

Vancouver Coastal Health (Fed) Fish and Seafood Inspection Report

Inspected by:

<p>Site Address: 11351 River Rd Richmond BC V6X 1Z6</p> <p>Facility Inspected: Blundell Seafoods Ltd. - Federal Facility Number: FA13728</p> <p>Primary Owner/Licensee:</p> <p>Primary Operator/Manager:</p>	<p>Inspection #: INS185719 Inspection Date: 12-May-2020 Facility Type: (Fed) Fish and Seafood</p> <p>Inspection Type: Request Delivery Method: Email</p>
<p>Opening Comments and Observations: COVID-19 Inspection for processing facility conducted with Jeremy Law</p>	

Y = Yes N/A = Not Applicable N = No

(Fed) Fish and Seafood

Site Management

- | | |
|--|-----|
| 1. Building access restricted – Essential staff only | Y |
| 2. Systematic employee screening program in place at point of entry

Observation: screening program in place at entrance (questionnaire + temperature check + sign-in sheet)
All staff + visitors subjected to screening program | Y |
| 3. Production schedule altered – capacity and output changed to prioritize reducing the risk of disease transmission and maximizing physical distancing

Observation: - reduced staffing by 35%
- brought in more processed ingredients to reduce workload and prioritize reducing risk of disease transmission
- staggered schedule for staff (3 shifts) with 3 separate work stations to facilitate physical distancing and minimize contact | Y |
| 4. Approved hand sanitizer available at entrance as necessary

Observation: Hand sanitizer available at all entrances into the building (production floor, reception, office, etc.) | Y |
| 5. Floor markings and delineation in use (production line, areas where staff tend to congregate) | N/A |
| 6. No communal food is available in lunchrooms. Shared plates/utensils are removed or appropriately washed and sanitized | Y |
| 7. Clothing policy – Employees change upon entry/exit or uniform/laundry provided

Observation: Each staff has 7 separate uniforms with name tags
dirty laundry cleaned by Canadian Linen | Y |

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Physical Distancing

8. Break areas – Layout permits social distancing Y
- Observation: no tables or chairs inside lunch room to minimize congregation
staff either take lunch break at the end of their shift (leave work early) or they eat in their own vehicle or they eat by the river outside, away from others (chairs outside with markings 6ft apart)

Personal Hygiene and PPE

9. Adequate knowledge of the importance of handwashing is displayed. Frequency is sufficient Y
- Observation: Memos and signage place on production floor and all entrances
10. Appropriate use of gloves in production Y
11. Appropriate use of face coverings in production Y
- Observation: masks and face shields for all staff
12. Jewelry, cell phones and other potential fomites not in production area Y
13. Employees are aware and demonstrate use of proper cough/sneeze etiquette Y
14. Employees personal items are stored separately during shift Y
- Observation: Personal lockers available for all employees

Sanitation

15. Enhanced sanitation plan available related to COVID-19 best practices Y
- Observation: cleaning schedule with staff sign-off
16. Enhanced cleaning/disinfection of washrooms and limit on capacity Y
17. Increased frequency of disinfection of high-touch areas Y
- Observation: full time staff conducting sanitation of surfaces
18. Waste handling practices are adequate Y
19. Adequate PPE available for individuals responsible for disinfecting areas contaminated by ill person(s) Y

Employee Sickness and Return to Work

20. Enhanced sick employee policy with information accurately reflecting the most recent best practices Y
21. Demonstrated ability to identify that employees with mild symptoms must not come to work Y

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- 22. Training provided to staff members on recognition and prevention of COVID-19 Y
 Observation: Biosecurity training 3 times so far since the start of COVID-19 pandemic this includes best practices for personal hygiene, respiratory etiquette, detection of signs and symptoms related to COVID-19 and proper response when signs and symptoms develop
- 23. Written procedure for dealing with an employee who becomes symptomatic at work Y
- 24. Reporting and record keeping procedure for workers who become symptomatic while on the premises Y
- 25. Responsible person/team designated for ensuring compliance with policies and procedures Y
- 26. Demonstrated awareness and knowledge of COVID-19 symptoms by responsible person Y
- 27. Written procedure for concerns to be brought forward from staff members and addressed. Staff are aware of process. Y
- 28. Demonstrated awareness of resources available for ill workers (8-1-1, self-assessment tool) by responsible person Y
 Observation: Senior management team demonstrated awareness of resources available for ill workers proper protocol available for staff when they develop signs and symptoms while at work
- 29. Written procedure for how previously ill workers can be allowed to return to work Y
 Observation: 14 days after on-set of symptoms plus doctor's note prior to permitting return to work

Signage

- 30. Outdoor signage (no visitors, stay away if symptomatic) Y
- 31. Indoor signage (maintain distancing, wash hands) Y

Follow up

- 32. Facility requires follow up visit N

Action(s) Taken

Actions Taken

Information Exchanged

Closing Comments:

No specific concerns identified during the COVID-19 audit.

Received By:

Inspector:
