**Sample: Risk assessment for COVID-19 – at sites or projects**

\*Populate risk ratings for severity, frequency and probability according to your company’s hazard identification system.

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| **Hazards Identified (List all potential hazards)** | **Severity** | **Frequency** | **Probability** | **Controls (List all control measures in place)** | **Severity** | **Frequency** | **Probability** |
| Working on site with other trades and subcontractors |  |  |  | * Separate work area from other trades when possible
* Inform other subcontractors about policies and procedures
* Stagger shift times
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| Exposure to members of the public |  |  |  | * Put up barricades, signs or tape to separate members of the public from work sites
* Ensure hand washing facilities or sanitizer is available to members of the public if they are required to be in the area
* Physical and social distancing of a minimum of 6 feet in effect
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| Working on sites with greater than 10 people |  |  |  | * Limit the number of personnel on site to a minimum
* Stagger work shifts
* Only essential workers to perform work – work from home if possible
* Maintain physical and social distancing of a minimum of 6 feet
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| Working at high risk sites such as airports, border crossings, healthcare facilities, waste management facilities or laboratories |  |  |  | * Only complete work at these sites if essential
* Follow precautions in place by client
* Follow company communicable disease procedures and hygiene practices
* Wear PPE when required
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| Sharing hand tools with co-workers |  |  |  | * Clean and disinfect hand tools regularly
* When possible, individual hand tools are provided to each worker
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| Sharing common areas with workers such as lunchrooms, containers, break rooms, washrooms |  |  |  | * Provide additional space for employee locker rooms and eating areas
* Clean and disinfect commonly touched surfaces regularly
* Workers are to sit 6 feet apart when eating lunch
* Washrooms cleaned on a regular basis
* Break rotation to minimize number of people in lunchroom or break area at a given time
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| Exposure to others (subcontractors, employees, clients, public) who have traveled or tested positive for COVID-19 |  |  |  | * Procedure in place to handle possible and actual COVID-19 cases
* Isolation period for 14 days
* Employee health screening prior to commencement of work
* Posters in place to recognize signs and symptoms of COVID-19
* Hygiene safe work practices in place and communicated to workers
* Ill employees to stay home
* Reporting procedures in place
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| Touching commonly touched surfaces such as doorknobs, switches, tables, desks and handles |  |  |  | * Employees to wear gloves when required and change them frequently
* Employees to wash hands frequently
* Hand hygiene safe work practices in place
* Hand washing facilities always provided to workers or an alcohol-based hand sanitizer
* Training provided on proper hand washing techniques
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| Traveling for work in company vehicles |  |  |  | * The number of workers in the vehicle will be limited to allow social and physical distancing
* Clean and disinfect commonly touched surfaces in the vehicles regularly including steering wheels, door handles and controls
* Inter-provincial and international travel is limited
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| Handling waste |  |  |  | * Handle waste with gloves at all times
* Seal bags before transporting
* Waste removed regularly from site
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| Use of cell phones |  |  |  | * Disinfect cell phone regularly
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