

## **PRIE Winery Procedures for Heat Illness Prevention (Rev 001, July 28, 2020)**

*This document is based on recommendations from Cal/OSHA publications (rev. May 2019) for developing a Heat Illness Prevention (HIP) guidance per California Code of Regulations, title 8, section 3395 (8 CCR 3395). The sample guidance used to create this guidance can be found at [https://www.dir.ca.gov/dosh/dosh\\_publications/HIP-Sample-Procedures.pdf](https://www.dir.ca.gov/dosh/dosh_publications/HIP-Sample-Procedures.pdf).*

### **PRIE Facility Description**

PRIE Winery (Vineyards) are located at 15628 N. Alpine Rd, Lodi, CA 95240. The site consists of 10 acres of which, approximately 8.5 acres are planted with grape vines. The remainder (1.5 acres) consists of owner's residence, a 450 ft<sup>2</sup> tasting room, a 1300 ft<sup>2</sup> indoor production building, and a 1300 ft<sup>2</sup> outdoor multi-use covered area. The facility also contains multiple large trees (oak, sycamore) that provide approximately another 1300 ft<sup>2</sup> of natural shade.

The tasting room and production buildings are environmentally controlled buildings (72 F and 55 F respectively) and can act as cooling stations for staff and workers. The outdoor covered area provides shade. Each building provides both outdoor and indoor fresh water sources.

Labor at the facility is composed of owners, tasting room staff, and contracted vineyard labor. Onsite staff have access to, primarily work from, the environmentally controlled buildings. Vineyard labor contractors provide a HIP support to their employees as well as having access to onsite resources.

### **Reporting and Contact Information**

All incidents must be immediately reported and should include as much detail of the incident as possible. This should include:

- The Date and Time of the incident.
- The Date and Time the incident was detected.
- Who detected the incident, list all persons(s) involved and present?
- Nature of the incident (describe what occurred).
- The person(s) affected.
- Who was contacted about the incident, including date and time?
- Action Log (actions taken, by whom, date, and time of action).
- Resolution statement.

1. The Incident Report will be sent to all members of the Incident Response Team.

2. The Response Team, along with other staff, will investigate the incident and assist the response.
3. The Response Team will resolve the problem to the satisfaction of all parties involved, including reporting the incident and findings to the appropriate parties as necessary.
4. The Response Team will determine if policies and processes need to be updated to avoid a similar incident in the future.

Position Title	Name	Phone	Email Address
Winery Owner	John Gash	925.784.6197	john@priewinery.com
Winery Owner	Lisa Gash	925.784.0394	<a href="mailto:lisa@priewinery.com">lisa@priewinery.com</a>
Backup Contact	Paige Gash	925.784.0174	<a href="mailto:pgash3@gmail.com">pgash3@gmail.com</a>

### Symptoms of Heat-Related Illness

The following are symptoms of heat-related illness. An extensive source can be found at <https://www.cdc.gov/disasters/extremeheat/warning.html>.

Staff are made aware of the symptoms and to monitor both other staff and guests. The most common signs and symptoms include:

- Heavy sweating
- Cold, pale, and clammy skin
- Fast, weak pulse
- Nausea or vomiting
- Muscle cramps
- Tiredness or weakness
- Dizziness
- Headache
- Confusion

### Procedures for the Provision of Water

Access to water is provided through the indoor water stations (1 per building) and outdoor water faucets. Some outdoor faucets are equipped with a drinking-water safe hose to facilitate washing and drinking. Stations are located at the front and back of the production building, and the back of the tasting room. A third faucet is located at the pump's water tank (West/Front of the property).

Locations:

- Water temperature is controlled by ground temperatures providing relatively consistent temperatures that are generally (seasonally) below ambient temperatures.

- Outdoor sources are available 24/7 and do not contain access restriction devices or protocols.
- Indoor sources and glasses are available during business hours.

#### Procedures:

- Employees are informed to know where the water sources are.
- When temperatures equal or exceeds 95 degrees (F) or during a heat wave, a pre-shift meeting is conducted to remind staff of the temperature risk, to drink plenty of water, and seek temperature relief throughout the shift.
- Bottled water is also available to staff as an alternate source of drinking water.
- Contractors are required to provide shade and water sources for their crews. Verification of onsite contracted worker heat safety is verified before workers are allowed to conduct work. Crews are also told of the onsite sources of drinking water and shade.
- Cool down stations are provided and available to tasting room, vineyard, and guests. Access to the production facility is controlled, though available to staff, this is operationally controlled area. The production facility is available to contract labor for emergency use.

This water source is continuous, and the same source used by the residence. This well has been tested for drinking water safety (2012).

#### **Procedures for Access to Shade**

As mentioned in the Facility Description, shade is provided by the three structures, and large trees on the property. These shade sources are located adjacent to the vineyards and readily accessible and provide shade throughout daylight hours.

#### Additional procedures:

- Non-agricultural staff, guest, and vineyard crews have the same access to shade and water.
- All contracted vineyard labor companies are required to provide both water and shade to their crews prior to commencing work.
- Weather forecasts and hourly temperatures are monitored.
- During high heat periods, whenever possible, vineyard work is postponed or limited to cooler hours (mornings or evenings).
- Tasting room staff are advised about high heat periods, and to routinely seek shade and cooling in the temperature-controlled buildings, and to drink plenty of water.

#### Active Monitoring during High Heat:

- Staff are informed to monitor guests, and other staff members for symptoms of heat illness and to provide water or shade to affected individuals.

- During winery events that occur during heat above 80 degrees (F), either bottled water is provided to each guest on their arrival, a water station with cups is available, or on request (or offered).
- Staff will be reminded constantly throughout the work shift to drink plenty of water and take preventative cool-down rest breaks when needed.
- If the temperature is determined to be above 100 degrees (F), outdoor events can be cancelled for the safety of guests and staff.

### **Procedures for Acclimatization**

Acclimatization is the temporary adaptation of the body to work in the heat that occurs gradually when a person is exposed to it. In more common terms, the body needs time to adapt when temperatures rise suddenly, and an employee risks heat illness by not taking it easy when a heat wave or heat spike strikes, or when starting a new job that exposes the employee to heat to which the employee's body hasn't yet adjusted.

Inadequate acclimatization can be significantly more perilous in conditions of high heat and physical stress. Employers are responsible for the working conditions of their employees, and they must implement additional protective measures when conditions result in sudden exposure to heat their employees are not accustomed to.

- The weather will be monitored daily. The supervisor will be on the lookout for heat waves, heat spikes, or temperatures to which employees haven't been exposed for several weeks or longer.
- New employees and those who have been newly assigned to a high heat area will be closely observed by the supervisor or designee for the first 14 days. The intensity of the work will be lessened during a two-week break-in period by using procedures such as scheduling slower-paced, less physically demanding work during the hot parts of the day and the heaviest work activities during the cooler parts of the day (early morning or evening).
- The supervisor or the designee will be extra vigilant with new employees and stay alert to the presence of heat-related symptoms.
- During a heat wave, all employees will be observed closely

### **Procedures for Handling a Sick Employee or Guest**

- When an employee/guest displays possible signs or symptoms of heat illness, a trained first aid employee or supervisor will evaluate the sick employee/guest and determine whether resting in the shade and drinking cool water will suffice or if emergency service providers will need to be called. A sick employee/guest will not be left alone in the shade.

- Emergency service providers will be called immediately if an employee/guest displays signs or symptoms of severe heat illness (e.g., decreased level of consciousness, staggering, vomiting, disorientation, irrational behavior, incoherent speech, convulsions, red and hot face), does not look okay, or does not get better after drinking cool water and resting in the shade. While the ambulance is en route, first aid will be initiated (i.e., cool the employee/guest by placing the employee in the shade, removing excess layers of clothing, placing ice packs in the armpits and groin area, and fan the victim).
- If an employee/guest displays signs or symptoms of severe heat illness (e.g., decreased level of consciousness, staggering, vomiting, disorientation, irrational behavior, incoherent speech, convulsions, red and hot face) and the worksite is located more than 20 minutes away from a hospital, emergency service providers will be called, the signs and symptoms of the victim will be communicated to them, and an Air Ambulance will be requested.

### **Procedures for Employee and Supervisor Training**

Vineyard labor through licensed contractors provide the training of all contract employees.

Tasting room staff will be trained prior to working outside to know and identify heat-related illness, providing sufficient water, providing access to shade, high-heat procedures, emergency response procedures, and acclimatization procedures contained in the PRIE's written plan.

Staff will be also be trained on the environmental and personal risk factors of heat illness, the importance of immediately reporting signs and symptoms of heat illness, and how/when to contact emergency medical services.