

# Coronavirus (COVID-19) Prevention Plan



*TasteMakers takes health and safety seriously. Although we provide important work, nothing is more important than keeping our staff, participants and loved ones protected during this remarkable time.*

## KEY PRACTICES

TasteMakers has analyzed, and will continually modify protocols based on changing conditions, how best to mitigate the risk of COVID-19 infection at each point of the testing process in the field.

1. Training will be given to all field staff on COVID-19 prevention methods and PPE usage.
2. Implementing a customized zone system for limiting pedestrian foot traffic by separating queues for pre-screening, filtering qualified participants, product(s) evaluation at testing stations and providing touchless virtual incentives.
3. Applying control measures to reduce the spread of any viruses between zones, workers, and between the participants and workers such as:
  - a. Outdoor testing whenever possible with socially distanced 12 x 12 testing hubs with one staff member and socially distanced individual testing stations with one participant per table.
  - b. Social distancing measures and proper participant etiquette signage in all zones.
  - c. Easily accessible PPE, hand sanitizers, cleaning supplies and a hand washing station.
  - d. Routinely disinfecting equipment and supplies and prior to each consumer testing participant.
  - e. Use of pre-portioned samples and disposable items whenever possible.
  - f. Limited communications among staff and a socially distanced break room.
4. Require staff testing before fieldwork activation and explain how workers can protect themselves off the clock.

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## STAFF TRAINING

The following expanded staff positions will help manage and ensure consistent and effective field operations, screening requirements, safety measures, PPE instruction and cleaning protocols:

- 1. COVID-19 Coach:** Responsible for training staff about COVID-19 prevention, remote symptom screenings of employees before they can come to work, determining when to send workers home, personal hygiene precautions, assistance with finding COVID-19 testing locations and providing government resources for workers.
- 2. Social Distancing Ambassador:** Responsible for implementing and communicating respondent traffic flow, filtering the screening status of recruits, moving qualified participants through defined zone queues, and prominently displaying signage/markers for social distancing and related safety protocols.
- 3. Safety and Sanitation Supervisor:** Responsible for decreasing on-the-job risk factors, developing administrative controls, reducing exposure probability for all on-site individuals, displaying COVID-19 prevention signage, ordering/supplying staff with PPE, giving PPE usage instructions and maintaining a comprehensive cleaning schedule for testing equipment, supplies, common areas and staff hand washing rotations.



## THE ZONE SYSTEM

The Zone System uses controlled access points to limit the possibility of staff, or participants contracting COVID-19 while in the field. The transition to safer consumer testing procedures requires a fluid, yet orderly approach to filtering and classifying all persons and personnel on or near the consumer testing site. For more information on TasteMakers proprietary Zone System, please email [admin@tastemakersresearch.com](mailto:admin@tastemakersresearch.com).

***The responsibility for providing a safe workplace always rests with the employer. With the proper staff training and prominent participant instructions, combined with the Zone System, a robust framework for significantly mitigating risk exposure in the field is in place.***