**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 |  |  |  |
| 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 |  |  |  |
| 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 |  |  |  |
| 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 |  |  |  |
| Sharing hand tools with co-workers |  |  |  | * Clean and disinfect hand tools regularly * When possible, individual hand tools are provided to each worker |  |  |  |
| 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 |  |  |  |
| 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 |  |  |  |
| 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 |  |  |  |
| 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 |  |  |  |
| Handling waste |  |  |  | * Handle waste with gloves at all times * Seal bags before transporting * Waste removed regularly from site |  |  |  |
| Use of cell phones |  |  |  | * Disinfect cell phone regularly |  |  |  |