



CFSA COVID-19 Recommendations for Fairground Employees

Some CFSA member fairs have been designated as emergency response centers due to COVID-19. They have an unprecedented challenge to provide a safe work environment for their employees. If any member fairs have employees on fairgrounds during this pandemic, CFSA recommends frequent-monitoring and following of your county, state and federal recommendations for personal protective equipment (PPE), social distancing, and other hygiene measures. We recommend that fairs revise their Injury and Illness Prevention Program (IIPP) with specific guidelines for employee protection regarding viral/pathogen exposure. All employees should be trained on the proper use/removal of PPE, hand washing and social distancing protocols.

To assist you in protecting your staff and in the development of guidelines/procedures, we ask that you please consider the following:

Limit how germs can enter your facility:

1. Limit the number of points of entry.
2. Limit the number of visitors.
3. Limit where visitors can go on your grounds.
4. If an employee is showing signs of illness, especially a respiratory illness, these employees should be encouraged to stay home for the protection of other employees.

Establish procedures for monitoring, managing and training all visitors, which should include:

1. All visitors should perform frequent hand hygiene and follow respiratory hygiene and cough etiquette precautions while in the facility, especially common areas. All hygiene procedures are those recommended by the Federal Center for Disease Control.

2. Post visual alerts (e.g., signs, posters) at the entrance and in strategic places (e.g., fair office, entrance gates, etc.) advising visitors not to enter the facility when ill.
3. Informing visitors about appropriate PPE use according to current facility visitor policy.

Follow these steps to safely manage packages and mail upon drop-off:

1. Avoid direct contact with the delivery person.
2. Leave the package outside for a few hours and/or spray it with aerosol disinfectant before handling.
3. Dispose of all outer packaging immediately.
4. Wash your hands with soap and water thoroughly for 20 seconds or more.
5. Disinfect any touched surfaces you had contact with after handling.
6. Avoid touching your face, including your mouth, eyes and nose.

Offices/Electronics

1. Consider the use of wipeable covers for electronics.
2. Disinfect all hard surfaces after they have been touched, including counter tops, phones, light switches and doorknobs.
3. Limit number of persons using keyboards. Use gloves when multiple persons will be using the same keyboard.
4. Limit number of persons using equipment such as copiers, printers, etc.

Personal protection for janitorial staff, (nonmedical facilities)

1. Wear disposable facemask and gloves. Throw away the gloves when done.
2. Wear protective clothing (apron) if possible, to prevent contamination of clothing.
3. Store commonly used cleaning products in areas only accessible by staff to avoid excessive handling. Wash/disinfect outside of containers after each use.
4. Wash hands with soap and water after cleaning. Use an alcohol-based hand sanitizer if hand washing is not available.
5. Open doors and windows when cleaning.

6. Emphasize hand hygiene, wash hands frequently. Hand hygiene should be performed before putting on and after removing PPE, including gloves. Hand hygiene after removing PPE is particularly important to remove any pathogens that might have been transferred to bare hands during the removal process.

Maintenance Workers (medical facilities)

For their protection it is recommended that maintenance workers not enter facilities where COVID-19 patients are being treated. Proper PPE must be provided to employees when conducting building repairs, trash removal, or food services.

1. Maintain social distancing of 6 feet from other persons as much as possible.
2. Wear gloves.
3. Wear N-95 respirators (Medical consultation is required to ensure the masks are the correct type and that they fit properly.)
4. After tasks are complete, remove PPE, and wash hands with soap and water for at least 20 seconds.
5. Avoid touching your face, eyes, or nose without first washing hands, especially after working with materials that may have come out of the medical facilities.
6. Any shared workspaces between the fair and the medical facility should be cleaned and sanitized regularly.

Food Service Guidelines:

1. Frequent-monitoring and following of your local county, and state guidelines.
2. Wash hands for 20 seconds, put on gloves.
3. Change gloves often.
4. Fastidiously clean all surfaces with food safe disinfectant. Clean often.
5. Wear face masks. If not available, use a simple cloth face covering. Launder cloth face coverings daily.

6. Non-disposable food service items should be handled with gloves and washed with hot water or in a dishwasher. Clean hands after handling used food services.
7. Maintain social distancing of 6 feet whenever possible.
8. Make sure restrooms are clean and add additional hand-washing stations if necessary.
9. Wash hands again for 20 seconds after removing gloves.
10. Self-serve buffets should not be allowed.

Uniforms/Clothing, Cloth Cleaning Supplies

1. Wear disposable gloves when handling dirty laundry, discard after each use. If using reusable gloves those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other purposes. Wash hands immediately after gloves are removed.
2. Do not shake dirty clothing, this will minimize the possibility of dispersing virus through the air.
3. Clean and disinfect clothes hampers according to guidance above for surfaces. If possible, consider placing a bag liner that is either disposable or can be laundered.

Helpful Resources:

Centers for Disease Control (CDC)

<https://www.cdc.gov/coronavirus/2019-ncov/hcp/alternative-care-sites.html>

<https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html> <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cleaning-disinfection.html>

California Department of Occupational Safety and Health (DOSH)

<https://www.dir.ca.gov/dosh/coronavirus/General-Industry.html>

Food and Drug Administration (FDA) food safety regarding Covid-19:

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

California Department Of Public Health (DPH) Guidance for Employers and Employees: <https://www.labor.ca.gov/coronavirus2019/>