

## MGC Protocol for Course Maintenance Area

## Workshop, Yard and other Common Maintenance Areas

- Maintenance facility access:
  - No outside visitors are permitted, employees only except for deliveries.
- Where practical, block doors open so handles do not need to be touched.
- Restrict access to certain areas of shop, e.g. only equipment technicians allowed in repair/bay areas.
- Offices
  - Attempt to limit to only 1 employee in an office at a time; if not possible maintain physical distance.
- Washrooms
  - Only 1 employee allowed in washroom at a time;
  - Touch points must be disinfected after use, e.g. sink, toilet, etc.
- Lunchroom
  - During lunch/meal breaks physical distancing must be maintained.
  - The use of the fridge, microwave, and coffee machine should be minimized.
  - After any use, all touch points must be disinfected.
  - All dishes must be immediately cleaned.
  - Each employee must disinfect any surfaces they have come in contact with after each use.
- Locker room
  - $\circ$  Has been closed.
- Maintenance facility cleanliness
  - All door handles, counters, light switches, fuel handles and other hightouch items must be disinfected several times per day depending on the amount of use, with the following minimum:
    - Once staff has left the facility to perform morning maintenance.
    - After lunch.
    - At the end of each shift.
- Bottles of hand sanitizer and disinfectant will be available outside of the main maintenance building. Each employee is to take one bottle of each for use throughout the day.

## Equipment and Tool Use / Cleaning / Maintenance

- Vehicles, mowers, equipment (hand or power), tools, etc.:
  - Equipment required for the day will be placed outside, first thing in the morning, for the employee.
  - All vehicles to be single occupancy.
  - Each employee is required to disinfect their own equipment/tools before and after use.
  - During the course of a shift, do not share vehicles, mowers, radios, tools and other hand or power equipment.
  - Equipment will be assigned to avoid sharing between employees.
- Equipment Walk-Around Checklists, Fueling and Cleaning
  - A dedicated staff member will conduct the equipment walk-around checklist, fueling and cleaning either first thing each day or at the end of the day.
  - Fuel usage / hours / mileage will be recorded
  - Disinfect fuel pump handle/nozzle after use.
  - Spray equipment with disinfectant on all touch-point areas including but not limited to the following:
    - steering wheel
    - gear shift
    - key
    - light and other switches
    - seats
    - gas caps/lids