COOK GROUP

Operating during COVID-19



11MAY2020

The New Normal

Throughout the COVID-19 pandemic, Cook companies have worked hard to protect employee health and safety while continuing business operations and customer service.

Some companies have had to scale back operations, put significant policy changes in place, and rethink how we work. As the globe adjusts to this new normal, we want to share our plans for moving forward. The harsh reality is that many of the adjustments we have had to make will need to continue in some form. Until we have a vaccine available for the vast majority of the global population, it is unlikely that we will return to the "normal" we all remember.

Instead, we will need to adapt. This document provides an overview of how we will approach our operations as a company in this new environment.



Our role in healthcare

The work we do is making life-sustaining medical devices and we are part of the critical healthcare industry. Serving patients is a privilege, and we all play a role in ensuring that we can continue to deliver our products to our customers and the patients they treat.

Preserving our ability to operate safely in a pandemic environment is critical not only to the health of our company and our employees, but to the customers and patients we serve.



Our priorities

This is an extraordinary time in the world. As a company, our goals are to:

- Keep employees healthy and safe
- Protect our ability to provide products to customers and patients
- Create safe public spaces for customers



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Operating during COVID-19

Cook Group companies have continued to operate at varying degrees throughout the pandemic. We have implemented policies and procedures in the following areas to ensure employee safety and mitigate risk of virus transmission. *The following pages will provide detail about our approach, policies, and procedures associated with these areas.*







Employee Health and Safety





Employee Health and Safety

Keeping employees safe is our first priority. Without you, we cannot deliver products to patients who need them. The Employee Health and Safety segment of our plan is focused on policies and procedures to protect and care for employees.

- New HR policies
- Onsite illness
- Employee health screening
- Enhanced healthcare coverage







Employee Health and Safety

We have new HR policies to accommodate employees facing the following scenarios:

- Tested positive or are diagnosed by a healthcare provider as having COVID-19
- Dependent or household family member requiring care that is tested or diagnosed by a healthcare provider as having COVID-19
- Close contact with an individual tested or diagnosed by a healthcare provider with COVID-19 and have been required to quarantine

- Required to be on site with concerns about their own individual high-risk health concern
- Dependent or household family member with an individual high-risk health concern
- Childcare challenges due to local school and daycare shutdown





Onsite Illness

We have a new procedure for quickly and safely identifying and removing an ill employee from their work area if they become ill during the workday. The Environmental Health & Safety rapid response team is available onsite during every shift at every facility.

The same procedure will be followed for visitors in Cook facilities.

Procedures Include:

- Identifying a designated assessment room for ill employees
- Safely assessing the employee and removing them from the facility next steps
- Tracing employee contacts to identify potential risk to others
- Quickly sanitizing employee workspace and materials

Managing onsite illness procedure: See Newsroom Confirmed case procedure: See Newsroom Employee investigation flow: See Newsroom Heightened Decontamination Guidelines: See Newsroom Incident Specific Decontamination Cleaning: See Newsroom



Employee Health Screening

Employees who are required to be on-site at a Cook facility will be responsible for self-monitoring of possible symptoms.

- If you feel ill and have symptoms consistent with COVID-19 and/or a fever of 100.4 or higher, do not come to work, and contact your healthcare provider.
- Follow your healthcare provider's guidance on when it is safe for you to return to work.
- By using your key fob to enter the facility, you are attesting that you are self-monitoring and do not have any symptoms or known risk factors. Signage will be posted to remind you of this agreement.



Employee Self Assessment: See Newsroom



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POLICY Personal Protective Equipment

Members of our Environmental Health and Safety team, in collaboration with our Vice President of Medical Affairs, have continuously monitored global health organizations' guidance on the use of PPE and made determinations as to what our various employee groups need to best minimize transmission.

- We are providing face masks for all facility-based employees and surgical masks for all manufacturing employees. Masks will be required anytime employees have to work within six feet of each other.
- We are providing masks and, in some cases, enhanced PPE (e.g., gowns, gloves, etc.) for field-based employees as they begin to re-enter healthcare facilities.
- We have worked with suppliers to ensure adequate supply of PPE and our operations teams have developed regional hubs for their distribution.

Mask Inventory and Needs: See Newsroom





Expanded Healthcare Coverage

It's important to us that employees have access to quality healthcare when they need it. In the pandemic environment, we have made several changes to our health plan to make access to care easier and more cost effective for employees. These include:

- Emergency prescription drug supply
- Enhanced coverage of detection and treatment of COVID-19
- · Enhanced coverage of telehealth services







Facility Cleaning and Sanitization





APPROACH Facility Cleaning and Sanitization

Our facilities have always required a high degree of cleanliness and sanitization. Wherever possible, we have enhanced those policies and procedures to ensure our facilities are clean and disinfected for employees and guests.

- Procedures for enhanced cleaning of common spaces and manufacturing areas
- Employee reminders for healthy habits
- Supply of cleaning & disinfectant materials





Facility Cleaning Procedures

Our facilities have always required a high degree of cleanliness and sanitization. Wherever possible, we have enhanced those policies and procedures to ensure our facilities are clean and sterile for employees and guests.

- Daily and nightly cleaning and disinfection
- Housekeeping of noncontrolled areas
- Heightened decontamination guidelines
- Incident specific decontamination procedure

Housekeeping of Non-Controlled Areas: See Newsroom Heightened Decontamination Guidelines: See Newsroom Incident Specific Decontamination Cleaning: See Newsroom Daily and Nightly Cleaning and Disinfection: See Newsroom





Employee Reminders: Healthy Habits

Employees who are in Cook facilities every day share a responsibility for keeping our buildings clean and sterile. We expect employees to regularly practice healthy habits, clean their workstations, cafeteria tables, etc. Reminders are posted throughout the facility and cleaning supplies are readily available.

- Disinfect cafeteria tables, time clocks, etc. after each use
- Regularly wash hands with soap and water for at least 20 seconds.
- Use hand sanitizer when soap and water isn't available
- Cover coughs and sneezes
- Wear appropriate PPE







Cleaning and Sanitization: Supplies

To help keep our facilities as clean and sterile as possible, Cook has ensured that critical cleaning and sanitization supplies are available at key locations in every building. Some specific initiatives include:

- Producing hand sanitizer internally for use outside of controlled manufacturing areas.
- Making disinfecting wipes available for workstations, cafeteria tables, conference rooms.







Minimizing high touchpoints

Doors throughout the facility are intentionally left open at all times to reduce common touchpoints.









SECTION THREE Physical Distancing



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APPROACH Physical distancing for Cook employees

Physical distancing is one of the most critical standards we must adapt to in this new environment. To minimize potential transmission of the virus through close contact, we have implemented several significant changes.

- Visitor screening and restrictions
- Marking 6' between employees at timeclocks and other public spaces
- Increased distancing measures in manufacturing

- Shift changes to limit number of people in the building
- Remote work where possible





Every essential visitor that visits a Cook facility is screened for potential risk before being allowed to enter. They are also required to follow any PPE guidelines that are in place for employees onsite.

Screening Assesses:

- Current symptoms
- Travel history
- Exposure to anyone COVID-19 who has tested positive or been diagnosed

	MEDICAL	ook Medical Visitor Risk Assessment
of cor visitor preca	onavirus disease 2019 (COVID-19) and s, we are conducting a simple screeni itionary measures to protect you and	visitors remains COOK's overriding priority. To prevent the spread d reduce the potential risk of exposure to our employees and ing questionnaire. Your participation is important to help us take leveryone in this building. We will not permit access to any visito Wi information will be kept confidential. Thank you for your time.
Visito	Name	Date
Visito	Company	Visitor Phone Number
1.	In the last 14 days have you travele	d outside the country?
2.	of a person with symptomatic (i.e. w	the same household, provided care to, or been an intimate partne with a fever, cough, or difficulty breathing) laboratory-confirmed ig recommended precautions for home care and home isolation?
	🗆 No 🗆 Yes	
3.	time, including within 2 seats on an symptomatic lab-confirmed COVID- or been an intimate partner of a per	en in close contact (been within 6 feet for a prolonged period of airplane; been coughed on or sneezed on) with a person with 19 infection; or (b) lived in the same household, provided care to, rson with symptomatic laboratory-confirmed COVID-19 infection led precautions for home care and home isolation?
	🗆 No 🗆 Yes	
4.		n the same indoor environment (e.g. classroom, hospital waiting clab-confirmed COVID-19 infection, but not within 6 feet for a
	🗆 No 🗆 Yes	
5.	Do you have a fever (>100.4° F), cou these symptoms in the last 24 hours	igh, difficulty breathing, or feel feverish now or have you had any o ?
	🗆 No 🗌 Yes	
DOCU	MENT REVISION: 17Mar2020	

COVID-19 Visitor Screening Process: See Newsroom



POLICY Physical distancing in our common areas

Employees are required to maintain 6 feet of distance from others when in common areas (time clocks, etc.)

Limited number of people allowed in elevators.







3

POLICY Physical distancing in our manufacturing

Workstations are spaced out and barriers separate employees from each other.

Additional shifts have been added to reduce the number of employees in the building at one time.

Limited number of people permitted in gowning rooms.





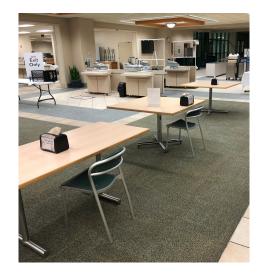




POLICY Physical distancing in our cafeterias

Only one employee is permitted to sit at each cafeteria table while eating.

Employees are required to follow a one-direction path through the serving area, with 6 ft. spacing marked.









Remote work guidance

To reduce the possibility of the transmission of the virus, we will continue to limit the number of people in our Cook facilities. That means some groups of employees will work remotely for the foreseeable future. Employees who are working remotely are expected to do the following:

- Follow all company policies and expectations
- Be vigilant about company data privacy policies
- Managers should hold virtual meetings with team daily and/or weekly
- Be available for core meeting hours from 9:00 am – 4:00 pm
- Be available via email and messenger during working hours and use out of office when not available

- Keep calendar up-to-date at all times, do not block anything unless it's a meeting
- Use video function to maintain face-to-face contact with colleagues/customers during video conferencing and ensure good sound quality
- Maintain a dedicated, quiet, and organized home workspace that is conducive to a productive work environment



Return to worksite planning

Remote workers who do need to return to Cook facilities need to do so safely. Planning for that return to work includes the categories below. HR working groups are developing these plans currently and will be communicating details in the coming weeks.

Team	Summary
Health and Safety	What work area modifications, materials, procedures do we need to minimize transmission and protect our employees
Site Governance	How do we manage our entrances and exits, common areas, and cafeteria, and monitor compliance with PPE and distancing policies
Transportation and Logistics	How do we handle parking, visitors, and resumption of travel
Human Resources	How do we prepare and communicate with our employees about returning, what policies need to be modified
Workforce Continuity	What is the proper order, timing, and quantity of employees to return





Return to worksite planning

- We will bring back employees who are critical to onsite operations or have regular need to be onsite to complete a task
- Returning employees will complete a training and orientation program
- Appropriate PPE will be available for returning employees



COOK GROUP

Managing the changing operations of the company in this new environment requires daily management. The Executive Response team was formed at the onset of the pandemic and continues meeting daily.

Executive Response Team

The executive response team monitors the latest information, sets policy decisions, and manages implementation of new policies and procedures. The team is made up of operations, human resources, medical affairs, security, administrative services, customer support, regional leadership, and communications.

- COVID-19 Lead: Derek.Voskuil@cookmedical.com
- HR Lead: Nicky.James@cookmedical.com
- Global Executive Response Team: ExecutiveResponseTeam@CookMedical.com



COOK GROUP Communication

Rapidly changing the operations of the company requires all of us to change our expectations and our behavior. A global communications team is working to ensure clarity and consistency of information being shared with employees to make these changes easier to understand and adopt.





Resources

There are people and resources available to support you if you have questions or concerns at any time.

- You can visit the global COVID-19 intranet page for updated communication and resources: <u>https://intranet.cookmedical.com/xf/cc/Pages/CoronavirusUpdate.aspx</u>
- Anthem EAP: visit <u>https://www.anthem.com/employer/eap/employee/</u> and enter company code "COOK"
- Your supervisor or manager
- Your healthcare provider



Documents

Below are links to all procedures and documents referenced in this plan.

- <u>COVID-19 Visitor Screening Process</u>
- Daily and Nightly Cleaning and Disinfection
- Employee Self Assessment
- Employee Investigation Flow
- Health Plan Enhancements
- Heightened Decontamination Guidelines

- HR Policies
- Housekeeping of Non-Controlled Areas
- Incident Specific Decontamination Cleaning
- Management of Confirmed COVID-19 Case
- <u>Management of Onsite Potential COVID-19</u>
 <u>Employees</u>
- Mask Inventory and Need



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Questions?

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