

Safe Nursery Operations Under COVID-19 Level 4 Response

NZ Plant Producers Inc

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The following guidelines are intended to assist you to implement a management system for COVID-19 in your nursery business under COVID Level 4 response.

Table of Risks for COVID-19 in Nurseries

TASK	WHAT CAN HAPPEN	MEASURES
Plant health, irrigation and crop maintenance	Close proximity of workers Sharing equipment Contaminated surfaces	<ul style="list-style-type: none"> • 2-meter distance between workers. • Use gloves when handling equipment. • Disinfect shared equipment. • Disinfect touch surfaces.
EQUIPMENT	WHAT CAN HAPPEN	MEASURES
Secateurs, knives, saws, etc.	Shared equipment may transfer the virus	<ul style="list-style-type: none"> • Clean equipment to enable it to be sanitised. • Assign equipment to individuals, without sharing. • Sanitise equipment before and after use. • Store, or hang equipment in open areas with good airflow and high light conditions.
Vehicles, machinery and equipment	Shared vehicles etc increase cross contamination. High touch surfaces in vehicles, like handlebars, brakes, levers and steering wheels may be a way of spreading the virus.	<ul style="list-style-type: none"> • Wash hands when entering and exiting vehicles and handling machinery and equipment • Spray high touch surfaces with alcohol-based sanitiser before, during (hourly) and after use.
Phones, radio telephones (RT), tablets & devices, etc	Shared electronic equipment may transfer the virus.	<ul style="list-style-type: none"> • Avoid sharing phones. • Sanitise RT equipment, tablets devices etc, regularly and before and after use.

INFRASTRUCTURE	WHAT CAN HAPPEN	MEASURES
Lunchrooms	Crowded lunchrooms don't enable distancing and increase the risk of unintentional contact and touching.	<ul style="list-style-type: none"> • Stagger breaks and lunchtimes. • Set up alternative lunch areas in sheds or open areas.
	Contaminated benches, food surfaces and tables.	<ul style="list-style-type: none"> • Implement food hygiene practices, cleaning and sanitising food surfaces. • Manage shared utensils, cups, plates, etc.
Greenhouses, sheds, benches, trolleys	Work surfaces Hard surfaces The COVID-19 virus can remain on metal surfaces for up to 36 hours.	<ul style="list-style-type: none"> • Identify shared surfaces, and high touch surfaces. Ensure that these are sanitised between uses.

Hygiene measures

Basic hygiene measures are the most important way to stop the spread of infections, including COVID-19. Basic hygiene measures include:

- hand hygiene – that is, washing hands regularly with soap and water, or cleansing with hand sanitiser.
- staying at home if you are sick.
- coughing or sneezing into a tissue or your elbow and then performing hand hygiene.
- cleaning surfaces regularly.