



Developing and Implementing an Effective COVID 19/Infectious Disease Prevention Program for Your Business

FREE online training for Grocery/Retail Store employers on implementing your COVID-19 Prevention Plan

This free half-day course is specifically designed for managers and supervisors working in the grocery, restaurant, retail, construction and other industries where employees commonly come in contact with the public which puts them at higher risk for COVID exposure. This interactive course will be conducted virtually via Zoom and will focus on the protections necessary for protecting employees from COVID-19 that are required by OSHA and Cal/OSHA. You will walk away from this class with the tools necessary for creating, or improving, your COVID-19 plan for protecting your employees.

You'll Receive:

A fill-in-able template for writing your COVID-19 Protection Plan. Free resource materials, including resources for training your employees. A certificate of completion.

TOPICS INCLUDE:

- How to develop your COVID-19 plan and what should be included, including identifying potential sources of exposure and protections that must be in place.
- The requirements of OSHA's COVID-19 Vaccination and Testing Emergency Temporary Standard.
- Rights your employees have under the COVID-19 standard and other laws.
- Reporting requirements.

DATES AND TIME:

Thursday April 7, 2022

1:00 pm - 4:00 pm PST

PRIMARY INSTRUCTOR:

Robin Dewey, MPH, UC Berkeley
Labor Occupational Health Program,
co-taught with additional staff of the
Labor Occupational Health Program

REGISTRATION:

- Register with this link:

<https://forms.gle/9pVhzt2S6XCG82Wu5>

- Questions? Email

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