

## Temporary Foreign Worker Housing Inspection Report

<b>Facility Inspected:</b> Test Farm	<b>Inspection #:</b> MF-03-00001-61978
<b>Primary owner:</b>	<b>Inspection Date:</b> 18-Sep-2020
	<b>Inspected By:</b> Chris Haggerty
	<b>Facility Type:</b> Migrant Farm
<b>Site Address:</b> ON	<b>Inspection Type:</b> Routine
	<b>Inspection Reasons:</b> Licensing Inspection
	<b>Violations:</b> 55

N/A = Not Applicable C = In Compliance X = Not in Compliance

### Migrant Farm

#### Housing Inspection Summary

- |                                       |     |
|---------------------------------------|-----|
| 1. This inspection report is for the: | N/A |
| 2. MAXIMUM CAPACITY:                  | N/A |
| 3. WATER SUPPLY:                      | N/A |
| 4. SEWAGE SYSTEM:                     | N/A |
| 5. WASHROOM FIXTURES:                 | N/A |
| 6. LAUNDRY:                           | N/A |
| 7. WORKERS EXPECTED ARRIVAL DATE:     | N/A |

#### Housing Exterior

- |   |   |
|---|---|
| 8. Housing located 100 feet or 30meters away from any building used or intended to be used for sheltering animals or poultry.   | X |
| 9. Housing detached from any building where highly flammable materials are used or stored.<br>- Housing to be free of safety hazards.<br>- Housing to be free from any chemical substance or condition that may become hazardous to the workers.  | X |
| 10. Multiple dwellings have 10 meters of space between each housing unit.   | X |
| 11. Housing exterior in good condition, weatherproof and rodent/pest proof.<br>- Exterior components include roof, wall surfaces, downspouts, gutters, windows and doors.<br>- Exterior walls to be tight fitting to prevent rodent/pest entry.<br>- Mobile homes to have skirting around the bottom perimeter. | X |

#### Housing Interior

- |  |   |
|--|---|
| 12. Housing interior in good condition and rodent/pest proof.<br>- Interior components of the house to be appropriately sealed from the outside and free from drafts of external air.<br>- Interior walls to be tight fitting and non-absorbent.<br>- Roof to be tight fitting and non-absorbent.<br>- Floors to be tight fitting, smooth, non-absorbent and readily cleanable.<br>- Implement a pest control program. | X |
| 13. Adequate lighting by either natural or artificial means provided in the housing unit.<br>- Easily accessible light switches and fixtures to be provided.   | X |
| 14. Adequate ventilation by either natural or artificial means provided in the housing unit.<br>- Window(s) to be provided for natural ventilation.<br>- Exhaust fan(s) to be provided for artificial ventilation (i.e. ceiling fans).   | X |

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15. Windows and doors have screens covering. X  
 - Screens to windows and doors to be provided between the first day of May to the first day of November.  
 - Repair all ripped/torn screens.  
 - Exception to screen coverings are permitted for windows that hold portable air conditioning units or where central air conditioning is provided.
16. A minimum temperature of 20C (68F) is maintained within the housing unit. X
17. Combustion-type stoves or heaters are directly vented to the outside. X  
 - Contact local Fire Department for review of ventilation.
18. Sufficient basic furnishings available inside the house to accommodate the number of workers. X  
 - Basic furnishings include tables, chairs, couches, etc.  
 - Basic furnishings may accommodate different schedules/shift work (i.e. number of kitchen chairs may be lower than total number of workers).

**Garbage Disposal**

19. Sufficient rodent/pest proof garbage containers provided inside and outside of all housing units. X  
 - Garbage containers to be large enough to allow for proper disposal between collection.  
 - Garbage containers to be rodent/pest proof.  
 - Garbage containers to be provided that can be easily cleaned and sanitized.  
 - Garbage removal to occur at least once per week.

**Sleeping Facilities**

20. Bedrooms separated from other living areas. X  
 - Beds to be located within the assigned sleeping areas.  
 - Sleeping facilities to be separated from other living areas by walls.
21. Separate bunk provided for each worker. X  
 - Separate mattress provided for each worker (each bunk must only sleep one person).
22. Bunk/mattress is located 12 in or 30 cm off the floor. X
23. Bunk/mattress is located 18 in or 46 cm apart (except when lengthwise on the wall). X
24. Mattress maintained in good condition. X
25. Supply of clean blankets, sheets, pillow and pillowcase available. X
26. Adequate locker or shelf space provided for each bunk. X  
 - One locker or one shelf for each bunk to be provided within a reasonable distance from the bed.  
 - Recommended to provide storage space that can be locked.
27. Ceilings in the living space and bedroom extend a minimum of 7ft above the floor level. X  
 - Walls may be higher than 7ft but a maximum of 8ft is used to calculate air space in all living spaces.  
 - Provide enough headspace to walk comfortably.  
 - Provide enough head space above bedroom bunkbeds.

**Occupancy**

28. 300 cubic feet of air space per person in sleeping area(s) provided X  
 - Total number of beds/mattresses not to exceed the maximum capacity.  
 - Children under six years to be considered as one half for the purposes of calculating maximum occupancy.
29. 80 square feet of useable floor area provided per person. X  
 - Washroom floor area is not considered useable living space.

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**Septic System**

30. All sewage disposed of in a permitted manner. X
- Housing unit to be located in well-drained ground.
  - System malfunctions, pooling or ponding of water will be referred to Niagara Region Planning and Development Services.
  - In the event of a new application or a request for increased worker occupancy, owner/operator must contact Niagara Region Planning and Development Services to provide verification (permit review or site assessment) of septic capacity to NRPH&ES to ensure compliance with the Building Code Act and Regulations. Compliance will not be assessed by NRPH&ES until approval is provided by Niagara Region Planning and Development Services.

**Water Supply**

31. Hot and cold running water under pressure provided. X
- Provide supply of water sufficient for drinking, food preparation, bathing and laundering.
32. Municipal water supply provided. X
- Private water supply.
33. Private water supply provided. X
- Water sample taken: Once acceptable results are received, an amendment will be made to the inspection report and sent to the appropriate agency; if water results are adverse, further follow-up by a public health inspector will occur with the owner/operator.
  - Provide readily available supply of bacteriological safe water.
  - Municipal water supply.
  - Disconnect eaves from cistern.
  - Repair/replace damaged cistern lid or well cap.

**Sanitary and Laundry Facilities**

34. Toilets, washbasin, shower and laundry facilities in good working condition and maintained in a sanitary manner. X
- Toilet accommodations to be fly-tight and weatherproof.
  - Toilet paper to be provided for all toilet accommodations.
  - Rooms containing toilets not to open directly into any room used for the preparation, storage or serving of food.
  - All toilets to be provided with a flushing apparatus in working order.
  - All showers to be in working order.
  - All washbasins to be in working order.
  - All laundry facilities to be in working order.
35. Toilet facilities have suitable privacy barriers. X
- Privacy barriers to be provided between toilets.
  - Privacy barrier to be provided (i.e. door) to the washroom facility.
36. Ventilation in sanitary facilities provided by mechanical (fan) or natural means (window). X
- Ventilation to be provided in shower facilities.
  - Ventilation to be provided in washroom facilities.
37. One toilet per ten (10) workers provided X
38. One washbasin per seven (7) workers provided X
39. One shower per ten (10) workers provided. X
40. Laundry provided on-site: One laundry tub or washing machine per fifteen (15) persons provided. X
- Drying facilities provided for laundry includes access to a mechanical dryer and/or clothes line.
41. Laundry provided off-site. X
- Access to laundromat to be provided at least once per week.

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**Food Safety Management**

42. Adequate amount of food storage and cupboard space provided. X
- Food storage and cupboard space to be located within reasonable distance from kitchen.
  - Cardboard boxes are not substitutes for cupboards.
  - Food storage to be available to protect food from contamination.
  - Recommended to provide one fridge for every six workers.
43. Refrigerator temperature not to exceed 40°F or 4°C. X
- Recommend a thermometer be provided for inside refrigerator.
44. Adequate amount of kitchenware provided. X
- Sufficient number of utensil to be provided for cooking, serving and eating food.
  - Sufficient number of water containers to be provided (no common drinking vessels).

**Safety**

45. Smoke alarm(s) present. X
- Smoke alarms should be properly located, operational and securely mounted.
  - NOTE: NRPH&ES does not enforce the Ontario Fire Code. It is the responsibility of the employer to ensure that the facility is compliant with the Ontario Fire Code. Contact local Fire Department for review of smoke alarms.
46. Fire extinguisher(s) present. X
- Fire extinguishers should have a recent certificate they have been recharged, properly located and securely mounted.
  - NOTE: NRPH&ES does not enforce the Ontario Fire Code. It is the responsibility of the employer to ensure that the facility is compliant with the Ontario Fire Code. Contact local Fire Department for review of fire extinguishers.

**Migrant Farm - Covid-19 Checklist****Records**

47. Keep accurate and updated contact information for all persons who work at the farm (permanent, temporary, or contract). X
- Information must be available to Niagara Region Public Health within 24 hours of request and must include all workers since April 1, 2020.
  - Niagara Region Public Health must be notified of any new Temporary Foreign Workers upon arrival.

**New Arrivals**

48. Temporary Farm Workers (TFW) must self-isolate for 14-days after they enter Canada. X
- Temporary Farm Workers (TFW) must self-isolate for 14-days after they enter Canada.
  - TFW under self-isolation are not permitted to work.
  - Keep a list of names of all temporary workers employed by your farm including planned date of arrival.
  - Have isolation plan for workers if they become symptomatic.
49. Create Isolation plan for any workers with symptoms of COVID-19. X
- Determine how workers will be separated from other workers. This should include consideration for bedrooms, living quarters, washrooms and how food will be provided.
50. Ensure workers are informed of and understand their rights and entitlements, including access to health care services and other supports available if they become sick. X

**Active/Passive Screening and Monitoring**

51. Conduct daily active screening of all workers and visitors to the farm for symptoms of COVID-19. X
52. If a worker fails their daily screen, ensure the employee is able to isolate from other workers in a separate room or building. X
- Symptomatic or confirmed cases are not permitted to work.
  - Provide assistance to the worker to facilitate testing for COVID-19, with the workers consent.
53. Advise Niagara Region Public Health of any workers that are suspected or confirmed to have COVID-19. X

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- *Public Health Notification – Staff with COVID-19 related symptoms should be reported to Niagara Region Public Health (905-980-6000 press 7, then press 2 or ext. 7019) ASAP. Tell them that workers is associated with a farm or agricultural business.*

54. Signage posted throughout living and work areas. X  
 - *Signage should include COVID-19 symptoms, Respiratory Etiquette, Personal Protective Equipment, Physical Distancing, Cleaning and Disinfection.*

### Workplace Requirements

55. Organize workers into cohorts of no more than 10 persons. If more than 10 workers are required for a worker cohort, please discuss with Public Health Inspector about options. X  
 - *Cohorts must work separately from other cohorts with no unnecessary interactions between them during the work day.*  
 - *Cohorts should be housed together whenever possible.*  
 - *Cohorts should remain consistent over time.*
56. Organize work areas to ensure workers maintain a physical distance of 2 metres from others. X  
 - *Configure common areas, including dining areas to allow for physical distancing.*
57. Alcohol Based Hand Rubs (ABHR) are accessible in the workplace. X

### Housing Requirements

58. Organize living quarters, including beds to ensure there is at least 2 metre separation between employees. X  
 - *Configure common areas, including dining areas to allow for physical distancing.*  
 - *If barriers are used, they should be designed and installed with functionality in mind, accounting for the 30 cm radius around the user's head known as the breathing zone. The partition should be as high and wide as possible without compromising safety or sufficient airflow in the room. It is strongly recommended that windows be left open or a ventilation system is used that maximizes fresh air in sleeping areas.*  
 - *Barriers should be cleaned on the same frequency that other areas of the room and/or house are cleaned as good practices. Partitions should be made of easily cleanable material.*  
 - *Local Fire Department should be consulted prior to barriers being installed.*

### Cleaning and Disinfection

59. Cleaning, disinfection and hand washing supplies provided to workers. X  
 - *Supplies must be accessible and replenished often to ensure they do not run out.*
60. Clean and disinfect all high-touch surfaces twice a day or more. X  
 - *A cleaning schedule should be created with assigned staff.*  
 - *High touch surfaces include, but not limited to, toilets and sinks, door handles (including refrigerator), kitchen surfaces and small appliances (e.g., kettles, coffee makers), light switches, telephones and railings.*  
 - *Eating areas are to be cleaned and disinfected between cohorts.*
61. Appropriate cleaning and disinfection chemicals are used. X  
 - *Disinfectant must have a DIN or NPN.*  
 - *Disinfectants should have an appropriate contact time as per manufacturer's instructions.*

### Personal Protective Equipment

62. Medical grade masks are provided to workers. X  
 - *Medical grade masks must be accessible to workers when a 2 metre physical distancing is not possible.*  
 - *Masks must be supplied for workers at both the worker place and residence, if residence is owned/operated by employer.*
63. Personal Protective Equipment is used when physical distancing is not possible. X

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I have read and understood this report:

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Chris Haggerty