Bloodborne Pathogen Refresher Training

There are many hazards in the workplace and Bloodborne Pathogens ("BBP") can be one of them. Although this industry is considered a low hazard for BBP's it is important to have knowledge and training to help reduce the risk associated with BBP's including eliminating the hazard.

- 1. BBP's are pathogenic microorganisms present in human blood that can lead to diseases such as:
 - *Hepatitis B* Silent infection that can spread blood to blood with symptoms such as; jaundice, fatigue, abdominal pain, joint pain, loss of appetite, intermittent nausea, vomiting and may lead to chronic liver disease and possibly death;
 - *Hepatitis C* Another form of Hepatitis similar to B that can spread blood to blood more commonly through needles with symptoms such as; jaundice, fatigue, abdominal pain, joint pain, loss of appetite, intermittent nausea and vomiting;
 - *Human Immunodeficiency Virus (HIV)* Is the virus that leads to AIDS affecting the body's immune system that can be spread blood to blood with symptoms such as; fatigue, headache, weight loss, frequent fever, sweats, lymph node enlargement and rash; and
 - Other Potentially Infectious Material Human body fluids such as: semen, vaginal secretions, cerebrospinal fluid, synovial fluid, pleural fluid, pericardial fluid, peritoneal fluid, amniotic fluid, any other body fluid that is visibly contaminated with blood such as saliva or vomit and all body fluids in situations where it is difficult or impossible to differentiate between body fluids;
- 2. Types of transmission of BBP's are:
 - Vomit:
 - Urine:
 - Feces:
 - Blood; and
 - Saliva
- 3. Although the risk is low, all employees may have exposure to BBP's. Exposure may occur from work related activities such as, cleaning bathrooms, cleaning playground, guests or employees releasing bodily fluids, employees or guests sustaining a serious injury causing bleeding etc.

- 4. Personal Protective Equipment ("PPE") such as, but not limited to, gloves, gowns, face shields, masks, eye protection, etc. are be provided without cost to employees and available in the single-use bodily fluid clean-up kit.
- 5. Containment, decontamination and disposal of contaminated items after clean-up of blood or OPIM should be done accordingly:
 - Use appropriate absorbent material found in the bodily fluid clean-up kit to contain blood or OPIM:
 - Spray the site with disinfectant, such as a surface sanitizer spray to clean up any blood or OPIM with single-use gloves;
 - Use a surface sanitizer spray again to disinfect by allowing to sit for at least 1 minute or the required contact time as specified by the disinfectant;
 - Immediately dispose of all contaminated material in black trash compactor bag found in kit, seal and throw away in trash bin assuring there is no bodily fluid leaking from the bag; and
 - Employees may encounter sharp objects with human blood that may penetrate the skin or any other part of the body and may result in an exposure incident, including, but not limited to, needles, broken glass, kitchen knives, etc. Employees who encounter needles should not pick it up with their hand but rather immediately use tongs or brush/broom and dust pan to pick up and dispose of into a sharps disposal container.
- 6. Maintaining work areas in a clean and sanitary condition is an important part of the BBP program. All equipment, environmental surfaces and work surfaces must be decontaminated immediately or as soon as possible after contamination.
 - Decontamination of blood or OPIM should be done accordingly:
 - Employees must clean and disinfect when surfaces become contaminated and after any exposure of blood or OPIM;
 - Employees will use a surface sanitizer for cleaning and disinfecting;
 - Working Surfaces and equipment will be cleaned, sanitized and maintained after contamination exposure;
 - Potentially contaminated broken glass must be picked up using mechanical means, such as dustpan and broom/brush, tongs, etc. (broken glass can be wrapped in a cloth and gently broken into smaller pieces and then secured into a cardboard box and disposed of in the trash).

- 7. The following describes universal precautions used for handling of all soiled laundry:
 - Clothing contaminated with blood or OPIM will be handled as little
 as possible. Employees should utilize PPE to prevent contact with
 blood or OPIM from coming into contact with skin or clothing; and
 - Contaminated clothing must be removed and disposed of. Employees will be reimbursed for the cost of contaminated clothing.
- 8. Engineering controls and safe work practices will be used to prevent or minimize exposure to BBP's. Specific engineering controls and safe work practices will include, but not limited to, the following:
 - Hand sinks are located in the kitchen and are readily accessible to all employees who have potential exposure;
 - Employees must wash their hands and any other exposed skin with soap and warm water immediately after contact with blood or OPIM;
 - Hand washing must take place as soon as possible after exposure to blood or OPIM including after the removal of gloves and all other PPE;
 - If professional medical attention is required for someone spilling blood or OPIM, paramedics and/or ambulance will be the first choice; a personal car will be the second choice for an employee. If a personal car is taken, impervious material such as plastic should be used to prevent contamination of the vehicle; and
 - Comprehensive single-use bodily fluid clean-up kit and procedures are available.
- 9. Employees who encounter an exposure incident must report immediately to management. Management will then send the employee to the medical clinic for evaluation. The medical clinic may offer the Hepatitis B vaccine. The Hepatitis B vaccine is very safe, and it is effective at preventing the Hepatitis B disease. Vaccines, like any medicine, can have side effects. Most people who get the Hepatitis B vaccine have no side effects at all. Some people may report having very mild side effects and last 1 or 2 days.

If you have any questions please see management.

Ladders - Make Ladder Safety a High Priority

Many work site injuries are caused by accidents involving ladders that are not placed or used safely.

Always check the ladder's condition before use. Make sure there are no broken, cracked, or missing rungs and make sure the rubber feet are in good condition and check for bent or damaged locking arms. The rungs should not have excess grease or oil making it slippery. Ladders are inspected monthly on IIPP-4, "Inspection Checklist/Correction Form". If a ladder is damaged or defective, do not use it. Tag it, "Do Not Use" and remove the ladder from service and report the problem so it can be replaced.

The following are some Ladder safety precautions:

- Choose the appropriate type and size of ladder for the job.
- Fiberglass ladders should be used rather than wood or metal.
- Ladders should be cleaned at least weekly.
- Inspect the ladder before using it.
- Make sure the ladder is open fully and locked in place and do not lean a step ladder against an object to climb.
- Never try to increase the height of a ladder by standing it on other objects, such as boxes or barrels or by splicing two ladders together.
- Keep ladders away from doorways or walkways, unless they can be protected by a barrier or have someone standing by as a spotter.
- Keep the area around the top and base of the ladder clear. Don't run hoses, extension cords or ropes on a ladder; these may create obstructions causing a fall.
- To avoid slipping on a ladder, check your shoes for oil, grease, or mud and wipe them off before climbing.
- Climb the ladder carefully; facing it using three point contact at all times (two feet and one hand *or* two hands and one foot).
- Two people are not allowed on a ladder at the same time unless it is designed to do so.
- Do not lean out to the side when you are on a ladder, keep your waist in the middle of the ladder. If something is out of reach, get down and move the ladder.
- Ladders should never be used sideways as platforms, runways, or scaffolds.

• Use extreme caution when using ladders near fryers, stovetop and griddles.

See management if you have any questions or concerns.