

# Chart of Contamination Risks

This is a document that was made by the health committee to help reduce contamination risks

Source/hazard	Risk practice (status quo)	Mitigation strategy	Interventions	Notes	Proposal decision
Where the contamination 'begins'; a physical place or object-subject.	Activity or practice that potentially spreads germs and virus	Approach that would reduce risk and exposure. Only one strategy per cell.	What could be done materially, socially, culturally to implement mitigation strategy. Can have multiple interventions per strategy.	Reflections, links, etc	Any purchases necessary?
Toilet block	Flies carry germs from shit to prepared food and to kitchen	Reduce number of flies around toilet block and make it harder for flies to go back and forth from toilets and kitchen	<ul style="list-style-type: none"> <li>a) Keep toilet lids closed</li> <li>b) Use more sawdust to cover shit</li> <li>c) improve netting or enclosure where shit lands to reduce exposure to open air</li> <li>d) Big clear signange reminding fae to close lid and use lots of sawdust</li> <li>e) replace the shit tons when flies are getting too many</li> <li>f) hang up fly traps</li> </ul>	About f) birds get caught in open-air fly traps and die. Either close off the cabins or avoid fly paper in toilets	

Toilet block	Poor handwashing	Encourage better handwashing with new materials and communications	<ul style="list-style-type: none"> <li>a) cute fae signs about handwashing w/ instructures around toilet block</li> <li>b) improved handwashing infrastructure: bigger or more sinks, improved water pressure</li> <li>c) provide hand sanitizer in addition to soap</li> <li>d) remove reusable hand towel (it's also a source of germs)</li> <li>e) install paper towel dispensers for single use</li> </ul>	paper towels can be burned (but does this increase fire risk?); better to compost the paper towels?	
Toilet block	Contaminated surfaces	Clean surfaces multiple times daily	<ul style="list-style-type: none"> <li>a) keep a cleaning at toilet block at all times (bucket with cleaning supplies)</li> <li>b) poo faerie (and assistants?) wipe down surfaces at least X times daily</li> </ul>	This may depend on how large the gathering is	
Kitchen	Poor or infrequent handwashing: people don't wash their hands when they enter the kitchen; food prep team takes breaks and don't wash hands when they touch food again; 'visitors' come in to help for a couple minutes...	Everyone walking into and using the kitchen should wash hands and food prep team should wash hands frequently during cooking	<ul style="list-style-type: none"> <li>a) remind food prep team to wash hands (the sun?)</li> <li>b) mount hand sanitizer at kitchen door</li> <li>c) make sure there is always handwashing soap at kitchen sink</li> </ul>		

Kitchen	Sick or recovering faeries on food prep teams	People who feel unwell or have been sick shouldn't help prepare or serve food during contagious period	<p>a) create a guideline if you've had a fever, vomitted, or had diarrhea, then stay away from food prep for a full three days after your symptoms stopped</p> <p>b) if you feel unwell and you must use the kitchen or breakfast barn to prepare your own food, then wash your hands before you go in and make sure you place any utensils used in the dish bins</p>		
Kitchen	Contaminated surfaces	Prepare food on surfaces easier to clean and keep sterile	<p>a) replace wooden tables with steel countertops</p> <p>b) replace wooden cutting boards with high quality plastic cutting boards</p> <p>c) keep spray bottle with disenfectant and clean towels handy to wipe down surfaces before use</p>	Some small gatherings like to eat in the kitchen... maybe the steel countertops aren't nice for that	<p>1) Buy steel countertops</p> <p>2) Buy high quality plastic cutting boards</p>
Kitchen	Contaminated surfaces stay dirty	Do a proper clean of the kitchen during dish dance	<p>a) empower and celebrate raccoons</p> <p>b) give more clear directly to raccoons to CLEAN and steralize the kitchen</p> <p>c) provide rubber gloves and bucket with soapy water to raccoons for cleaning</p>		

Kitchen and Breakfast Barn	Flies carry germs from shit to prepared food and to kitchen	Prevent flies from landing on prepared food	a) keep prepared food protected from flies in the refridgerator or under a mesh/metal fly cover b) sticky fly trap paper in the kitchen and breakfast barn (replace when full)		
Breakfast barn	poor handwashing	More frequent handwashing/sanitizing when entering/using breakfast barn	a) put in a sink for handwashing inside or outside of the breakfast barn b) put a couple hand sanitizer dispensers in/around the breakfast barn		1) Buy and install a sink in/outside the breakfast barn
Breakfast barn	Plates, mugs and cutlery collecting dust, germs and flies	Closed cupboards to put everything in	a) put a new cupboard in the breakfast barn where plates, cutlery and mugs are enclosed		1) Buy new cupboard for breakfast barn
Breakfast barn	White plastic jerrycans are not cleaned	Clean/disinfect the jerrycans regularly			
Lunch and dinner services	poor handwashing --> sharing serving utensils	Limit the number of hands touching the commons elements on the serving tables and make sure those hands are clean	a) consider having food servers canteen style b) provide hand sanitizer bottle where people collect plates c) keep repeating wash your hands wash your hands!		

Lunch and dinner services	food improperly covered and stored; and used as leftovers	Refridgeration and proper storage containers	<ul style="list-style-type: none"> <li>a) buy refridgerator</li> <li>b) don't use cool room to store leftovers</li> <li>c) make sure to always have plastic wrap for food storage</li> <li>d) buy very large plastic storage containers with lids for left over food</li> <li>e) Use stickers to indicate the day the food was made. Don't use after more than 48h</li> <li>f) When in doubt, throw it out (especially dairy-based items and cooked grains)</li> </ul>		<ul style="list-style-type: none"> <li>1) Buy tupperware for leftovers</li> <li>2) Buy stickers with day of the week</li> </ul>
Lunch and dinner services	Contaminated food served	Always heat up food to at least 75°C	<ul style="list-style-type: none"> <li>a) food thermostat in the kitchen</li> <li>b) clear signage that says to check the temperature</li> </ul>		1) Buy food thermostat
Lunch and dinner services	Contaminated salad	Clean vegetables	<ul style="list-style-type: none"> <li>a) clean vegies that are served raw thoroughly with clean hands</li> </ul>		1) Buy food thermostat
Love Temple / Lounge	Contamination through dirty sheets	Clean sheets regularly	<ul style="list-style-type: none"> <li>encourage faeries to replace the sheets regularly/after fucking</li> </ul>		
Post sex bodies	People have delicious dirty sex and then go around touching everything with their poopy cummy hands!	sexy shower and handwashing	<ul style="list-style-type: none"> <li>integrate sex talk into the handwashing communication + hydroalcoholic gel pump in love lounge / temple</li> </ul>		
Drag room	Contaminated drag items	Drag items should be washed regularly			
Bathtub	Bathing in untreated water	Heat the water to at least 60°C			

Lake	potential source (unsure how likely) of ecoli and shigella and norovirus	Avoid getting water in mouth; don't go swimming if you're feeling unwell	Awareness and behavior change, especially during outbreaks		

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