

## **Hub Managers Resources:**

### **HUB MANAGEMENT AND USERS HEALTH AND SAFETY:**

**There are numerous resources available at WorkSafeBC <https://www.worksafebc.com/>**

Below are just a few examples: This may be the first time that Hub Users are working in a shared commercial environment where unfamiliar equipment is used that may require assembly and disassembly for cleaning and maintenance. Cleaning and Maintenance of equipment is critical for both personal safety and the safety of other workers as well as the reduction in risks to the food products due to unintentional food contamination if not cleaned and maintained effectively.

**Sources:** WorksafeBC

The following links also can be considered part of any form of safety program, ensuring equipment is in safe and working order instills the necessity of respecting and thoroughly cleaning and maintaining all equipment.

#### **Developing a Health and Safety Program**

<https://www.worksafebc.com/en/health-safety/create-manage/health-safety-programs/developing-health-safety-program>

#### **Safeguarding Machinery and Equipment**

<https://www.worksafebc.com/resources/health-safety/books-guides/safeguarding-machinery-equipment-bk101?lang=en&direct>

**Employers Report of Injury or Occupational Disease (Form 7) This information is typical for any report of injury that may occur within the Food Hub**

<https://www.worksafebc.com/resources/claims/forms/employers-report-of-injury-or-occupational-disease-form-7?lang=en>

**Worker's Authorization for Release of Personal Information from Third Parties to WorkSafeBC (Form 69W1)**

<https://www.worksafebc.com/resources/claims/forms/workers-authorization-for-release-of-personal-information-form-69w1?lang=en>

**Hand Hygiene: How to Reduce the Spread of Germs (MPEG / Video)**

<https://www.worksafebc.com/resources/health-safety/videos/hand-hygiene-how-to-reduce-spread-germs?lang=en>