

Guidelines for Heat-Related Illness Prevention and Management Plan

These guidelines may be modified to include additional checklist items based on home-specific operations. **Note:** In Ontario: this form must be completed annually.

| | | Implement Preventing Heat-Related Illnesses policy and procedures by communicating to ALL departments that residents are at health risk due to hot weather |
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| ADMINISTRATION | | Schedule team meeting with leadership to discuss/review the home's prevention and management plan, as required |
| | | Ensure additional cooling equipment is available if required |
| | | In Ontario, provide designated cooling for every 40 residents in homes without central air conditioning |
| | | Have department managers report any risks or heat-related incidences immediately |
| | | Develop communication plan on the heat-related illness prevention and management plan for residents/SDMs, staff, volunteers, visitors, the Residents' Council, the Family Council (if any), and others, where appropriate |
| DIRECTOR OF CARE / NURSING STAFF | u | Ensure all residents' assessments have been completed to identify those residents at high risk of heat-related illness |
| | | Inform the multidisciplinary team of all residents that are at potential risk or risk of heat-related illness |
| | | Ensure plan of care (care plan for Ontario) reflects changes in individual resident assessments, risk level, and specific interventions and strategies staff are to implement to prevent or mitigate the risk factors that may lead to heat-related illness |
| | | Educate staff about possible signs and symptoms of heat-related illness |
| | | Review policy, prevention and management plan with staff, as required |
| | | Ensure residents are dressed appropriately (remove layers, sweaters) |
| | | Move residents to air cooled areas |
| FOOD SERVICE / NUTRITIONAL CARE | | Enhance hydration protocols including amount and frequency of fluids. |
| | | Offer water, popsicles frequently to all residents at meal times, additional beverage passes and beverages in accessible locations |
| | | Set up water stations in common areas, home areas as required |
| | | Have protocol for residents with dysphasia who require thickened fluids |
| | | Alter menu during the heat alerts. Remove "hot foods e.g. soup from the menu and add cold desserts (e.g. ice cream) |
| | ū | Evaluate and provide for electrolyte replacement |



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| ACTIVATION | Modify existing programs. Decrease physical exertion Identify and use cooler areas of the home for activities Offer fluids throughout the activity Limit outdoor activities | | |
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| PHYSICAL MAINTENANCE | Implement routine checks to assess indoor temperatures and communicate results to Administrator/DOC Distribute cooling equipment and portable fans Implement strategies to maximize ventilation If an air-conditioned home, ensure windows are kept closed during heat alerts | | |
| ALL STAFF | Monitor residents for signs and symptoms of heat related illness Report resident discomfort Keep shades, blinds, window coverings closed Complete education, as required on Heat Related Illness and the homes Prevention and Management Plan | | |
| HOME-SPECIFIC PLANS/INTERVENTIONS/COMMENTS | | | |
| Annual Review of the Heat-Related Illness Management and Prevention Plan completed by: List team members who participated in the review: | | | |
| Ryan Scott Ryan Scott Kerne Tonner Enca Sus. | | | |
| Administrator/designate approval: ONNICLEE Name (print) | Signature May 14/25 Date | | |