

## Revolutionary Earth Safety Plan

### 1. Volunteer Safety Standards

#### 1.1. Preparation for Arrival

- 1.1.1. Come to the site clean, not from a location other than home
- 1.1.2. It is advisable to check temperature before arriving at the site. Do not volunteer if temperature is over 100.4 degrees Fahrenheit.
- 1.1.3. If volunteer is experiencing any of the known symptoms of COVID-19, please cancel work at the site.

#### 1.2. Arrival

- 1.2.1. Wash hands at designated hand-washing station with soap and water for at least fifteen seconds.
- 1.2.2. Don clean garden gloves.
- 1.2.3. Disinfect any tools you will be using with Force of Nature or disinfecting wipes.

#### 1.3. Work in the Garden

- 1.3.1. When another volunteer is in the backyard who is not a family member, masks should be worn at all times. This includes harvesting.
- 1.3.2. Maintain a safe social distance of six feet from other volunteers not in your family group.
- 1.3.3. Do not share tools without first disinfecting them.
- 1.3.4. Stay away from personal areas of the stewards, such as patio or deck areas, and do not use tools belonging to the stewards.

#### 1.4. Disinfect tools after use and replace in garden tool shed.

### 2. Harvesting Standards

#### 2.1. Harvest Preparation

- 2.1.1. Follow guidelines in 1.1 and 1.2 for arriving at garden.
- 2.1.2. Sanitize harvesting containers with Force of Nature cleanser and leave wet for ten minutes. Rinse with potable water.
- 2.1.3. Soak nitrile gauntlet gloves in Force of Nature cleanser for ten minutes and rinse with potable water.

#### 2.2. Harvesting

- 2.2.1. Don sanitized gloves and mask. Pick vegetables according to variety.
- 2.2.2. Vegetables with no visible dirt should be harvested in a separate container from those that have visible dirt.
- 2.2.3. Any vegetables with visible dirt should be rinsed under potable water until clean of visible dirt and left to dry.

2.2.4. If harvesting at a packaging site, vegetables should be delivered immediately for packaging. If transport is necessary, vegetables should be transported to packaging site without removing from the harvesting container if possible.

### 3. Packaging Standards

3.1. Eligibility for Packaging: a volunteer should consider not signing up for packaging who works in a healthcare setting with close contact to COVID patients, has a compromised immune system or is undergoing chemotherapy, or fits any other vulnerable group in relationship to COVID.

3.2. All delivery totes and nitrile gloves should be sanitized with Force of Nature cleanser and kept wet for ten minutes.

3.3. Don gloves and mask before engaging in packaging.

3.4. Vegetables should be touched once: while transferring them from harvesting containers to delivery totes.

### 4. Driving Standards

4.1. Drivers should wear mask and gloves according to the same standard as harvesters and packagers.

4.2. Drivers should never touch a delivery tote without gloves and should never touch the vegetables in the delivery tote at any time.

4.3. All deliveries should be coordinated as contactless. Drivers should wipe the handles of the delivery totes with a sanitizing wipe before setting down the tote.

4.4. Drivers should visually confirm receipt of the delivery tote to the subscriber.