

Guidelines for Factory Operations during COVID – 19 scenario updated 20 May, 2020, version 2.1







# 1.0 Personal Hygiene

#### 1.1 Entrance Protocol:

- $\checkmark$  Hand wash followed by hand sanitization.
- √ Feet sanitization at main entrance to the premises.
- ✓ Separate uniform and shoes for production areas.

#### 1.2 Fit to Work Protocol:

- Temperature checking of every employee and visitors at main entrance to the premises.
- Regular health check-up (including temperature measurement) in residential facilities.



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# 1.0 Personal Hygiene

# 1.3 PPE:

- ✓ Face masks for every employees and visitors.
- $\checkmark\,$  Gloves for sewing and liner extrusion and shaping operators.
- √ Additional face shields for more exposed employees (supervisors).
- ✓ Full body PPE for house keepers, security personnel etc.

#### 1.4 Additional Protocols

- ✓ Compulsory hand sanitization in the middle of every shift.
- √ Hand wash every time employee leaves work stations for breaks.
- $\checkmark \ \ \text{Updated laundry policy for effective sanitization of uniforms, masks etc.}$











# 1.0 Personal Hygiene

# 1.5 Social Distancing

- ✓ Sewing: Minimum gap of 1.5 meters between personnel.
- $\checkmark \ \ \text{Management team separate out into different offices}.$
- $\checkmark\,$  Use of online meetings to replace physical meetings.
- $\checkmark \ \ \text{Increase floor based trainings to replace classroom based trainings}.$
- √ Reduced no. of trainees per classroom training session.
- $\checkmark \ \ \text{Digital payment of wages to avoid worker congregation during salary disbursement}.$

#### 1.6 Guest Protocol

- ✓ All unnecessary visits have been minimized.
- ✓ Designated separate entrance changerooms for visitors.
- ✓ Identical hygiene procedures for employees.



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# 2.0 Facility Hygiene

#### 2.1 Workplace cleaning routine:

- ✓ High frequency cleaning of frequent contact surfaces (door handles, railings etc.)
- $\checkmark\,$  Disinfection of work and machine surfaces during every shift.
- √ Regular cleaning of external premises and garden.
- ✓ Special cleaning procedure for canteen.

#### 2.2 Check points:

- $\checkmark\,$  Primary checking: At the main entrance to the premises (temperature checking).
- Secondary checking: In the production floor (by hygiene supervisors for personal hygiene).







# 2.0 Facility Hygiene

- 2.3 High risk area classification:
  - ✓ Comprehensive risk assessment, incorporated into OHSAS 18001 assessment, to identify physical areas into 3 risk categories: High, Medium and Low.
  - ✓ Separate cleaning and hygiene strategy based on risk classification.

#### 2.4 Transport:

- ✓ Thorough disinfection of all incoming transports (containers, cars etc.).
- ✓ Separate parking of internal and external vehicles.
- ✓ Separate waiting area for drivers.



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# 3.0 Leadership

# 3.1 Infrastructure

- ✓ COVID Committee (multi disciplinary members, chaired by Head of Compliance).
- ✓ Bi-weekly reporting of Committee to top management.
- ✓ Floor meetings by Production section heads to promote awareness.

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# 3.2 Capacity Building

3.0 Leadership

✓ Awareness training for workers.

- $\,\blacksquare\,\,$  On Job awareness training on the operational guidelines.
- Good Hygiene practices outside the workplace.
- "Guidelines for COVID-19" banners at entrances and inside production locations.
- Displaying Emergency contacts in every production floor.
- "Public address" system in main gate to instruct social distancing and personal hygiene during exit and entry of employees.
- ✓ Participation of management employees in external informational seminars.
- ✓ External training of management employees (under implementation).



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# 3.0 Leadership

3.3 Internal/External Communication

- ✓ Operational procedures circulated and displayed internally.
- ✓ Regular communication with relevant external authorities:
  - ✓ Local government office
  - ✓ Department of Inspection of Factories and Establishment, Ministry of Labor





# 4.0 Risk Management

#### 4.1 Disease prevention

- ✓ Drinking of lukewarm water regularly by employees.
- ✓ Active engagement by all relevant teams (HSE team, Welfare officer, Workers' participatory committee, On-site doctor, Nurses).
- √ Mitigation measures for physical gatherings (maintaining social distance during prayers).
- ✓ Promoting psychological health through counseling.





# 4.0 Risk Management

#### 4.2 Risk assessment

✓ Risk assessment incorporated into Health and Safety Management System (OHSAS) and Environmental management system (ISO 14001).





# 4.0 Risk Management

#### 4.3 Incident Management

- ✓ Comprehensive Incident Management procedure for positive and suspected cases.
- √ 20-bed isolation facility set-up (outside the factory premises) for immediate response to
  cases.

# 4.4 Procurement

- Minimizing cash transactions for local procurement.
- ✓ Geographically diversified purchase strategy (basic raw materials sourced from Middle -east, Vietnam, Thailand, S. Korea, Japan).



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# 5.0 Monitoring Measurement and Analysis

#### 5.1 Internal Assessment

- Bi-weekly assessment of effectiveness of preventive steps by COVID committee.
- ✓ Hygiene score system (through internal audits) to create section-wise
- Hygiene supervisors for ensuring continuous adherence in all production stations.
- Health and safety officer, on-site doctors and nurses for health evaluation and advice.





# 5.0 Monitoring Measurement and Analysis

# 5.2 External Assessment

- Third-party food safety and social compliance audits undertaken after implementation of preventive steps.
- ✓ Successful inspection by local administration:
  - Department of Inspection of Factories and Establishment, Ministry of Labor.
  - Chief Executive Upzila (local administrative region) office

#### 5.3 Incidence evaluation



 Procedure for internal evaluation of incidences for positive and suspected cases.

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# 6.0 Compliance Management

6.1 Regulatory Compliances

- ✓ Public advise & Technical guideline- COVID-19 (World Health Organization)
- ✓ Technical Guideline –COVID-19 (Ministry of health & family welfare)
- ✓ BGMEA Factory opening Guidelines
- ✓ BPGMEA Guideline for COVID-19.
- ✓ https://www.livecoronatest.com/ (LIVE CORONA RISKASSESSMENT)

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# 6.0 Compliance Management

6.2 Product specific compliance

 Implementation of High-care team for sensitive food and pharma grade products.

### 6.3 Wastage Management

- ✓ Proper storage (to prevent cross contamination) of PPE waste (masks, gloves etc.) after use.
- ✓ Safe disposal of PPE wastage to prevent cross contamination.
- ✓ Separation of production wastage and PPE waste at source.



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Everyone of Us is a part of the Solution

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