

Health and Safety Policy

The Strand Theatre Preservation Society (STPS) wants our guests, volunteers, and artists to feel physically and psychologically safe when in our theatre.

Health Considerations

The STPS wants to make sure our theatre environment keeps you safe and healthy. If you feel sick or are experiencing any COVID-19 symptoms, we ask that you prioritize your health and the health of others by staying home and contacting the Strand Theatre for ticketing options.

Masks

Masks are not required, but our theatre is mask-friendly. We ask that all guests be respectful of individual choices.

Fire Systems

- All fire-related equipment will be regularly monitored and maintained.

Code of Conduct

The STPS is committed to providing a safe, comfortable, and enjoyable entertainment experience. Guests have a right to expect an environment where everyone will:

- Be treated in a consistent, professional, and courteous manner by all theater personnel.
- Feel comfortable reporting inappropriate behavior to theatre volunteers.
- Comply with requests from theatre volunteers regarding facility operations and emergency response procedures.
- Consume alcoholic beverages in a responsible manner and in compliance with law.
- Wear appropriate clothing (shirt, shoes, and lower garments)
- Not interfere with the event or performers in any way.
- Not smoke or use tobacco-related products anywhere inside the theater at any time.
- Not attempt to re-enter the theatre without a ticket or other proof of original entry.
- Not engage in fighting, throwing objects, using foul/abusive language or gestures
- Not enter restricted areas

Theater volunteers or STPS board members may intervene where necessary to ensure that the above expectations are met, and guests are encouraged to report any inappropriate behavior to those individuals. Guests who choose not to adhere to these provisions may be subject to ejection without a refund and, to the extent their conduct constitutes a violation of law, may be subject to arrest and prosecution.

Volunteer Health Policy Agreement

Reporting: Symptoms of Illness I agree to report to the person in charge (PIC) when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the PIC when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the PIC when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from volunteering.

*If you are excluded you are not allowed to volunteer.

**If you are restricted you are allowed to come to volunteer, but your duties may be limited.

Returning to Work

If you are excluded from volunteering for having diarrhea and/or vomiting, you will not be able to return until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from volunteering for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/ or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to volunteer until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with restrictions and/or exclusions that are given to me.

Food Volunteer Name (please print) _____

Signature of Volunteer _____

_____ Date

Person-in-Charge Name (please print) _____

Signature of Person-in-Charge _____ Date _____

These are some of the Bacterium and Viruses spread from Food Handlers to Food

E. Coli

Overview: A bacterium that can produce a deadly toxin and causes an estimated 70,000 cases of foodborne illnesses each year in the U.S.

Sources: Meat, especially undercooked or raw hamburger, produce and raw milk.

Incubation period: 2-10 days

Symptoms: Severe diarrhea, cramping, dehydration

Prevention: Cook implicated food to 155F, wash hands properly and frequently, correctly wash rinse and sanitize food contact surfaces.

Shigella

Overview: Shigella is a bacterium that causes an estimated 450,000 cases of diarrhea illnesses each year. Poor hygiene causes Shigella to be easily passed from person to person.

Sources: Salad, milk, and dairy products, and unclean water.

Incubation period: 1-7 days

Symptoms: Diarrhea, stomach cramps, fever, chills and dehydration

Prevention: Wash hands properly and frequently, especially after using the restroom, wash vegetables thoroughly.

Salmonella

Overview: Salmonella is a bacterium responsible for millions of cases of foodborne illnesses a year. Elderly, infants and individuals with impaired immune systems are at risk to severe illness and death can occur if the person is not treated promptly with antibiotics.

Sources: raw and undercooked eggs, undercooked poultry and meat, dairy products, seafood, fruits and vegetables

Incubation period: 5-72 hours (up to 16 days has been documented for low doses)

Symptoms: Nausea, vomiting, cramps, and fever

Prevention: Cook all food to proper temperatures, chill food rapidly, and eliminate sources of cross contamination (i.e. proper meat storage, proper wash, rinse, and sanitize procedure)

Hepatitis A

Overview: Hepatitis A is a liver disease caused by the Hepatitis A virus. Hepatitis A can affect anyone. In the United States, Hepatitis A can occur in situations ranging from isolated cases of disease to widespread epidemics.

Incubation period: 15-50 days

Symptoms: Jaundice, nausea, diarrhea, fever, fatigue, loss of appetite, cramps

Prevention: Wash hands properly and frequently, especially after using the restroom.

Norovirus

Overview: This virus is the leading cause of diarrhea in the United States. Any food can be contaminated with norovirus if handled by someone who is infected with the virus. This virus is highly infectious.

Incubation period: 6-48 hours

Symptoms: Nausea, vomiting, diarrhea, and cramps

Prevention: Wash hands properly and frequently, especially after using the restroom: obtain food from a reputable food source: and wash vegetables thoroughly.

Staph (Staphylococcus aureus)

Overview: Staph food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxins produced by Staphylococcus aureus. Staph can be found on the skin, in the mouth, throat, and nose of many employees. The hands of employees can be contaminated by touching their nose, infected cuts or other body parts. Staph produces toxins that are extremely heat stable and are not inactivated by normal reheating temperatures. It is important that food contamination be minimized.

Incubation period: Staph toxins are fast acting, sometimes causing illness in as little as 30 minutes after eating contaminated foods, but symptoms usually develop within one to six hours.

Sources: Ready-to-eat foods touched by bare hands. Foods at highest risk of producing toxins are those that are made by hand and require no cooking.

Symptoms: Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness lasts one day to three days. In a small minority of patients the illness may be more severe.

Prevention: No bare hand contact with ready-to-eat foods. Wash hands properly. Do not prepare food if you have a nose or eye infection. Do not prepare or serve food for others if you have wounds or skin infections on your hands or wrists. If food is to be stored longer than two hours, keep hot foods hot (over 135°F) and cold foods cold (41°F or under). Properly cool all foods.

Ways of Prevention

1. Handwashing is the MOST CRITICAL control step in prevention of disease

Invest 20 seconds to follow these 6 simple steps:

1. Wet your hands and arms with warm running water.
2. Apply soap and bring to a good lather.
3. Scrub hands and arms vigorously for 10 to 15 seconds (clean under nails and between fingers).
4. Rinse hands and arms thoroughly under running water.
5. Dry hands and arms with a single-use paper towel or warm-air hand dryer.
6. Use the towel to turn off faucets and open door handles so you don't re-contaminate your hands

2. Don't volunteer when you are sick

3. No bare hand contact with ready-to-eat foods.

Vomiting and Diarrheal Incident Policy

Purpose

Vomit and diarrhea have millions of microorganisms that can cause foodborne disease. To prevent the spread of these microorganisms, the Strand Theatre Preservation Society has established a policy for the response in dealing with vomiting and diarrheal incidents.

Policy

- A kit for the clean-up of vomit and diarrhea and a copy of the clean-up procedure is stored in the left-hand side of the concession stand showcase.
- The Person-in-Charge (PIC) of the food serving area will assure that this policy and procedure are followed should a vomiting or diarrheal incident occur.
- Food workers should not clean up vomit or diarrhea
- A list of trained workers for vomit or diarrhea cleanup will be kept in the same binder containing food handler cards.
- Training will include the use of personal protective equipment, the washing and disinfecting of surfaces after a vomiting or diarrheal incident, and the disposal of materials contaminated with vomit or diarrhea.
- An annual refresher training will be held annually.
- When a vomiting or diarrheal incident occurs, the PIC will immediately remove the ill person from all areas where food is prepared, served, or stored.
- When a vomiting or diarrheal incident occurs, the PIC will determine what parts of the theatre may need to be closed off until clean-up is complete.
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Clean-Up Kit Personal Protective Equipment

The cleanup kit is required to contain 2 pairs of single-use gloves and a pair of goggles. Suggested additional items are a face mask, a single-use gown with sleeves, a single-use hair cover, and shoe covers.

Cleaning Supplies

- Sealable plastic bag with twist tie
- Scoop or scraper
- Paper towels
- Absorbent powder/solidifier (kitty litter)
- Disinfectant (can be purchased or made) If made; $\frac{3}{4}$ cup concentrated bleach 8.25% to 1 gallon water, **or** 1 cup regular 5.25% to 1 gallon of water.

Adopted: November 19, 2024

Procedural Clean-up Steps

- Remove everyone with a 25' area.
- Put on personal protective equipment. Goggles and gloves must be worn.

If on a hard surface:

- Cover the vomit or diarrhea with paper towels or an absorbent material
- Remove the paper towels or hardened absorbent material with a disposable scoop/scrapper and place in a plastic bag.
- Prepare a solution of warm, soapy water
- Wash all surfaces including anything that could have been splashed in as wide of area as possible
- Rinse with clean water
- Using paper towels or a disposable cloth or mop, saturate all washed surfaces with disinfectant.
- In house prepared disinfectants should sit for 10 minutes, purchased disinfectants should follow manufacturing instructions.
- Rinse food-contact surfaces with clean water after they have been disinfected. Non-food surfaces do not need to be rinsed.

If on carpet or upholstered furniture:

- Cover the vomit or diarrhea with paper towels or an absorbent material
- Remove the paper towels or hardened absorbent material with a disposable scoop/scrapper and place in a plastic bag.
- Prepare a solution of warm, soapy water
- Wash all surfaces including anything that could have been splashed in as wide of area as possible
- Rinse with clean water
- Steam-clean the area for 5 minutes at a temperature of 170 degrees.

After Clean-up

- Before leaving the clean-up area, place all used cleaning supplies and personal protective equipment in a plastic bag and seal with a twist tie. Place this bag in a 2nd plastic bag and seal it. Immediately take outdoors to the dumpster.
- Wash hands thoroughly before performing other duties.
- Throw away all uncovered food with 25' of the vomiting or diarrheal event

Personnel Training Record

| Name | Training Date | Refresher Training | Refresher Training |
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