

# Engineered Controls

## SECTION A - Physical Barriers



<b>BARRIER TYPE</b>	<b>BP (Best Practice OR GP (Good Practice) OR MP (</b>	<b>WHERE USED</b>	<b>WHY</b>
PLEXIGLAS SHIELD	BP	1. Bar/Kitchen serving counters 2. . Between lounge & lobby tables 3. At rental & sales counters	To control exchange of human air-borne respiratory aerosols
PORTABLE WALL	GP	1. Lounge/lobby 2. Team gathering platform in front of ice sheets (e.g. to separate teams using sheet 1 & 2 from teams using sheet 3 & 4).	1. To assist in “herding” people to designated use areas, or separating groups of curlers for ice sheet use. 2. To separate teams gathering on platform prior to beginning curling games.
TAPE (caution or DO NOT ENTER)	GP	1. Lounge/lobby 2. Bar/kitchen	1. + 2. To assist in closing down or restricting access to areas or services.



TYPE	BP/GP OR MP	WHERE USED	WHEN USED
Approved sanitizer(s)	BP	<ol style="list-style-type: none"> <li>1. Front door</li> <li>2. Lobby</li> <li>3. Kitchen</li> <li>4. Maintenance Room</li> <li>5. Locker room</li> <li>6. Each end of all ice sheets</li> <li>7. Equipment rental counter</li> </ol>	<ol style="list-style-type: none"> <li>1. Use when entering or exiting club.</li> <li>2. Use to sanitize chairs/tables prior to use by curlers</li> <li>3. Use to sanitize counter surfaces; debit/credit machines</li> <li>4. Maintenance workers to use prior to touching equipment that will be used by curlers. Maintenance workers to use when exiting or entering maintenance room/area</li> <li>5. Use when entering and exiting locker room</li> <li>6. Use when entering/exiting ice and during game as necessary.</li> <li>7. Prior to giving rented equipment to end user</li> </ol>
Hand washing sink (touchless water control); hot water & soap for >20 seconds	BP	<ol style="list-style-type: none"> <li>1. Kitchen</li> <li>2. Lockerrooms</li> <li>3. Washrooms</li> </ol>	<ol style="list-style-type: none"> <li>1. Before beginning food preparation and at set intervals throughout the day/shift.</li> <li>2. If no sanitizer available, wash hands before using lockers and before leaving locker room.</li> <li>3. If no sanitizer available, wash hands before using facilities and before leaving washrooms.</li> </ol>
Hand washing sink (non-touchless water control); hot water & soap for >20 seconds	GP/MP	<ol style="list-style-type: none"> <li>1. Kitchen</li> <li>2. Locker room</li> <li>3. Washrooms</li> </ol>	<ol style="list-style-type: none"> <li>1. Before beginning food preparation and at set intervals throughout the day/shift.</li> <li>2. If no sanitizer available, wash hands before using lockers and before leaving locker room.</li> <li>3. If no sanitizer available, wash hands before using facilities and before leaving washrooms.</li> </ol>



See Documents and Forms for Covid-19 Page on the Curl BC website here.