Site Operating Procedures

Self-isolation

Anyone who meets one of the following criteria should not come to site:

- has a high temperature or a new persistant cough – follow the guidance on self-isolation.
- Is a vulnerable person (by virtue of age, underlying health condition, critical condition or is pregnant).
- Is living with someone in self-isolation, or a vulnerable person.



Procedure if someone falls ill

If a worker develops a high temperature or a persistent cough while at work, they should:

- · Return home immediately.
- Avoid touching anything
- Cough or sneeze into a tissue and put it in a bin, or if they do not have tissues, cough and sneeze into the crook of your arm.



Canteen & eating arrangements

- Dedicated eating areas are available.
- Break times will be staggered to reduce congestion.
- Tables wil be cleaned between each use.



Changing facilities

- Staggered start and finish times are in place to reduce congestion
- Enhanced cleaning procedure are in place throughout the day.



Hand washing

- Additional hand washing facilities are on site
- Soap and fresh water is readily available.
- Sufficient rubbish bins will be available for disposal of hand towels with regular removal and displosal.



Toilet facilities

- All non-essential visitors will not be allowed onto the si
- All workers are requested wash their hands before
 antering or leaving the site.
- Staggered start and finish times
 will be used to reduce congestion



Travelling to site

- Wherever possible workers should travel to site alone using their own transport.
- Hand cleaning facilities are available at the entrances and exits.



Site access points

- All non-essential visitors will not be allowed onto the site.
- All workers are required
- to wash their hands before entering or leaving the site.
- Staggered start and finish times will be used to reduce congestion.



Close working

- All work will be planned to minimise contact.
- Increased venitilation in enclosed spaces.



Cleaning

Enhanced cleaning procedures are in place across the site, including communal areas and key touch points such as:

- . Taps and washing facilities.
- Toilet flush and seats.
- Door handles and push plates.
- Food preparation and eating surfaces.

