sorting tables in field, iii) pick and de-leaf into more bins, or iv) de-leaf in winery not field
- Have employees bring their own water bottles

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

ODA, OHA, and OR-OSHA

Agriculture and Farm Operations Toolkit

Isaak Stapleton & Rusty Rock – ODA

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

ODA Agriculture and Farm Operations Toolkit

Step 1: Protect the Current Workforce

- Display informational and educational materials
- Communicate COVID-19 seriousness to workers
- Optional Screening of workers
- Direct sick workers to stay home
- Implement physical distancing practices
- Personal Protection Equipment – wear face coverings
- Personal handwashing, sanitizers, and sanitization
- Cleaning, sanitization, and disinfection of surfaces

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

ODA Agriculture and Farm Operations Toolkit

Step 2: Prepare the Current Workforce

- Educate supervisors and workers
- Provide training materials in multiple languages
- Cross-training, Protocols, and Back-up plans

Step 3: Prepare for an Impacted or Reduced Workforce

- Recruit and train new contingency workers
- Prepare to function with a reduced workforce

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

**Infectious Disease Standards
Update on New DRAFT Rules**

Jennifer Ekdahl – OR-OSHA

COVID-19 Considerations For Harvest & Crush Infectious Disease Standards – Draft New Rules

- Ensure 6-foot distancing between all individuals in the workplace
- Require 3 foot physical distancing in vehicles used for transporting employees
- Mandatory face coverings whenever 6 foot physical distancing cannot be assured
- Thoroughly clean all high-contact surfaces at beginning of shift
- Employers with 25 employees or more, designate social distancing officer(s)
- Building operators must ensure the building layout allows social distancing
- Post requirements in common areas
- Provide information and training to employees
- Address medical removal of employees requiring isolation
- Rule should be in effect September 7th or 14th

COVID-19 Considerations For Harvest & Crush Infectious Disease Standards – Draft New Rules

<https://osha.oregon.gov/rules/advisory/infectiousdisease/Pages/default.aspx>

Oregon OSHA is accepting comments through August 31

Comments can be sent via email to tech.web@oregon.gov

COVID-19 Considerations For Harvest & Crush Vineyard Rules, Guidelines, and Tool Kit

**Questions & Answers
OR-OSHA, ODA, OHA**

COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

Wine Industry Taskforce

General Guidelines

Anthony King – Carlton Winemakers Studio



COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

Organization and Administrative Measures

- Assign a “workplace coordinator” for employee COVID-19 positive test
- Establish a written Emergency Response Plan for COVID-19 cases
- Establish a confidential process for employees to report illness and contact with confirmed or presumptive COVID-19 illness
- Develop and Communicate a policy on Sick Leave and FFCRA
- Develop a plan for continuing business with reduced workforce
- Limit interactions between departments
- Post signs: COVID-19 Risks & Symptoms, Physical Distancing, Masks



WASH YOUR HANDS

COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

Employee Infection Prevention Measures

- Screen and Monitor workers for illness
- Assign a “Physical Distancing Manager” to develop/implement 6’ policy
reinforce 6’ physical distancing during work and on breaks
- Face coverings are required when working within 6’ of other workers
and when members of the public are present
- Reinforce meticulous hand hygiene – provide stations and sanitizers
- Meals & Breaks - Implement a safe environment with 6’ distancing



COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

Operational Measures

- Conduct periodic hazard assessments – required by OR-OSHA
- Optimize ventilation in the workplace
- Create cohort groups & consistent pairs for close contact
- Reduce frequency of paperwork passed between individuals
- Assign pumps & hoses to specific employee or cohort group
- Stagger schedules to reduce # of people in winery
- Use physical barriers or modify workstations (office, sorting line, etc...)
- Create guidance for shared vehicles



COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

Cleaning & Disinfecting

- Use EPA-registered disinfectants on frequently touched surfaces
- Common winery sanitizers are not effective against SARS-CoV-2
e.g. peracetic acid, caustics, and sulfur/citric
- Only use disinfectants/sanitizers approved for food service when sanitizing equipment that will contact wine
- Develop a cleaning/disinfecting checklist
- Educate employees on cleaning and disinfecting procedures
- Wash your hands. Don't touch your face.

COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

OR-OSHA Winery Guidelines

Jennifer Ekdahl - OR-OSHA

COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

ODA, OHA, and OR-OSHA

Food Processing Toolkit

Isaac Stapleton & Rusty Rock – ODA

COVID-19 Considerations For Harvest & Crush Winery Guidelines and Tool Kit

**Questions & Answers
OR-OSHA, ODA, OHA**

COVID-19 Considerations For Harvest & Crush Example Emergency Response Plan

Wine Industry Taskforce

Wine Industry - Example Emergency Response Plan

Mike McNally - WVWA

COVID-19 Considerations For Harvest & Crush

Example Emergency Response Plan

Introduction

- Companies should **Perform a Hazard Assessment** to determine compliance with OR-OSHA, ODA, and OHA rules and guidance
 - Physical facility: ventilation, protection barriers, signage, traffic patterns
 - Training: COVID-19 symptoms and transmission, personal protection, face coverings, physical distancing, disinfecting procedures
 - Supplies: masks, hand sanitizers, gloves, cleaners, and disinfectants
- Companies should **Develop an Emergency Response Plan** for managing potential COVID-19 incidences or outbreaks in the workplace

COVID-19 Considerations For Harvest & Crush

Example Emergency Response Plan

If an Employee is Sick

- **Employees that have COVID-19 symptoms must stay home**
cough, headache, muscle aches, chills, fever > 100.4°F,
shortness of breath, sore throat, loss of smell/taste, nausea
- Encourage the employee to **contact a health care provider** or
the Local Public Health Authority (LPHA)
- Non-confirmed or non-presumptive cases should stay home for
24 hrs after fever subsides, unless o/w directed by LPHA
- Employees with pending COVID-19 test results must stay home

COVID-19 Considerations For Harvest & Crush

Example Emergency Response Plan

If an Employee has “Close Contact” with COVID-19 Illness

- People that have had “close contact” should quarantine for 14 days
 - i.e. with a confirmed or presumptive case, including outside work
 - “Close contact” = closer than 6 feet for > 15 minutes (OHA)
 - Masks, dividers, and ventilation may reduce risk of transmission
- Request employees with “close contact” to inform their supervisor
- Company management may **contact LPHA for guidance**
- LPHA will contact employers if community based exposure is identified
- LPHA will provide guidance for other “close contact” employees

COVID-19 Considerations For Harvest & Crush

Example Emergency Response Plan

If an Employee Tests Positive for COVID-19 or is advised to quarantine

- **Request guidance from LPHA** if an employee tests positive
- Employees with confirmed or presumptive COVID-19 that have symptoms are advised to quarantine → stay home 10 days, and 24 hrs post fever
- LPHA is required to share positive results with employers
- Follow HIPAA confidentiality and privacy principles when managing illness
request employee to inform supervisor “out of concern for co-workers”
- Employees cannot be required to disclose health information
- Employees are not required to show negative results to return to work
- Encourage employees w/ COVID-19 to cooperate with LPHA

COVID-19 Considerations For Harvest & Crush

Example Emergency Response Plan

Contact LPHA if a case of COVID-19 is Confirmed at a Workplace

- LPHA will notify other State Agencies and response teams, e.g. ODA those teams will provide support and guidance to limit spread
- LPHA will interview employees to identify possible workplace exposure
- OHA defines an “outbreak” as 2+ cases w/i 14 days, who share “epilink”
- OHA discloses “outbreaks” of 5+ cases at facilities with 30+ workers
- ODA or OR-OSHA will assign a local inspector to coordinate consultation and determine if further escalation is necessary
- Health agencies are committed to prevent unnecessary closures

COVID-19 Considerations For Harvest & Crush Coordination with Local Public Health Authority

- Key Contacts have been identified at each Oregon County LPHA
- Winegrowers have been identified to get feedback from LPHA
- The winegrower contact will contact the LPHA and discuss the
Example Emergency Response Plan
- Each County will advise the winegrower contact if different
Emergency Response protocols are required for that county
- The winegrower contact will also provide the LPHA with the Vineyard
and Winery Guidelines if they would like to review them

COVID-19 Considerations For Harvest & Crush Coordination with Local Public Health Authority LPHA and Winegrower Contacts

<u>County</u>	<u>LPHA Contact</u>	<u>LPHA email</u>	<u>Winery Contact</u>	<u>Winery email</u>
Benton	Bill Emminger	bill.emminger@co.benton.or.us	Dia Crisp	daic@lumoswine.com
Douglas	Laura Turpen	laura@doughlaspublichealthnetwork.org	Elin Miller	<elin@elinmiller.com>
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COVID-19 Considerations For Harvest & Crush Communication Planning

**Oregon Wine Board
Communication Planning
Sally Murdoch - OWB**

**COMMUNICATIONS PLAN FOR WINERIES AND VINEYARDS
IN PREPARATION OF COVID-19
OUTBREAK**

AUGUST 18, 2020

SALLY MURDOCH, OREGON WINE BOARD COMMUNICATIONS MANAGER



COMMUNICATIONS

PURPOSE

- To establish communications protocol among wineries when or if the Oregon Department of Agriculture (ODA), Oregon Occupational Safety and Health Administration (Oregon OSHA), and Oregon Health Authority (OHA) report one or more cases of COVID-19 in a winery or vineyard.
- A coordinated response will ensure that facilities can continue to operate and protect the public's health, while also having tools to communicate with employees, the media and their customers, club members and partners.



FIVE TENETS OF COMMUNICATION

According to the World Health Organization (WHO), there are 5 main tenets of communication to follow in preparing for and enduring an outbreak:

- 1. Trust**
- 2. Announcing early**
- 3. Transparency**
- 4. Listening**
- 5. Planning**



EMPLOYEE COMMUNICATION

Use this OHA template for communications to employees, available as a link from OHA (le2294, Contact Letter):

<https://www.oregon.gov/oha/PH/Preparedness/Partners/Pages/riskcommunicationtools.aspx>



MEDIA RELATIONS

- Before an outbreak occurs, designate a person at the winery to speak to media.
- When workplace outbreaks reach 20 or more cases, the outbreak is named in the next day's daily press release.
- You may not release the name of the COVID affected person to the media.
- Question: Can we release the number of outbreaks?

MEDIA RELATIONS

Develop Talking Points for press

In your own words, Talking points should be positive and proactive and should include action steps your winery is taking. These include:

- a. Rapid communication with staff and quick response and reporting times that your company has taken in trying to stop the spread of COVID-19 in removing the infected person from the workplace.
- b. Measures you have in place to stop the spread of COVID, both in the work areas and in the breakroom.
- c. If you are closing operations to clean for 24 hours, then tell the media this. Similarly, if you are disinfecting high-touch surfaces including counters, tabletops, doorknobs, bathroom fixtures, toilets, phones, keyboards, tablets, tables, tell the media about these sanitizing measures.
- d. Cooperation and compliance with OHA, ODA and Oregon OSHA in inspections and employee safety.

CUSTOMER COMMUNICATIONS

Your customers and partners will want to hear from you and know you are handling the situation swiftly and responsibly.

Consider ceasing operations for 24 hours for a deep disinfect of all high touch surfaces and tell your customers of your plan to do so. Consider drafting a letter, email and/or web post on your site about having had an outbreak.

Places to post consumer information:

- Internet site
- A multimedia section for the media and the general public
- Call center
- Social media messages
- Digital press kit for the news media
- Tailor communication resources

It's difficult to predict when things will get "back to normal," which means businesses can't always make promises about their own timelines for reopening and/or ramping up services. However, communicating about how you plan to continue serving customers, while being transparent about any areas of uncertainty, is appreciated.



Contacts and Public Information Officers

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Task force members drafting toolkit and playbook:

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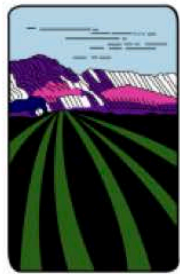
COVID-19 Considerations For Harvest & Crush Overview of Emergency Response Playbooks

**Oregon Health Authority
Food Processing Playbook and
Agriculture and Farm Operations Playbook
Stephen White & Jordan Wiley - OHA**

COVID-19 Considerations For Harvest & Crush Emergency Response and Communication Planning

**Questions & Answers
OR-OSHA, ODA, OHA**

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Thank You for Supporting the
Oregon Wine Industry