
***Questionnaire for the evaluation of protective
measures against new infections caused by the
Corona virus (V3)***

Information on how to conduct the survey

Different contact persons may need to be involved for individual questions.
If they cannot provide exact information, tell your contacts that an approximation or estimate of the actual number is better than no indication.

Thank you for your support!

A. Information about the company or the plant

name of the company:	
plant:	
address:	

B. Working areas/ employees/ infected people

B1. Working areas

B1.1 How many employees work in following working areas?

If you are unable to provide precise information, please provide the most accurate estimate possible.

Working area	Number of employees overall	... of which are contract workers	Number of shifts per day
Delivery			
Anesthesia/ slinging/ hanging			
Slaughter			
Black area			
White area			
Deboning and meat cutting area			
Coarse deboning and cutting			
Fine deboning and cutting			
Meat production			
Sausage production			
Smoking of meat			
Packaging			
White area			
Black area			
Commissioning/ Loading			
Garage			
Cleaning of slaughter and production			
Administration			
Other work areas			
Sum of the employees:			

B2. Type of employment

B2.1 How many people work in your company?

If you are unable to provide precise information, please provide the most accurate estimate possible.

	Number of employees
Regular workers	
Contract workers	
Temporary workers	

B2.2 Are there any areas of work where there are no contract workers?

<input type="radio"/>	No	
<input type="radio"/>	Yes, and that is:	

B2.3 How are contract workers/temporary workers accommodated?

If you are unable to provide precise information, please provide the most accurate estimate possible.

	Number of employees
Collective accommodation	
Shared accommodation	
Flat, private lease	

B2.4 What means of transport do the factory workers /temporary workers use to enter the company (f.e. private arrival / minibus / collective bus / ...)?

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B3. Infected people

B3.1 What date did you first hear about an infected employee? How did this information come to you?

B3.2 What measures were taken after it became known that there is at least one employee infected with SARS-CoV-2 in the company?

If your company has not yet had any infected employees, is there a plan of action and, if so, what does it provide for?

Implemented short term: within a few hours or up to 7 days, f.e. quarantine, closure of production lines/departments

Implemented long term: within a few weeks implemented, f.e. series testing, retrofit ventilation systems)

Type of protective measure	Implement ed short term	Implement ed long term	planned
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

B3.3 How many infected people are known to the company and in which working areas were they employed?

Working area	Number of infected people	... of which are contract workers
Delivery		
Anesthesia/ slinging/ hanging		
Slaughter		
Black area		
White area		

Working area	Number of infected people	... of which are contract workers
Deboning and meat cutting area		
Coarse deboning and cutting		
Fine deboning and cutting		
Meat production		
Sausage production		
Smoking of meat		
Packaging		
White area		
Black area		
Commissioning/ Loading		
Garage		
Cleaning of slaughter and production		
Administration		
Other work areas:		

B3.4 How many infected contract/ temporary workers stay in the following types of accommodation?

	Number of infected people
Collective accommodation	
Shared accommodation	
Flat, private lease	

C. Working environment/ ventilation/ air condition

C1. Which working areas are equipped with a ventilation system with an outdoor air supply?

Working area	ventilation system implemented?	outdoor air flow [m³/h]	air circulation possible?
Delivery	<input type="checkbox"/>		<input type="checkbox"/>
Anesthesia/ slinging/ hanging	<input type="checkbox"/>		<input type="checkbox"/>
Slaughter	<input type="checkbox"/>		<input type="checkbox"/>
Black area	<input type="checkbox"/>		<input type="checkbox"/>
White area	<input type="checkbox"/>		<input type="checkbox"/>
Deboning and meat cutting area	<input type="checkbox"/>		<input type="checkbox"/>
Coarse deboning and cutting	<input type="checkbox"/>		<input type="checkbox"/>
Fine deboning and cutting	<input type="checkbox"/>		<input type="checkbox"/>
Meat production	<input type="checkbox"/>		<input type="checkbox"/>
Sausage production	<input type="checkbox"/>		<input type="checkbox"/>
Smoking of meat	<input type="checkbox"/>		<input type="checkbox"/>
Packaging	<input type="checkbox"/>		<input type="checkbox"/>
White area	<input type="checkbox"/>		<input type="checkbox"/>
Black area	<input type="checkbox"/>		<input type="checkbox"/>
Commissioning/ Loading	<input type="checkbox"/>		<input type="checkbox"/>
Garage	<input type="checkbox"/>		
Cleaning of slaughter and production	<input type="checkbox"/>		
Administration	<input type="checkbox"/>		
Other work areas:			
	<input type="checkbox"/>		
	<input type="checkbox"/>		

C2. Which working areas are cooled to which temperature?

Working area	Temperature [°C]
Delivery	
Anesthesia/ slinging/ hanging	
Slaughter	
Black area	
White area	
Deboning and meat cutting area	
Coarse deboning and cutting	
Fine deboning and cutting	
Meat production	
Sausage production	
Smoking of meat	
Packaging	
White area	
Black area	
Commissioning/ Loading	
Garage	
Cleaning of slaughter and production	
Administration	
Other work areas:	

C3. How is the cooling achieved?

Working area	Decentralized cooled circulating air (Secondary air)	Central cooling of the outdoor air with a ventilation system	
		without cooled circulating air	with cooled circulating air
Delivery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Anesthesia/ slinging/ hanging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Slaughter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Deboning and meat cutting area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coarse deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fine deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sausage production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Smoking of meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Packaging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Commissioning/ Loading	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Garage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning of slaughter and production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Administration	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other work area:			
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Working area	Decentralized cooled circulating air (Secondary air)	Central cooling of the outdoor air with a ventilation system	
		without cooled circulating air	with cooled circulating air
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

C4. What technology is used to clean the cooled circulating air?

Working area	Decentralized cooled circulating air (Secondary air)		cooled circulating air of the ventilation system		separate circulating air disinfection	
	Filtration (if so, which?)	UVC	Filtration (if so, which?)	UVC	Filtration (if so, which?)	UVC
Deboning and meat cutting area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coarse deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fine deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sausage production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Packaging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

C5. How are the following rooms ventilated?

	ventilation system	Natural ventilation (windows, doors)

Canteen	<input type="checkbox"/>	<input type="checkbox"/>
Break rooms	<input type="checkbox"/>	<input type="checkbox"/>
Changing rooms	<input type="checkbox"/>	<input type="checkbox"/>
Sanitary rooms	<input type="checkbox"/>	<input type="checkbox"/>

D. Organizational and personal protective measures

D1. For which work areas are there fixed break times?

Working area	No fixed break time	Fixed break time, <u>not</u> time shifted	Fixed break time, time shifted
Delivery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Anesthesia/ slinging/ hanging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Slaughter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Deboning and meat cutting area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coarse deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fine deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sausage production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Smoking of meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Packaging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Commissioning/ Loading	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Garage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning of slaughter and production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Administration	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other work areas:			
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

D2. How are the distance controls (1.5 m) implemented in the break rooms/canteen?

D3. In which working areas the minimum distance of 1,5m is not observed?

Working area	Distance min. 1,5m	Distance less than 1,5m	If distance <1,5m: Which protective measure are being taken?
Delivery	<input type="checkbox"/>	<input type="checkbox"/>	
Anesthesia/ slinging/ hanging	<input type="checkbox"/>	<input type="checkbox"/>	
Slaughter	<input type="checkbox"/>	<input type="checkbox"/>	
Black area	<input type="checkbox"/>	<input type="checkbox"/>	
White area	<input type="checkbox"/>	<input type="checkbox"/>	
Deboning and meat cutting area	<input type="checkbox"/>	<input type="checkbox"/>	
Coarse deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	
Fine deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>	
Meat production	<input type="checkbox"/>	<input type="checkbox"/>	

Working area	Distance min. 1,5m	Distance less than 1,5m	If distance <1,5m: Which protective measure are being taken?
Sausage production	<input type="checkbox"/>	<input type="checkbox"/>	
Smoking of meat	<input type="checkbox"/>	<input type="checkbox"/>	
Packaging	<input type="checkbox"/>	<input type="checkbox"/>	
White area	<input type="checkbox"/>	<input type="checkbox"/>	
Black area	<input type="checkbox"/>	<input type="checkbox"/>	
Commissioning/ Loading	<input type="checkbox"/>	<input type="checkbox"/>	
Garage	<input type="checkbox"/>	<input type="checkbox"/>	
Cleaning of slaughter and production	<input type="checkbox"/>	<input type="checkbox"/>	
Administration	<input type="checkbox"/>	<input type="checkbox"/>	
Other work areas:			
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	

D4. In which working areas do the company has an obligation to carry a mouth-nose cover?

Working areas	Before Corona	After Corona
Delivery	<input type="checkbox"/>	<input type="checkbox"/>
Anesthesia/ slinging/ hanging	<input type="checkbox"/>	<input type="checkbox"/>
Slaughter	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>
Deboning and meat cutting area	<input type="checkbox"/>	<input type="checkbox"/>
Coarse deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>
Fine deboning and cutting	<input type="checkbox"/>	<input type="checkbox"/>
Meat production	<input type="checkbox"/>	<input type="checkbox"/>
Sausage production	<input type="checkbox"/>	<input type="checkbox"/>
Smoking of meat	<input type="checkbox"/>	<input type="checkbox"/>
Packaging	<input type="checkbox"/>	<input type="checkbox"/>
White area	<input type="checkbox"/>	<input type="checkbox"/>
Black area	<input type="checkbox"/>	<input type="checkbox"/>
Commissioning/ Loading	<input type="checkbox"/>	<input type="checkbox"/>
Garage	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning of slaughter and production	<input type="checkbox"/>	<input type="checkbox"/>
Administration	<input type="checkbox"/>	<input type="checkbox"/>
Other work areas:		
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>

D5. What kind of face covering is currently worn?

Medical face covering	<input type="checkbox"/>
Astronaut cap with face mask	<input type="checkbox"/>
FFP2 mask	<input type="checkbox"/>
Other:	<input type="checkbox"/>

D6. Describe the concept of maintaining distance in changing rooms. Is it already being implemented?

D7. Are there any additional measures to reduce the number of contacts between employees at the factory entrance?

Please send the completed questionnaire to following address:

Isabel.Dienstbuehl@bgn.de

or

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Präventionsleitung
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