Recommendations for Structural Changes (Long-Term Prevention)

To reduce disease spread at future gatherings, consider implementing these structural changes:

1. Improve Hygiene Facilities & Handwashing Compliance

? Install **more handwashing stations**, including near the toilets, kitchen, and eating areas.
? Use **foot-pump sinks** or **soap dispensers** to make washing hands more convenient.
? Provide **hand sanitizer** at multiple locations for when soap and water aren't available.

2. Strengthen Food Safety & Storage

? Store dishes and cutlery in **closed cupboards** in the Breakfast Barn to protect from flies and dust.
? Set up a **server system** where designated people serve food instead of self-serve buffets.
? Ensure **raw vegetables are properly washed and prepared on clean surfaces** with separate knives/cutting boards.
? Regularly **sanitize the white plastic jerrycans** (empty, rinse, and clean with diluted vinegar or bleach).
? Do **not** keep leftovers for more than **24 hours** without refrigeration.
? Use tupperware and **stickers with the day of the week** for leftovers
? Avoid saving **high-risk foods** (e.g., dairy-based sauces, cooked grains, or anything left out for too long).

? **Serving Leftovers Safely:**

- **Reheat leftovers to at least 75°C (167°F)** before serving again.
- **Do not serve lukewarm food**, as it increases the risk of bacterial growth.
- When in doubt, **throw it out**—especially if food has been sitting at room temperature for too long.

3. Reduce Toilet-Related Contamination

? **Increase toilet cleaning frequency**, especially wiping down seats and handles with disinfectant.
? Always **keep toilet lids closed** after use to reduce fly attraction.
? **Replace shit tons before they are completely full** to reduce exposure to waste.

? Continue using **sawdust** generously to limit odors and flies.

4. Improve Bathing & Water Use

? Drain and **clean the bathtub frequently** with disinfectant before refilling.

? Consider heating the bathtub water to **at least 60°C (140°F)** before use, as this kills bacteria.

5. Reduce Flies & Insect Transmission

? Continue using **mosquito nets around food areas** in the Breakfast Barn.

? Set up **fly traps or screens** near food preparation areas.

? Maintain strict **waste management**, especially around food scraps and composting toilets.

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