Standard for Compliance for a Pathogen Controlled Workplace

[DRAFT] STD-CPCW-0520

EXPORT PROMOTION COUNCIL FOR HANDICRAFTS

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FOREWORD

Export Promotion Council for Handicrafts (EPCH) is a non-profit organization, working with an object to promote, support, protect, maintain and increase the export of handicrafts. It is an apex body of handicrafts exporters for promotion of exports of Handicrafts from country and projecting them as reliable suppliers of high quality of handicrafts goods & services ensuring various measures keeping in view of observance of international standards and specification.

This standard is an EPCH initiative for the handicrafts industry, including furniture and textile-based product manufacturers, to make their work spaces pathogen free by maintaining due diligence and thus providing high quality of handicrafts goods to the export market. It was developed to make factories future prepared for pathogen related pandemics by meeting highest level of compliance requirements from the perspective of Government, local laws, buyers and consumers. In the present COVID19 scenario, most of the sectors in the country and world are required to follow strict norms by respective Government. We believe that this Standard will make exporters meet futuristic demand of their suppliers and also enhance confidence on their buyers by being geared up with compliances and safety of people inside manufacturing site or the product being manufactured and handled.

This Standard development aims to avoid later stage delay in the handicraft business and logistic issue owing to any compliance unpreparedness.

It is developed in an open, consultative and consensus based approach including a broad range of stakeholders. While this Standard is intended to be recognized by the various regulatory authorities, it is not intended, and should not be construed as legal advice. Organizations seeking legal advice on compliance with any law, regulation or requirement should consult with a qualified legal professional.

The version posted on the EPCH website supersedes all other versions.

This is also a voluntary standard.

INTRODUCTION AND INTENT OF STD-CPCW-0520

The Standard is developed to provide certification to a handicraft unit to have a pathogen free workplace to eliminate any pathogen related incidence in the export consignment.

This Standard is developed in a way to ensure that the product in scope whenever and wherever passes through a process in value chain where human contact to the product is made, the same has been done with utmost care and diligence to keep the product safe and avoid pathogenic contamination from human.

The implementation of the Standard aims to enable the organisations to provide accurate and verifiable information that the product has been made in a controlled environment giving emphasis to the highest level of due diligence.

Sponsored/Developed By

Approved on *[Date]*

PURPOSE

This standard provides set of requirements for manufacturing units/companies to adhere for the handling, production, storage and trade of products in a way that is free of pathogens. This standard aims to provide certification to all manufacturers and their ancillary units covering the workplace. This is also a dynamic document and the EPCH (Scheme Owner) reserves the right to revise this standard based on implementation experience and emerging stakeholder suggestion and feedback.

DISCLAIMER

No guarantee, warranty or representation is made as to the accuracy or completeness of the standard and other documents or information sources referenced in the standard. Compliance with the standard is not intended to, nor does it replace, contravene or otherwise to alter the requirements of any applicable national, state or local governmental statutes, laws, regulations, ordinances or other requirements.
Compliance with the STD-CPCW-0520 Standard is entirely need based, and the same is neither intended to, nor does it, create, establish or recognise any legally enforceable obligations or rights against this standard, its owners, promotors, and/or its members or signatories. Non-members shall have no legal cause of action against the owners, promotors, members or signatories for failure to comply with this Standard.

This document is subject to change as and when the Government of India (GoI) releases new guidelines or orders pertaining to COVID 19 to meet the compliance. In future, if any other pandemic situation comes, then the document will be revised as per the advisories and guidelines of the government on the same.

The related clauses herein this Standard shall be modified/revised time to time as per then notifications or guidelines issued by the local law or GoI.

Wherever this Standard refers to GoI guidelines, that requirement shall be met with prevalent local laws as well.

CONTENT:

SCOPE

The standard applies to work place environment of all types of handicraft product including furniture products and textile-based products, their units and across the value chain covering associated living and non-living entities, their entries, storage and exits and the manufacturing environment as a whole. It defines the applicable requirements for companies manufacturing such items to produce and label products disinfected of pathogenic infections to meet post COVID19 scenario.

The organizations that choose to assess their products against this standard must achieve third-party conformance against all the requirements.

The specified requirements shall be verified and documented with evidences by an accredited/authorized CB at least annually or at a periodicity as per the prevailing virulence level. Each qualifying manufacturing unit shall certify and simultaneously also label the certified products (each as specified under their scope). Compliance of each product shall be demonstrated on an individual plant/site/unit and management system basis.

TERMS & DEFINITIONS

The relevant terms used in this standard are as stated in ISO 9000-2015, ISO/IEC 17011:2004, ISO 17021-1, ISO/IEC 17065, ISO 19011:2002, ISO/IEC Guide 2:1991, ISO/IEC Guide 2:2004, WHO and GoI guidelines apply, together with the following definitions:

1. **Activity:** Smallest identified object of work in a project.

2. **Audit:** Systematic, independent and documented process for obtaining objective evidence and evaluating it objectively to determine the extent to which the audit criteria are fulfilled.

3. **CB-Certification body:** A third party that performs conformity assessment services

4. **Certificate:** A document issued under the rules of a certification system, indicating that adequate confidence is provided that a duly identified product, process or service is in conformity with a specific standard or other normative document.

5. **Certification:** Third-party attestation related to products, processes, systems or persons.

6. **Consensus**: general agreement, characterized by the absence of sustained opposition to substantial issues by any important part of the concerned interests.

7. **Control Plan:** A control plan is a living document that outlines the methods taken for quality control of critical inputs to deliver outputs that meet customer requirements. It also provides a written description of the measurements, inspections, and checks put in place to control production parts and processes.

8. **Customer:** Person or organization that could or does receive a product or a service that is intended for or required by this person or organization.

9. **Disinfectant:** A chemical or physical agent that inactivates micro-organisms

10. **Disinfection:** The process of killing (inactivating) harmful and objectionable bacteria, cysts and other microorganisms (pathogenic) by various agents such as chemicals, heat, ultraviolet light, ultrasonic waves, or radiation.

11. **Document:** Information and the medium on which it is contained

12. **Due Diligence:** A framework of procedures and measures, namely information gathering, risk assessment and risk mitigation, implemented by an organization to reduce the risk of pathogens in work place

13. **Feedback:** Opinions, comments and expressions of interest in a product, a service or a complaints-handling process.

14. **Finished product:** Product that receives no further transformation in terms of processing, labelling or packaging prior to its intended end use.

15. **Guidance:** Technical information outlining some means of compliance with the requirements of a normative document.

16. **Health:** The state of complete physical, mental and social wellbeing and not merely the absence of disease or infirmity

17. **Infection:** The invasion and multiplication of microorganisms such as bacteria, viruses, and parasites that are not normally present within the body. An infection may cause no symptoms and be subclinical, or it may cause symptoms and be clinically apparent. The invasion and multiplication of microorganisms such as bacteria, viruses, and parasites that are not normally present within the body. An infection may cause no symptoms and be subclinical, or it may cause symptoms and be clinically apparent.

18. **Information:** Meaningful data.

19. **Infrastructure:** System of facilities, equipment and services needed for the operation of an organization.

20. **Stakeholder/Interested Party:** Person or organization that can affect, be affected by, or perceive itself to be affected by a decision or activity.

21. **Local laws:** The whole suite of primary and secondary laws (acts, ordinances, statutes, decrees) which is limited in application to a particular geographic district within a national territory, as well as secondary regulations, and tertiary administrative procedures (rules/requirements) that derive their authority directly and explicitly from these primary and secondary laws.

22. **Management:** Coordinated activities to direct and control an organization.

23. **Management system:** Set of interrelated or interacting elements of an organization to establish policies and objectives, and processes to achieve those objectives.

24. **Monitoring:** Determining the status of a system, a process, a product, a service, or an activity.

25. **National laws:** The whole suite of primary and secondary laws (acts, ordinances, statutes, decrees), which is applicable to a national territory, as well as secondary regulations, and tertiary administrative procedures (rules / requirements) that derive their authority directly and explicitly from these primary and secondary laws.

26. **Organization:** Person or group of people that has its own functions with responsibilities, authorities and relationships to achieve its objectives.

27. **Outsource:** Make an arrangement where an external organization performs part of an organization's function or process.

28. **Pathogen:** An organism that causes disease.

29. **PPE:** Personal protective equipment

30. **Process:** Set of interrelated or interacting activities which transforms inputs into outputs.

31. **Procedure:** Specified way to carry out an activity or a process.

32. **Product:** Result of a process

33. **Record:** Document stating results achieved or providing evidence of activities performed

34. **Release:** Permission to proceed to the next stage of a process or the next process.

35. **Requirement:** Need or expectation that is stated, generally implied or obligatory.

36. **Review:** Determination of the suitability, adequacy or effectiveness of an object to achieve established objectives.

37. **Sanitization:** The act or process of making something completely clean and free from pathogens.

38. **Scope:** The organization's product groups, sites, and activities that are included in the evaluation by an accredited certification body, together with the certification standard(s) against which these have been audited.

39. **Service:** Output of an organization with at least one activity necessarily performed between the organization and the customer.
40. **Site:** A single functional unit of an organization situated at one physical location, which is geographically distinct from other units of the same organization.

41. **Standard**: A document, established by consensus and approved by a recognized body, that provides, for common and repeated use, rules or characteristics for products, services or related activities, processes and methods, aimed at the achievement of the optimum degree of order in a given context

42. **Supplier:** An individual, company, or other legal entity providing input materials to the organization.

43. **Surveillance:** Systematic repetition of conformity assessment activities as a basis for maintaining the validity of certification.

44. **Suspension:** Temporary invalidation of an activity

45. **Symptoms:** A physical or mental feature which is regarded as indicating a condition of disease, particularly such a feature that is apparent to the patient

46. **System:** Set of interrelated or interacting elements.

47. **Top management:** Person or group of people who directs and controls an organization at the highest level.

48. **Workers:** All employed persons including public employees as well as 'self-employed' persons. This includes part-time and seasonal employees, of all ranks and categories, including labourers, administrators, supervisors, executives, contractor employees as well as self-employed contractors and sub-contractors

49. **Workplace:** Any physical location in which work related activities are performed under the control of the organization.

REQUIREMENTS

1. CONTROL PLAN FOR MANAGEMENT AND MANAGEMENT SYSTEM

1.1 Top Management Commitment:

The organisation shall demonstrate its written commitment for compliance against the requirements of the Standard through investments in capital and human resources. The organisation shall have documented management systems that address all applicable requirements of the standard in all manufacturing units under its control that have custody of certified product and across the value chain.
The organization shall ensure cooperation for any audit or surveillance as instructed or proposed by local health authority to ensure compliance as per national or local laws.

1.2 Personnel Responsibility:

The organisation shall assign authority and responsibility to a senior staff member for the organisation's compliance with all applicable requirements of the standard.
Staffs shall be delegated with authorities with defined roles and responsibilities on various duties to comply with standard requirements.

1.3 Training and Communication:

The organisation shall establish and implement communications and training (in all local languages) measures that make relevant staffs, suppliers and partners aware of, and competent in, their responsibilities under the standard.
All non-critical physical mock-drills and trainings to be substituted with online training mode, wherever possible.
The staff awareness sessions *inter alia* and on Do's and Don'ts for prevention of pandemic pathogenic disease shall be raised through various electronic media and public announcement systems.

1.4 Maintenance of Records:

The organisation shall maintain digital records covering all applicable requirements of the standard and shall retain them for a minimum of one year or for as long as defined by national legislation, whichever is longer.

1.5 Management Review:

The entity shall carry out regular reviews at least quarterly initially and at frequent interval after a year to ensure that its management systems and its implementations are appropriate and up to date.

2. CONTROL PLAN FOR INFRASTRUCTURE

2.1 Regular cleaning, sanitation of entry gate, stores, exit gate and common areas like lifts, canteens, internal roads of the plant, greenery and walkways.

2.2 Temperature scanner needs to be installed at entry gates.

2.3 Earmark and set up teams for management of the canteen, visitors, employee health monitoring, body temperature checking, disinfection/fumigation, PPE, Maintenance *etc*

2.4 Toilets, handwash areas in canteens and toilets, being extremely critical, must be regularly fumigated and sanitisers must be compulsorily made available here, and all employees and staff should be educated on the usage of the same.

2.5 Earmark designated isolation area for isolating employees identified during the workday in the unit premises.

2.6 Water shall be served in a way ensuring no human touch. Disposable glasses/cups to serve tea/coffee shall be used.

2.7 Remove Newspaper, magazines, and other paper material which might come in contact of individuals. Staffs shall be encouraged to carry their own utensils/cups/glasses.

2.8 Increase the cross ventilation, workshops may have restricted use of air conditioning.

2.9 Temporary suspension of all recreational facilities in the building.

2.10 Hard copy files to be avoided wherever possible and soft copy correspondences / approvals should be prioritized by mails or e-office.

3. MINIMUM STANDARD OPERATING PROCEDURES (SOPS) AT STATIONS/DEPARTMENTS

3.1 Following strict physical distancing SoPs in units. These SoPs must be well displayed through notice boards and educating employees by forming smaller internal committees / groups combining a few departments with a designated head. A checklist to be created for this.

3.2 Recording of body temperature at the entrance of the industry/office on daily basis and maintain the record.

3.3 Formation of hand washing and hand sanitizing stations, and location thereof to be highlighted.

3.4 Wear disposable gloves when cleaning and disinfecting surfaces. Gloves should be discarded after each cleaning. If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces for sanitation and should not be used for other purposes. Clean hands immediately after gloves are removed.

3.5 Gloves shall be worn when removing garbage bags, handling, and disposing of trash. Wash hands after handling or disposing of trash.

3.6 Ensure every food handler in the plant to be thoroughly trained and provided with all the necessary knowledge on pathogen disinfection. Canteen food handlers should always be wearing masks, PPEs and gloves.

3.7 Manufacturing units may consider temporary dormitory accommodation to house the workers on the premises to avoid travel and contact with others as a safety against pathogen infection as per the prevalent GoI guidelines.

4. CONTROL PLAN FOR STAFFS

4.1 Identification of required resources on-site:

The following requirements are to be followed as per the guidelines of GoI and local laws which are due for revision time to time as per prevalent notifications from the government.

4.1.1 All employees be registered with GoI prescribed Aarogya Setu mobile application.
4.1.2 Work from home to continue for areas/departments possible.
4.1.3 Only those employees identified by the supervisor or the department head will come to the factory. Names of such employees would be with the security and only those employees would be allowed entry inside the premises.
4.1.4 Instruct employees with symptoms associated with pathogen infections to report them to their supervisors.
4.1.5 Identification of ill/ infected resources to be instructed to serve the prescribed isolation period either in the manufacturing unit or outside. Consult with the local health department for additional guidance.
4.1.6 If an employee is sick at work, send him/her home immediately, and inform the local health authority about the sickness giving address of stay of the sick employee.
4.1.7 Instruct employees who are well but know they have been exposed to pathogens/sick worker/family member, to notify their supervisor.

4.2 Entry plan of resources:

4.2.1 Identification of employees with Identity Cards.
4.2.2 Screening at entry gates for fever and other symptoms.
4.2.3 Self-declaration of the travel and symptoms.
4.2.4 Attendance shall be recorded as per the provisions of local laws.
4.2.5 Public transportation should be used with relevant precautionary measures ensuring physical distancing norms, PPEs for all travellers and sanitizers.
4.2.6 Those staffs required to wear uniform at the premises, are encouraged to report to the site in uniform to avoid change room area.

4.3 Staff/resource behavioural requirements:

The following requirements are to be followed as per the prevalent guidelines of GoI/local laws/WHO/organisations' own SoPs which are due

for revision time to time as per prevalent notifications from the government. However, in general the following needs to be followed:

4.3.1 No handshakes and grouping of people.
4.3.2 No frisking at exit and entry gates.
4.3.3 Avoid touching your eyes, nose and mouth.
4.3.4 Washing hands
4.3.5 Should maintain physical distance at all times and practice hygiene and sanitation methods as prescribed in internal SOPs.
4.3.6 Staffs at all times shall wear PPEs, masks and gloves unless otherwise stated in their SOP.

4.4 Effective Communication:

4.4.1 Effective communication in all vernacular languages shall be done by sharing the readings of screening results of each staff, isolation, sudden onset of symptoms in individuals for key personnel handling, transporting, and delivering shipment/product.
4.4.2 Fellow employees shall be informed of their possible exposure to pathogens in the workplace, if an employee is confirmed to have pathogens, while maintaining confidentiality.

5. CONTROL PLAN FOR RAW MATERIALS

5.1 KYC and/or supplier's compliance of disinfection of supplied product shall be sought. This includes all raw materials, equipment, e - items such as computers, printer, electrical cables, office phones *etc* as identified by the organisation in its incoming inventory list or assets.

6. CONTROL PLAN FOR WAREHOUSES

6.1 Regular cleaning, sanitation and disinfection of the whole area shall be done at regular intervals.

6.2 Locker rooms and change rooms to be accessible with restricted access ensuring physical distancing.

6.3 All high touch surfaces shall be identified and those shall be cleaned at a more frequent intervals, as outlined in GoI guidelines/advisories.

6.4 All products, packaging materials, promotional materials, *etc*, should be stored with pallets and kept distant from wall and away from the floor.

7. CONTROL PLAN FOR WORKPLACE/PROCESSING UNIT

7.1 Large factory units/manufacturing plants/ worksites/shop-floors should break operations into different shifts, with reasonable gap between shifts so that workers do not mix and sanitation of entire work area shall be performed in between the shifts. The gap between shifts shall be a notified duration in organisation SoP.

7.2 Frequent cleaning and disinfection of surfaces shall be done in the workspace.

7.3 Sanitation shall be done by government approved chemicals in between the shifts.

7.4 Disinfection of each work space/station and equipment shall be done with special attention to high touch surfaces.

7.5 All machine touch points, electric switches of premises and of machines, operating panels, seats, covers, toolbox *etc* requiring human touch, should be sanitized at regular intervals with effective sanitizers.

7.6 Before starting the shift, belt, handle, drive wheel and parts of the machines that are commonly touched must be sanitized.

7.7 Everyone who enter the processing unit are always checked for temperature as per due procedures and wear PPEs.

7.8 Log to be maintained on contact group of each person in each shift.

7.9 Symptomatic individuals to be isolated and reported to local health authorities for immediate and relevant action.

8. CONTROL PLAN ON MOVEMENT OF GOODS/PRODUCTS

8.1 Various options of digital and online payment be explored to avoid physical transaction of bill copy and cash.

8.2 Service provider/client facilitating movement of goods shall ensure to clean the vehicle using appropriate disinfectant.

8.3 Travel agencies and factories shall ensure drivers, loaders and unloaders carrying parts/products are trained with respect to usage of masks, PPE and physical distancing norms.

8.4 All vehicles whether empty or bringing raw material and other products shall be completely cleaned and checked before loading or before entering the loading and unloading area.

8.5 Only one person shall be entitled to interact with the drivers ensuring he/she wears mask, gloves, and glasses when in the area where they can meet drivers and other transportation representatives.

8.6 Drivers will be allowed to stand inside the appropriate loading/unloading dock and observe and keep count of products being loaded/unloaded by the warehouse staff.

8.7 The trucks or other vehicles carrying the raw material/products shall always be properly covered. Tarpaulin or wrapping material used for covering cargo must be sanitised.

8.8 Drivers, loaders and unloaders should stay in the unloading/loading dock/bay near the vehicles/ tractors/ trucks.

8.9 When interacting with other people, drivers/helpers shall maintain physical distancing norm, and should wear masks.

8.10 Keep aside rejected packaging materials and discard these judiciously to prevent cross contamination.

8.11 Transfer packaged goods from the packaging material/ containers to clean containers for storage.

9. CONTROL PLAN FINISHED PRODUCTS

9.1 Product On-site (at the site of organisation)

9.1.1 All finished products stored in the warehouse shall be carefully handled by only delegated staff at the warehouse equipped with PPE.

9.1.2 The finished product storage area shall be regularly cleaned and disinfected.

9.1.3 The packing and packaging of finished product shall be done in separate completely sanitized zones.

9.1.4 The samples shall also be treated in the same manner as the finished products are treated in this Standard requirement.

9.2 Product Off-site (away from the site of organisation)

9.2.1 The packing of finished product done off-site, *i.e.* LCL (Less than Container Load), will produce fumigation certificate as a disinfection measure.

10. CONTROL PLAN FOR VISITORS/CUSTOMERS

10.1 A visitor shall be permitted in exceptional and important cases only after pre-approval of the Department Head.

10.2 Before granting access, the security officials at the entry gate will follow SoPs for entry of all visitors. If it is found that the visitor had travelled out of his base location or carried flu symptoms, the visit should be dealt with as per the local laws and health advisories by GoI.

10.3 Visitors will have access via visiting passes only to specific visiting/customer lounges where they will be interacting with the required staff, and will be given protective gears to be compulsorily worn during the meeting.

10.4 Visitors' entry shall not be allowed inside manufacturing and packing area.

10.5 If the visitors need to enter the manufacturing, packaging and other areas of manufacturing unit, they should be fully covered with PPE including mask.

10.6 The protective gears and masks worn by visitors shall be thrown in bins. Used protective gears shall be properly disposed off from bins as per the local laws and as biohazardous waste (if any).

10.7 All parcels and courier items shall be delivered at the gate, and collected from there by designated person(s).

10.8 The factory gate should have clear markings and signages indicating standing positions of the persons in the queue, marked at appropriate physical distance, or as mandated by regulation, together with hand wash/sanitizer facility for all persons entering the site.

11. CONTROL PLAN FOR GATHERINGS

11.1 Lunch and break timings should be staggered and companies should ensure that seating in canteens/rest areas is done according to the prevalent physical distancing norms.

11.2 Canteens should have signages of 'spitting' and 'leftover food' not allowed.

11.3 Employees should be encouraged to use their personal means of transport instead of carpools or public transport. Factories could hire temporary transport to ferry workers while ensuring physical distancing norms during the travel.

11.4 Companies must intensively train their employees, including housekeeping, security and service staff, on physical distancing and good hygiene practices.

11.5 Information about helpline numbers, quarantine facilities and testing facilities of local government for migrant labourers or otherwise shall be displayed at a specified place.

11.6 Restricted movement even within the entire plant to ensure that people stay safe within the sanitized areas only.

11.7 Factories may resort to reduction in shifts or minimizing workforce in each shift.

11.8 VC/Conference calls shall be encouraged for meetings.

11.9 Whenever necessary internal meetings are held, physical distancing norms with PPE and mask usage should be compulsory for all attendees.

11.10 Workers should maintain physical distancing norms on the line (tool-box meeting, tea-time/ lunch time, gate entry time).

12. EMERGENCY PREPAREDNESS AND RESPONSE

The organization shall establish, implement and maintain a procedure(s) to:

12.1 Identify the potential for emergency situation;

12.2 Respond to such emergency situation:

12.2.1 The organization shall respond to actual emergency situations and prevent or mitigate associated adverse consequences. In planning its emergency response the organization shall take account of the needs of relevant interested parties, e.g. emergency services, personnel and neighbours.

12.2.2 The organization shall also periodically test its procedure(s) to be fit to respond to emergency situations, where practicable, involving relevant interested parties, as appropriate.

12.2.3 The organization shall periodically review and, where necessary, revise its emergency preparedness and response procedure(s), in particular, after periodical testing and after the occurrence of emergency situations.

12.2.4 The designated isolation area shall have access to all first aid facilities and helpline numbers of local health authorities. The area shall have signages/SoPs for Do's and Don'ts in an emergency.

13. CONTROL PLAN FOR OUTSOURCERS

Any job work or activity which precedes the process to manufacture the product shall be considered a contracted activity. The contractual process shall at all times follow the SOPs as laid down by the organisation to keep the product disinfected at all times. This includes but not limited to:

13.1 Through all stages of outsourcing the organisation shall be responsible for ensuring that all outsourced activities and items meet the requirements of this standard, including management system requirements. The organisation shall have a written agreement to this effect with all entities to whom activities have been outsourced.

13.2 The organisation has access to the entity's site(s) for internal and external auditing of outsourced activities and items for compliance with the requirements of this standard.

13.3 The organisation shall identify the incoming material and products, and make their handling, storage and usage compliant with the requirements of the standard.

13.4 Ensuring the staffs receiving, handling, storing, transferring, packing, packaging, processing the incoming material and products shall be fully trained and made aware to keep the incoming material and products, and also the finished product disinfected.

13.5 The outsourcer ensures complete sanitation measures at its site for job work.

13.6 The outsourcer ensures segregation of material received segregated at all times from other products.

13.7 The outsourcer shall ensure that only the delegated staff manage outsourced activity and products within allotted shift/time, and ensure that no other staff comes in contact with the delegated staff to avoid chances of contamination.

13.8 If outsourcer becomes aware of any infection to the material/ products, the same shall immediately be reported to the principal for taking measures as warranted by the standard, including quarantining of the material/products.

SURVEILLANCE REQUIREMENTS

Products once certified against this standard has to undergo assessment annually (within 12 months period) or at a periodicity as per the prevailing virulence level to continue their certification over the period. Short-term assessments has to be conducted for products and the respective organization which needs a scope change in the middle of surveillance audits/assessments.

REFERENCES

The following documents were referred during the development of this standard:

1. OHSAS 18001
2. Canadian Centre for Occupational Health and Safety