



KIWIFRUIT ORCHARD PROTOCOL FOR COVID-19 PROTECTION

ISSUED 25 March 2022

This protocol is to be applied while under the New Zealand COVID-19 Protection Framework. The protocol applies to all kiwifruit orchards and to the businesses supplying services to them. The protocol outlines how to minimise the spread of COVID-19 and how to manage situations when cases arise.

The Government has replaced the existing alert level system with the COVID-19 protection framework (CPF). The CPF outlines the rules at three national risk levels, referred to as the traffic light system. As risk increases or decreases (case numbers, immunity status and impacts to health services) districts will move between Green, Orange and Red control settings.

Kiwifruit orchards can operate under the Covid Protection Framework (CPF) at all settings if controls are in place to protect our workers and the communities in which they operate in. These controls include tracing, record keeping, physical distancing and gathering restrictions, as well as health checks and hygiene measures that ensure the health and safety of our people.

Kiwifruit orchards and those who provide services to them must have processes and procedures in place that ensure this protocol is implemented and adhered to.

This means you need to update your procedures to reflect the requirements outlined in this protocol and follow all government instructions to limit the potential spread of COVID-19. Processes and procedures will need to be updated to reflect any changes to this protocol or the CPF. All staff and visitors to your orchard must be aware of and trained in the requirements and records must be maintained.

Important Notes:

- ⦿ The Ministry for Primary Industries has published detailed information relevant to the primary sector including horticulture [here](#). Information on the COVID-19 protection framework can be found [here](#)
- ⦿ The alert level system may be re-initiated at any time. Guidelines for each of these levels will be retained on the NZKGI website [here](#).
- ⦿ With the removal of the alert level system and regional restrictions, it is likely that we will see cases in the industry. For this reason, it is imperative that we continue to apply stringent COVID-19 prevention controls and be prepared for COVID-19 being present on our orchards. Vaccination, hygienic practices, monitoring and record keeping are your best defence.
- ⦿ Businesses should be prepared for disruption from COVID-19 by having a business continuity plan to ensure continued operation. This will assist someone coming onto your property to undertake daily

duties if owners, managers or employees' contract COVID-19. A business continuity plan template is available [here](#).

- ⦿ Signage must be displayed in key areas of the orchard (entrance, rest/lunch areas, and facilities) to ensure staff are made aware of minimum requirements.
- ⦿ Physical distancing no less than 1 metre on orchard must be maintained at all times and in situations where this cannot be achieved, masks must be worn. Refer to section 8 for additional requirements.
- ⦿ To minimise the impact a positive case may have on the workforce, workers should be separated into small groups (bubbles). Protocols should be put in place to prevent spread between these groups. Refer to section 6.
- ⦿ The number of workers travelling together in a vehicle should be minimised to allow for distancing and masks should be worn during this time. Where possible workers should only travel with those in their bubble to reduce the impact of illness should COVID-19 be detected.
- ⦿ Staff with high temperatures or who are unwell must go home. Regular temperature checks of staff in postharvest facilities are highly recommended. On orchard temperature checks are encouraged and should be carried out where possible.
- ⦿ Records of positive cases on orchard must be maintained – refer to section 14
- ⦿ QR codes and record keeping are no longer mandatory for contact tracing, though record of all site visitors must be maintained – refer to section 4.

Managers of staff operating on-orchard (growers, contractors and sub-contractors) must ensure all staff are aware of and are meeting government requirements alongside other regulatory and Zespri requirements for on-orchard practices, including those relating to health and safety.

Procedures that protect all staff working on site must be developed and orchard hygiene rules, onsite registers, policies and protocols and any signage must be updated.

Managers are responsible for ensuring all staff are trained in the procedures that are in place that prevent the transmission and spread of COVID-19.

1. Protocol Principles ●●●

The measures outlined in this protocol are based on the following principles outlined by the Ministry for Primary Industries:

- Protect the health of our workers, visitors and communities.
- Reduce the severity and business impacts and minimising community transmission through vaccination.

- Enhance controls in the workplace if there is any suspicion of COVID-19 illness or known contact with an infected person, including keeping staff away from exposure sites.
- Monitor the health and contact status of all workers (staff and contractors) and visitors onto the work site. This may include proof of vaccination status through My Vaccination Pass, and use of rapid antigen tests, where appropriate.
- Form workplace teams (“bubbles”) and movement corridors to reduce workforce impact.
- Ensure physical distancing of staff and visitors/customers to the extent practical
- Use face masks (of an appropriate grade for food processors) where adequate physical distancing can’t be maintained.
- Use other relevant personal protection such as gloves and safety glasses.
- Change group behaviour likely to facilitate transmission e.g., canteen groups
- Enforce good hygienic practices e.g., coughing etiquette, handwashing, cleaning
- Ensure sanitisation of high touch surfaces and designated equipment.
- Monitor airflow across the workspace and directing away from workers plus maximising air flow to a level practicable.

2. Understanding the Risks ●●●

COVID-19 is caused by a coronavirus named SARS-CoV-2 that can affect your lungs, airways and other organs. Coronaviruses are a large and diverse family of viruses which cause illnesses such as the common cold. COVID-19 has undergone genetic mutations over time as it adapts to humans. Some of these mutations, such as the Delta and Omicron variants, can spread more easily than the original virus, may cause more severe disease, and some may evade vaccine-derived immunity. Complications may include pneumonia, acute respiratory distress syndrome (ARDS), multi-organ failure, septic shock, and death. Omicron is highly transmissible and for this reason additional precautions should be considered. These include maximising distancing between staff (greater than the required 1 meter), preventing contact wherever possible and using medical-grade masks, for example type 2R or level 2 mask or above.

While anyone can get COVID-19, vulnerable people are more at risk. Businesses with any vulnerable employees must apply measures to manage their health and safety. If you and your employee agree that they should not come to work during this period, and they cannot work from home, then you and your employee should discuss and agree what leave from work and pay arrangements apply. This could be a mixture of paid leave types (e.g., annual leave, special paid leave) or unpaid leave.

Getting fully vaccinated is one of the most powerful ways to protect yourselves and our workers and our community against the virus. Vaccination means that if you do become infected you are far less likely to fall seriously ill or transmit the virus to others.

If workers disclose health issues that may increase their vulnerability, either for them or for anyone they live with, seek medical advice before permitting them to remain at work.

3. Pre-employment ●●●

All potential workers should be asked if they have any signs of illness. Information on symptoms of the virus can be found on the Ministry of Health website [here](#).

Make it very clear to staff that they **MUST NOT** come to work if they have a sore throat, runny nose, fever, persistent cough or are having problems breathing. The use of temperature monitoring devices is encouraged to help determine health status of workers. If workers arrive for work presenting any of these symptoms or have a recorded temperature of 38 degrees or above, they must be sent home immediately, and Healthline advised (0800 358 5453).

All employees must complete and sign a declaration confirming their health status, commitment to complying with government requirements across all levels and the requirements of this protocol before their employment. Refer to Appendix 4.

4. Site registers ●●●

All orchards must maintain a register of anyone visiting the site.

This means:

- Keeping a record with names and contact details of every person working on the site each day including the time they start and finish.
- Time sheets can be used to meet this requirement, or you can utilise the checklist in Appendix 1 to record names, contact details, the time the person enters the site and when they leave.
- Record contact details, entry and exit time of all visitors and transient staff (such as truck drivers) to the site. This can be done using a visitor register or the checklist in Appendix 1.
- Record details of anyone leaving the site due to illness, including the time they left.
- Additionally, you need to confirm handwashing has been observed and a health check undertaken before work and at every break and before leaving the site.
- Registers must be kept for a period no less than 12 months.

5. Signage and communications ●●●

Orchards must ensure important COVID-19 control messages are clearly communicated to anyone entering or working on the orchard.

- Information relating to health and safety on orchard must be displayed at the entrance and in rest areas and washing/toilet facilities.
- This includes but is not limited to information on signing in, distancing, mask wearing, hand washing, waste disposal and reporting illness.
- The requirements outlined in this protocol must be clearly communicated to all people entering the orchard.

6. Grouping workers ●●●

Smaller and tighter work team bubbles are recommended wherever practical to minimise the transmission between people, to facilitate contact tracing, and to ensure business continuity.

- Separate workplace bubble should be formed for staff working in higher risk operations.
- Each workplace bubble should enter and exit their working location as a group and sit together during breaks. Note that infections often occur during times when mask or PPE wearing is not an option (e.g., during meal or smoko breaks).
- The size of a bubble will need to be determined on a case-by-case basis and will depend on workplace functionality and business continuity expectations.
- If a case or suspected case arises, all workers in the bubble should be managed as specified in MoH guidelines (<https://www.health.govt.nz/our-work/diseases-andconditions/covid-19-novel-coronavirus>).
- Group/bubble arrangements should be continuously monitored.

7. Entering the orchard ●●●

Only authorised staff are to be present on the orchard at all times (visitors should be limited to essential personnel only).

- Growers must maintain a record of all personnel entering the orchard.
- All employers (labour contractors and growers) must maintain a record of all staff present on every orchard using the template in Appendix 1 or equivalent.
- Anyone entering the orchard must be checked for any signs of illness and if unwell, they should be prevented from entry. Refer to section 11.
- Under certain conditions, the wearing of PPE is required. Refer to section 8.
- Staff should be checked regularly for signs of illness and information recorded (see Appendix 1).

All people entering the orchard must as a minimum undergo an induction which covers the content of this protocol and be made aware of basic COVID-19 spread prevention protocols:

(https://covid19.govt.nz/assets/resources/posters/COVID-19_poster_protect.pdf).

Records of induction must be maintained.

All transient staff (such as truck drivers) should be required to stay in vehicles as much as possible. There must be clear separation of vehicles, break times and workspaces to ensure that a 1 metre distance between workers is maintained at all times.

8. Distancing and the use of PPE ●●●

You must maintain a minimum 1 metre distance between yourself and other people and the use of masks is strongly recommended to reduce the chance of transmission.

- Clean masks and gloves should be provided to all workers.
- A face covering will need to be an actual mask. This means scarves, bandannas, or t-shirts should not be used.

- Masks should be of medical grade. For example, a Type IIR/Level 2 mask or above.
- Masks must be worn on orchard at all times during harvesting activities.
- Gloves must be worn when handling fruit.
- Wearing of masks is highly recommended at all other times to reduce the risk of transmission.
- Masks must be worn where distancing between workers cannot be maintained at all times.
- Consider how staff will take their breaks to ensure that a minimum 1-metre distance is maintained at all times. Breaks must be staggered so only a few staff are on break at once.
- A 1-metre distance must be maintained during transport to and from work. Individual cars are preferable unless workers are living together in the same accommodation. Masks should be worn during transportation and are required during mixed transportation in orange and red settings.
- If there are small groups of people that live in the same accommodation, these people should be clustered to travel and work together, but it is a requirement that all workers maintain a minimum 1-metre distance while working.
- Ensure any visitors to the orchard check in with the site supervisor for instruction on where they can go. Keep them at least 1 metre distance from any other people.
- Masks and gloves must be replaced when damaged or soiled and disposed of in a hygienic way (bagged).

9. Hygiene on orchard ●●●

Growers are responsible for providing handwashing and toilet facilities for all personnel (see Appendix 2).

- All orchards are required to have suitable and clean hand washing and toilet facilities available (Appendix 2). If there are no handwashing facilities available, workers should not be onsite until adequate handwashing facilities are in place.
- To reduce the impact of a positive case on orchard, consideration should be given to providing additional facilities to enable separation of different work teams (bubbles).
- Ensure all staff wash their hands when they first arrive at work, after breaks and after using toilet facilities and at any other time their hands may have become contaminated. This includes before and after eating or smoking (see Appendix 1).
- Washing hands means 20 seconds of vigorous rubbing with soap and water. After washing, hands should be dried using a paper towel.
https://covid19.govt.nz/assets/resources/posters/COVID-19_poster_wash-hands_A4.pdf.
- Hands should be washed or sanitised after sneezing/coughing.
- Remind staff to sneeze or cough into a clean tissue or their sleeve. **DO NOT** sneeze/cough into your hand. Dispose of tissues directly into a rubbish bag/bin and ensure staff wash their hands after use.
- Rubbish bags/bins must be available for staff to use that do not require them to touch the bag/bin.
- Staff should not touch their faces, lick their fingers etc.

10. Monitoring health ●●●

Staff should be regularly monitored throughout the day for signs of illness to ensure any potential cases are picked up as early as possible. Consideration should be given to the use of rapid antigen testing which may provide an additional level of confidence that staff are free from COVID-19. This should not be used as a

surrogate for stringent physical control measures such as wearing masks and distancing. To help with traceback records of checks should be maintained.

11. Managing sick staff ●●●

Staff **MUST NOT** come to work if they have a sore throat, runny nose, fever, persistent cough are having problems breathing or are suffering from cold and flu like symptoms.

- Any person who is unwell must immediately leave the workplace, go directly home and get tested for COVID-19. They must not mix with other staff. If they have used the toilet on the orchard this should be cleaned and sanitised as should any equipment they have been using.
- If a staff member is going home sick, ensure you are informed of where they are going.
- If they live with other staff e.g. in a hostel or camping ground, then they need to consider how they can isolate themselves in this environment. Medical advice should be sought in situations of shared accommodation.
- Check to see how the sick staff member is getting home if they have travelled with others to come to work and ensure they are able to get home safely.
- Encourage any person going home sick, or not coming to work because they are sick, to contact their health practitioner or to ring the COVID-19 health line to discuss their symptoms.
- Require any sick staff to advise you immediately if they are diagnosed with COVID-19. **Refer to section 14 for additional guidance.**
- Workers who have been sick should not return to work without medical clearance.
- Records must be maintained for a minimum of 12 months.

Consideration should be given to the ongoing activities of any close contacts (transportation, accommodation or bubble members) and they should be advised to monitor for any symptoms. Again, advice from a health professional should be sought.

12. Site and equipment hygiene ●●●

Ensure that all equipment and surfaces touched by staff are regularly cleaned – See Appendix 3 for approved sanitisers.

- Do not share equipment. Make sure each person has their own equipment for the full day.
- Clean and sanitise all equipment at the end of each day or before another staff member uses the equipment.
- Restrict drivers to one per vehicle e.g. tractor, forklift - don't share it around. Sanitise surfaces e.g. steering wheel, gear lever etc if you need to change drivers during a day.
- Do not share drink bottle, cups, plates etc.
- Provide drinking water in individual bottles rather than asking staff to get water from the same tap or large containers.
- Regularly (several times per day) clean and sanitise toilets and handwashing areas.
- Regularly sanitise all surfaces in shared spaces such as lunchrooms and toilets. Include door handles.
- Change pickers gloves and masks when soiled or damaged.

- Require workers to discard old gloves and masks directly into a rubbish bag. Do not allow other people to handle them.

13. Communicating to all staff ●●●

Employers must provide staff with information on government requirements that apply outside of the workplace (<https://covid19.govt.nz/traffic-lights/>). Information ensuring that staff are aware of these requirements and this protocol should be readily available to them and where appropriate signage should be displayed. Where possible, information should be provided in the principal languages of employees.

Workers are required to complete the declaration form in Appendix 4 (or equivalent) to demonstrate that they understand and are complying with requirements in the workplace and at home and that they have been made aware of and understand these requirements. Where an employer becomes aware that an employee is not meeting Government requirements, the employer must report this immediately to Zespri Compliance at Compliance.Mail@zespri.com or call on 0800 549 440.

14. Actions to take if a positive case is confirmed or suspected in your team ●●●

It is important to educate workers and those supervising them about dealing with a potential notifiable disease. If someone is feeling unwell or if they have an unwell family member or someone that they have been in close contact with has been unwell, they should firstly seek medical advice from their health practitioner. In addition to this, they must notify their employer.

If a positive case is suspected, you must immediately isolate the worker and phone the health line and follow their instructions

COVID-19 Healthline: 0800 358 5453 (or for international SIMs +64 9 358 5453).

Guidance on managing a positive case can be found [here](#)

Anyone that is diagnosed with COVID-19 is to remain away from work until either 10 days since symptoms started have passed or 7 days since they received a positive test result have passed, as long as they are showing no symptoms. Staff must follow all instructions by the local District Health Board (DHB) under instruction by the Ministry of Health (MoH) which may include isolation.

On notification of a positive case within the workplace, the business should immediately:

- Notify all close contacts of case at the workplace that they should monitor their symptoms for 10 days and self-isolate and get a test if symptoms develop, and
- Contact the Healthline and local Public Health Unit and follow their instructions.
- If there are any close contacts of the case that are also household members, they should also be sent home immediately for 7 days, and get a test on days 3 and 7. Household members may be able to return to work if critical workers under the close contact exemption scheme, more [here](#).
- Communicate with the National Investigation and Tracing Centre (NITC) to provide details of visitors that may be close contacts.
- Notify your post-harvest operator of all positive cases on orchard.

- The post-harvest operator must maintain a record of positive cases reported on orchard.

To help with wider contact tracing initiatives, it is recommended that businesses notify other businesses of potential exposures when it is known that a case or close contact of a case has visited their business during the infectious period, or a member of their staff has visited the affected business.

15. Travelling between districts or boundaries ●●●

Under the Covid Protection Framework people may travel between districts but restrictions may be applied in some situations.

Travel is allowed into different regions as part of the CPF, but you must follow the guidelines for regions in different settings.

There are no restrictions on freight. All freight can be distributed and received, and all freight can enter and leave the country.

Businesses should have systems and processes in place to manage travel across a boundary or between districts in cases where boundaries or restrictions have been applied.

Travel restrictions, if applied, are likely to require proof of full vaccination or a negative test to enable movement between areas. To prove vaccination status, you will need to download or obtain a copy of your vaccine passport. Details on how to get your passport can be found [here](#).

Nasal swab testing is available at community testing sites around Auckland or at GP practices. Go to the Healthpoint website (<https://www.healthpoint.co.nz/>) for details of testing locations. There is no cost for workers to get a test.

Vaccination centres can be found [here](#)

Appendix 2: Handwashing and Sanitation

Reference: Zespri GAP on Orchard Food Safety Requirements

Washing your hands is one of the easiest ways to keep yourself safe. Wash often with soap for 20 seconds. Then dry your hands completely. This kills the virus by bursting its protective bubble. You should wash your hands if you have been in a public place, or after blowing your nose, coughing or sneezing. Avoid touching your face, including your eyes, nose, or mouth if your hands are not clean.

TOILET AND HANDWASHING FACILITIES

Toilet and hand washing facilities must be available for workers, contractors and visitors both during the growing season and at harvest time.

Minimum Requirements for Toilet Facilities

- ➡ Be adequate for the number of workers - 1 toilet for every 20 workers is a good guide .
- ➡ Within easy access (5 minutes' walk) for all workers.
- ➡ Not present a risk of sewage leakage or leeching - consult local regulations regarding the use of "long drop" or composting facilities.
- ➡ Have hand washing facilities available as detailed below.
- ➡ Have a defined cleaning programme and suitable cleaning equipment for this activity.
- ➡ Be monitored regularly for cleanliness.
- ➡ Be of sound construction that is hygienic and easy to clean.
- ➡ Be cleaned at a frequency appropriate and practical for the toilets usage.

Minimum Requirements for Hand Washing Facilities:

- ➡ Potable water
- ➡ Liquid or foaming soap that meets MPI approval C51 or C56.
- ➡ If potable water is not available, make hand sanitizer available for use after hand washing. Hand sanitiser is not to be used as a replacement for handwashing.
- ➡ Single use towels (paper towels) or hand air driers.
- ➡ A rubbish bin for used towels.
- ➡ Prominently displayed pictorial signs on correct hand washing procedures.
- ➡ Hand washing must be monitored from time to time by managers/supervisors.

Recommendations:

- ★ Ideally, hand washing facilities should be located in a manner that allows staff supervisors to monitor hand washing and should be considered when constructing new facilities.
 - ★ If handwashing facilities are not easily visible, other methods for monitoring hand washing need to be developed
 - ★ Consideration needs to be given to the disposal/release of the grey water associated with hand washing. Grey water cannot be released within 3 metres of vines.
 - ★ The frequency of cleaning of toilets depends very much on the level of use. Zespri would encourage growers and contractors to use common sense to establish what an appropriate frequency of cleaning is both during the harvest period and also during other times of the year.
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HAND WASHING

Hand washing is one of the single most important controls in managing food safety risks. Anyone touching or handling fruit including orchard workers, supervisors, contractors, harvest crews and visitors must wash their hands:

Minimum Requirements:

Wash hands:

- ➔ Prior to handling fruit i.e. before starting work
 - ➔ After going to the toilet
 - ➔ After eating
 - ➔ After smoking
 - ➔ When hands are visibly dirty
 - ➔ Hands must be washed using clean water, i.e. potable, with liquid or foam soap
 - ➔ If potable water is not available a hand sanitizer must be used after completing the washing and drying process.
 - ➔ Hands must be dried thoroughly using single use (paper) towels or electric hand dryer
 - ➔ Water from municipal sources does not require further testing. However, water from all other sources must be tested at least once per year to demonstrate that it is potable. A risk assessment may indicate more frequent water testing is required.
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Hand Sanitiser

Using hand sanitiser is effective at killing germs and viruses when done correctly. It destroys the protective bubble of the virus, but only if the sanitiser has at least 60% alcohol. Sanitiser is also effective in reducing the number and type of germs.

Hand sanitiser is often more convenient when you are outside of your home but can be expensive or difficult to find in an emergency. Make sure you use a sanitiser that contains at least 60% alcohol and rub it into your hands for at least 20 seconds.

Appendix 3: Cleaning and sanitising products for bins & picking bags

- It is important that the cleaners and sanitisers used on any surface that come in contact with fruit do not leave residues on the fruit.
- Products that contain the Quaternary Ammonium Compounds (QAC), Didecyldimethylammonium chloride (DDAC) and Benzalkonium chloride (BAC) can leave residues on fruit, especially if the surface is still wet when fruit comes in contact with it. Many sanitisers do contain these products.
- Zespri has reviewed the ingredient list of a range of sanitising product for bins and bags that are available. The following products do not list DDAC or BAC in their ingredient list.
- Users of these products need to be aware that levels of DDAC (and potentially BAC) have been found in several different product groups. It is recommended that suppliers are asked for an analysis certificate prior to purchase.

COMPOUND	Comment	Distributor	ACTIVE INGREDIENT
Active Clean Botanical		Natural Processing Solutions Pty Ltd.	All Natural Botanical Oil
ACCEL PREvention		Safesan	Hydrogen peroxide
Aussan L44	Contact supplier for batch residue analysis verification	Safesan	Octanoic acid & Bitter Orange extract
BioWash		Scitex NZ Ltd	Chlorine dioxide
Citrox PWT	Contact supplier for batch residue analysis verification	Citrox (NZ) Ltd	citrus oil or citrus extract
Citrox 14T – Non – foaming Cleaner		Citrox (NZ) Ltd	Citrus extracts, fruit acids, organic acids
Citric Acid		Redox & Inter Chem	Citric Acid
Envirolyte ANK-Neutral Analyte		Envirolyte NZ Ltd	Hypochlorous acid (HClO), Hypochlorite ion (OCI-)
ExStinkt Pure H2O		Zychem Technologies Pty Ltd	chlorine dioxide
GeoSIL / GeoSIL 150		GeoSIL Pacific Ltd	Hydrogen peroxide
HarvestCide-gel/ HarvestCide Granules		Post-Harvest Solutions Ltd	bromo-chloro-dimethyl hydantoin
Hortisan		Alpha distributors, Nelson	chlorine dioxide
Huwa-San TR 50		Hydrowater	Hydrogen peroxide
Hyprox 500		ORICA New Zealand	Hydrogen peroxide
Jasol Hydrogen Peroxide 50%		George Weston Foods Ltd	Hydrogen peroxide
Nuron - Biosafe	Contact supplier for batch residue analysis verification	Nuron Organics Limited	Sodium Hypochlorite
Orange Based Cleaner		Qualchem	D'Limonene
Oxine		Grower Consultancy Services	chlorine dioxide
Peratec		Jaegar Australia Pty Ltd, Australia	Hydrogen peroxide, peroxyacetic acid
Sodium Hypochloride		ORICA New Zealand	Sodium Hypochloride
Southern Defence			Chlorine dioxide
Southwell AC		Southwell Products Ltd, Eketahuna	Chlorine dioxide
Teracep		Venco Limited, Auckland	peroxyacetic acid
Zydox (PC4)		Zychem Technologies Pty Ltd	chlorine dioxide

Notes:

- For organic orchards, please ensure product(s) used meet organic certifications requirements. Products must have had BioGro approval/certification prior to use (<https://clients.biogro.co.nz/>).
- Users of these compounds need to be aware of any health and Safety risk associated with application.

Appendix 4: Staff declaration

All staff and visitors should complete this declaration form or equivalent before commencing employment. Existing staff should complete this declaration form before commencing work after an alert level has been initiated.

Full Name:	
Phone number:	
Email address:	
Nationality:	
Passport # (if non-resident):	
Date of birth:	
Entrance date to New Zealand (if non-resident):	
Location where self-isolation took place (if required):	
Accommodation address:	
Number of people at this address:	
Name of employer	
Mode of transport to work:	
Names of people in my bubble and/or accommodation and transport:	

Tick	Employee Declaration
	I am under the age of 70 years.
	I do not have any underlying health issue that makes me more vulnerable to COVID-19. These issues include COPD (Chronic Obstructive Pulmonary Disease), heart conditions, high blood pressure, kidney problems, diabetes, cancer or undergoing cancer treatment, compromised immune system.
	I am not pregnant.
	No one where I live has health issues that make them more vulnerable to COVID-19.
	I can confirm that I have met New Zealand border entry requirements including completion of self-isolation (if applicable). https://www.immigration.govt.nz/about-us/covid-19/border-closures-and-exceptions/entry-to-new-zealand/border-entry-requirements
	I am well. I am symptom free. I will immediately report the onset of any symptom to my supervisor at any time during or outside of work.
	At work I will maintain a minimum of 1 meter distance from others at all times including during breaks.
	I can confirm I have read/been informed of and have understood the requirements of the KIWIFRUIT ORCHARD PROTOCOL FOR COVID-19 PROTECTION.
	I confirm that I understand and will adhere to the New Zealand requirements relating to COVID-19 prevention including the requirements of the COVID-19 Prevention Framework and any other requirements specified by notice (including when applicable, stay at home orders, travel orders and personal gathering orders).

Signature: _____ Date: _____