



Faculty of Health Sciences

Department of Environmental Health

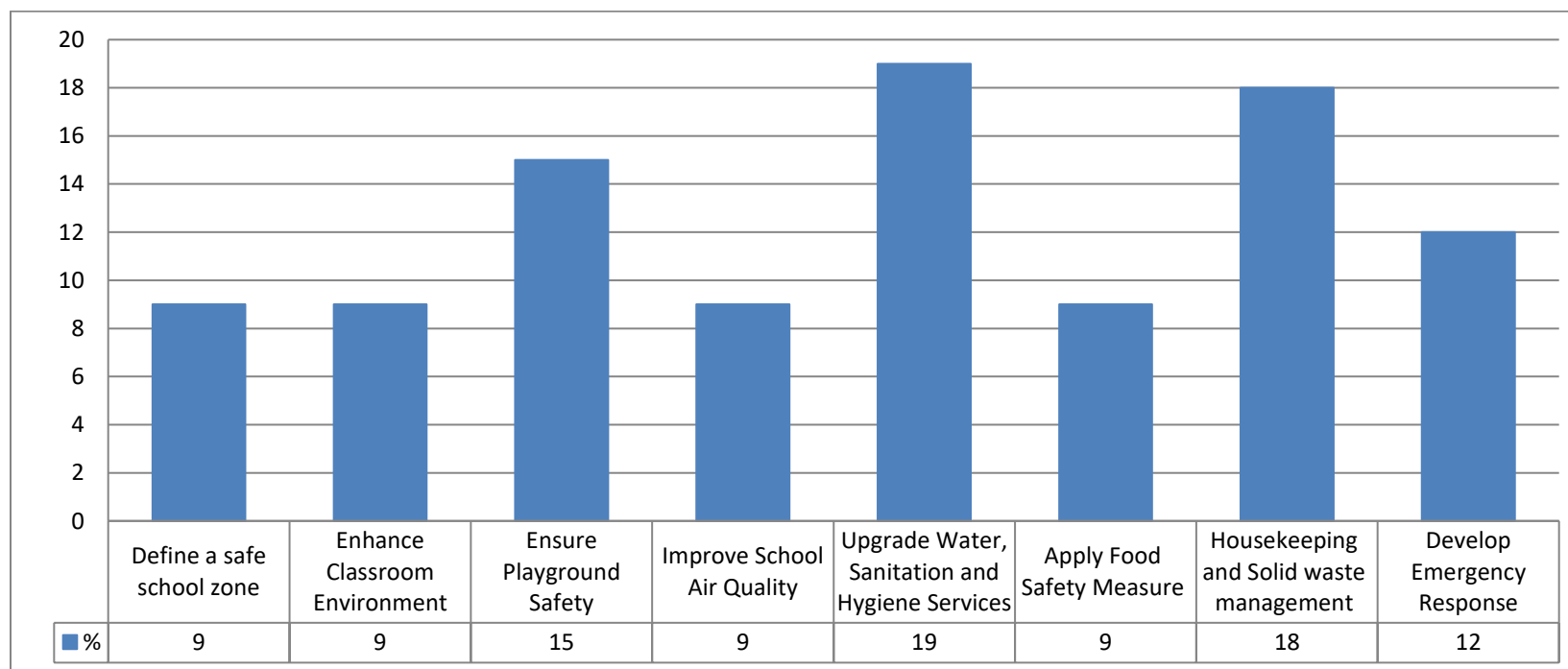
**Results of the survey administered during the launch of the “School Network for a Healthy Environment”
on 23 November 2017**

The main objective of this questionnaire was to determine the major environmental concerns of participating schools.

A- Prioritizing Schools' Concerns

What are your schools' major environmental concerns?

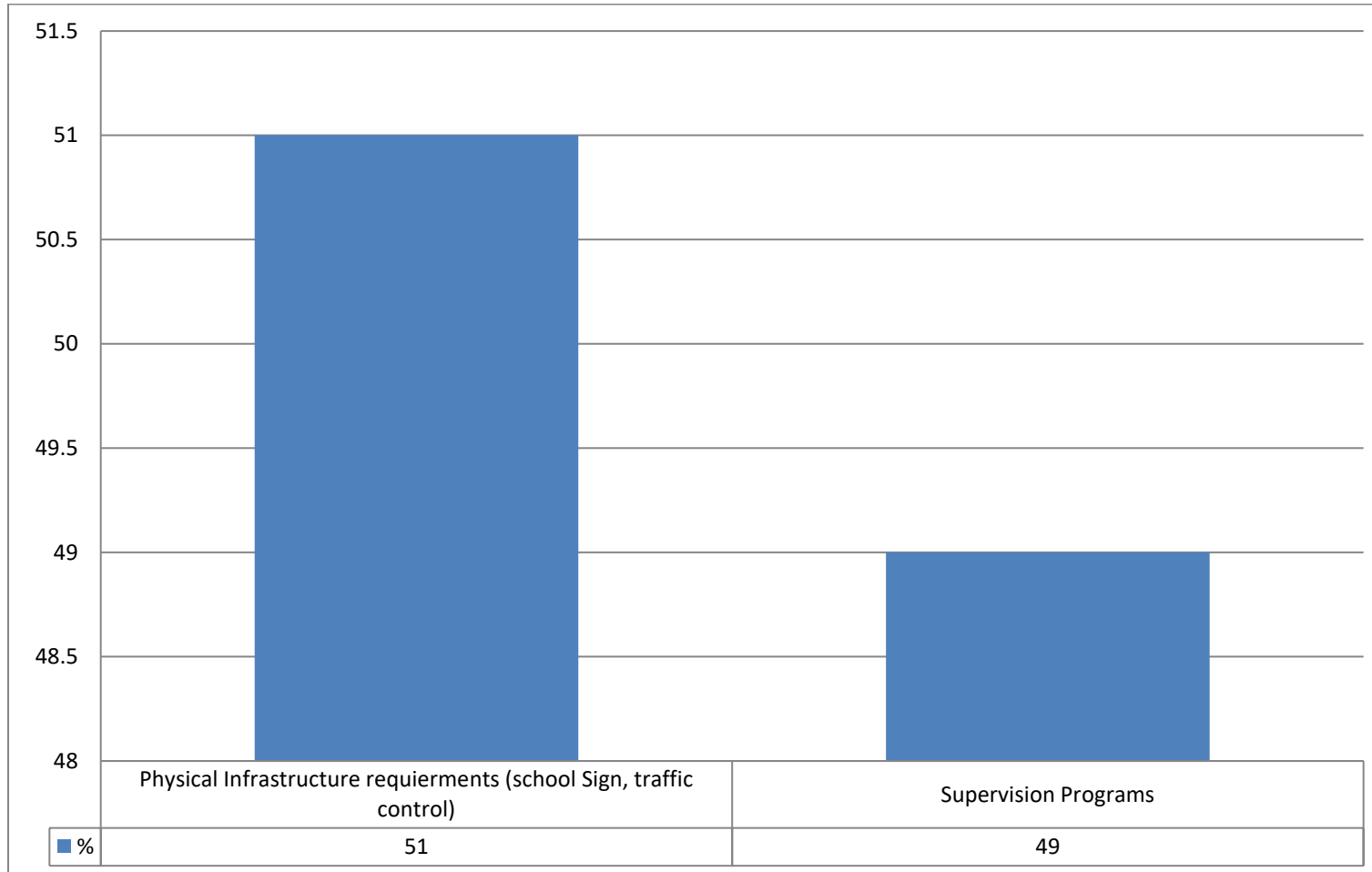
1. Define a Safe School Zone
2. Enhance Classroom Environment
3. Ensure Playground Safety
4. Improve School Air Quality
5. Upgrade Water, Sanitation and Hygiene Services
6. Apply Food Safety Measures
7. Housekeeping and Solid Waste Management
8. Develop Emergency Response



B-Indicating all the sub entities of interest for each of the previously presented areas.

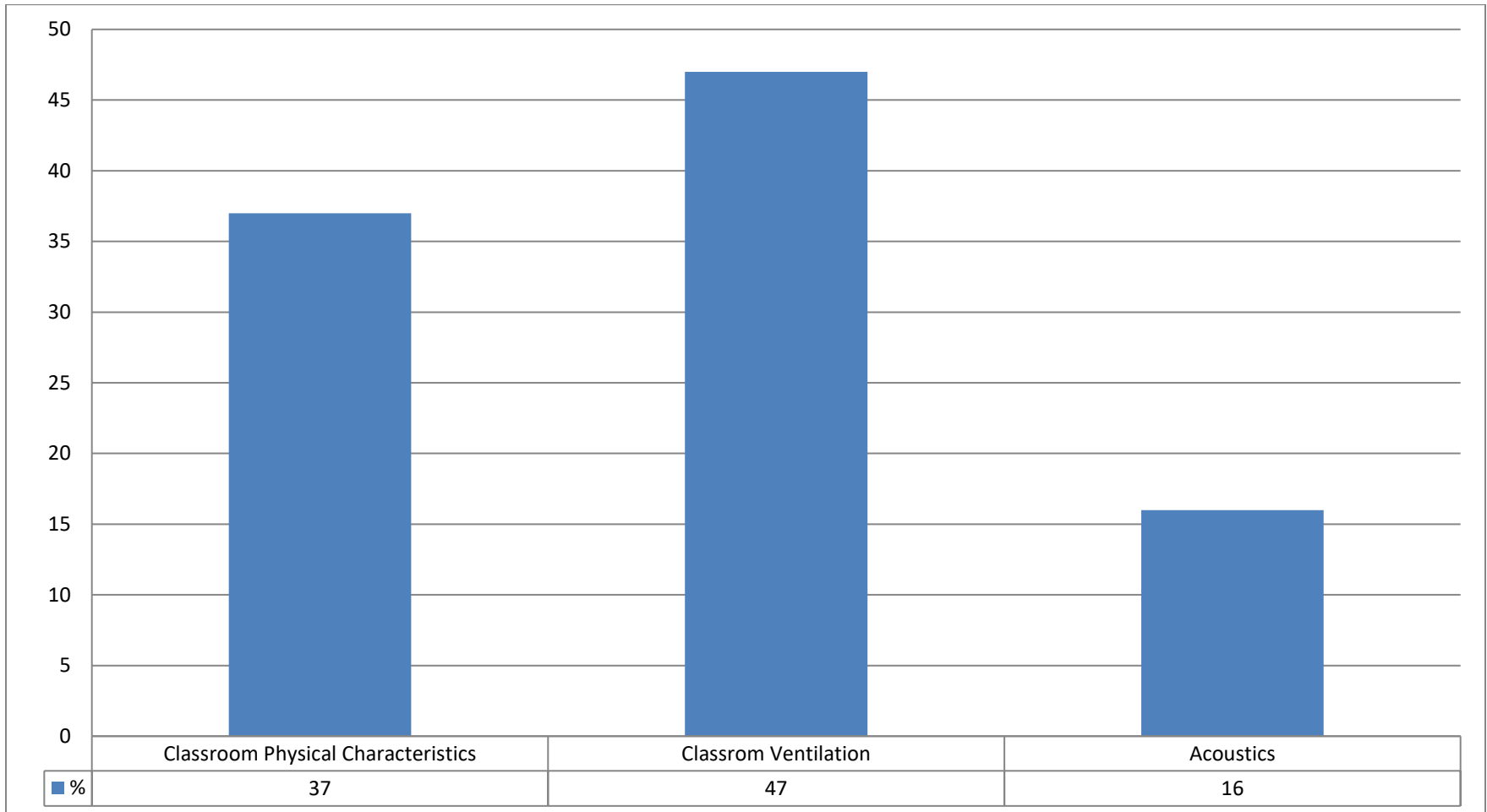
I- Define a safe school zone

- 1. Physical Infrastructure Requirements (school sign, traffic control....)**
- 2. Supervision Programs**



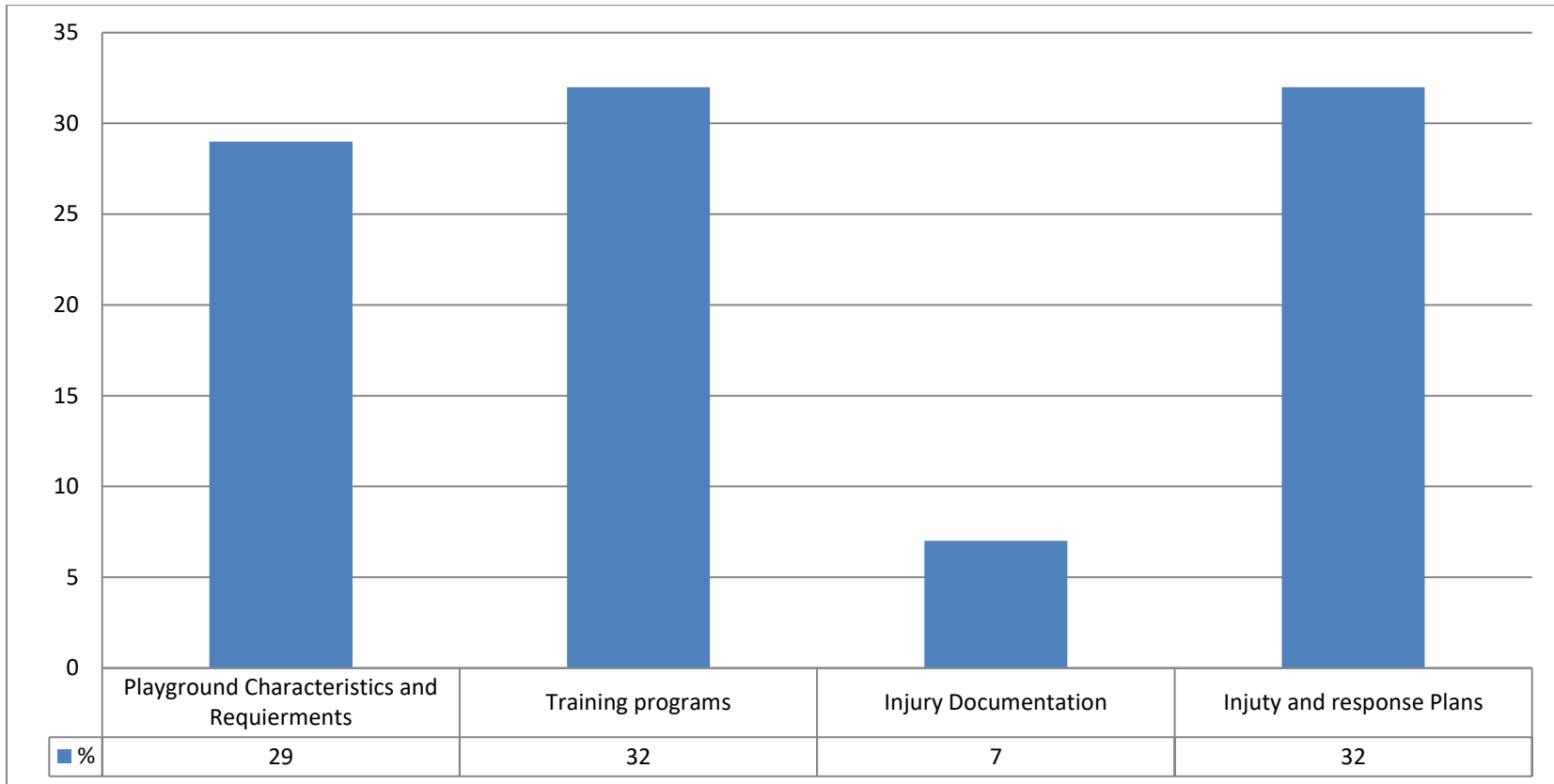
II- Enhance Classroom Environment:

1. Classroom Physical Characteristics (Classroom size to student ratio; location, elevation & color of class board; classroom seating; and classroom lighting)
2. Classroom Ventilation (heating/cooling)
3. Acoustics



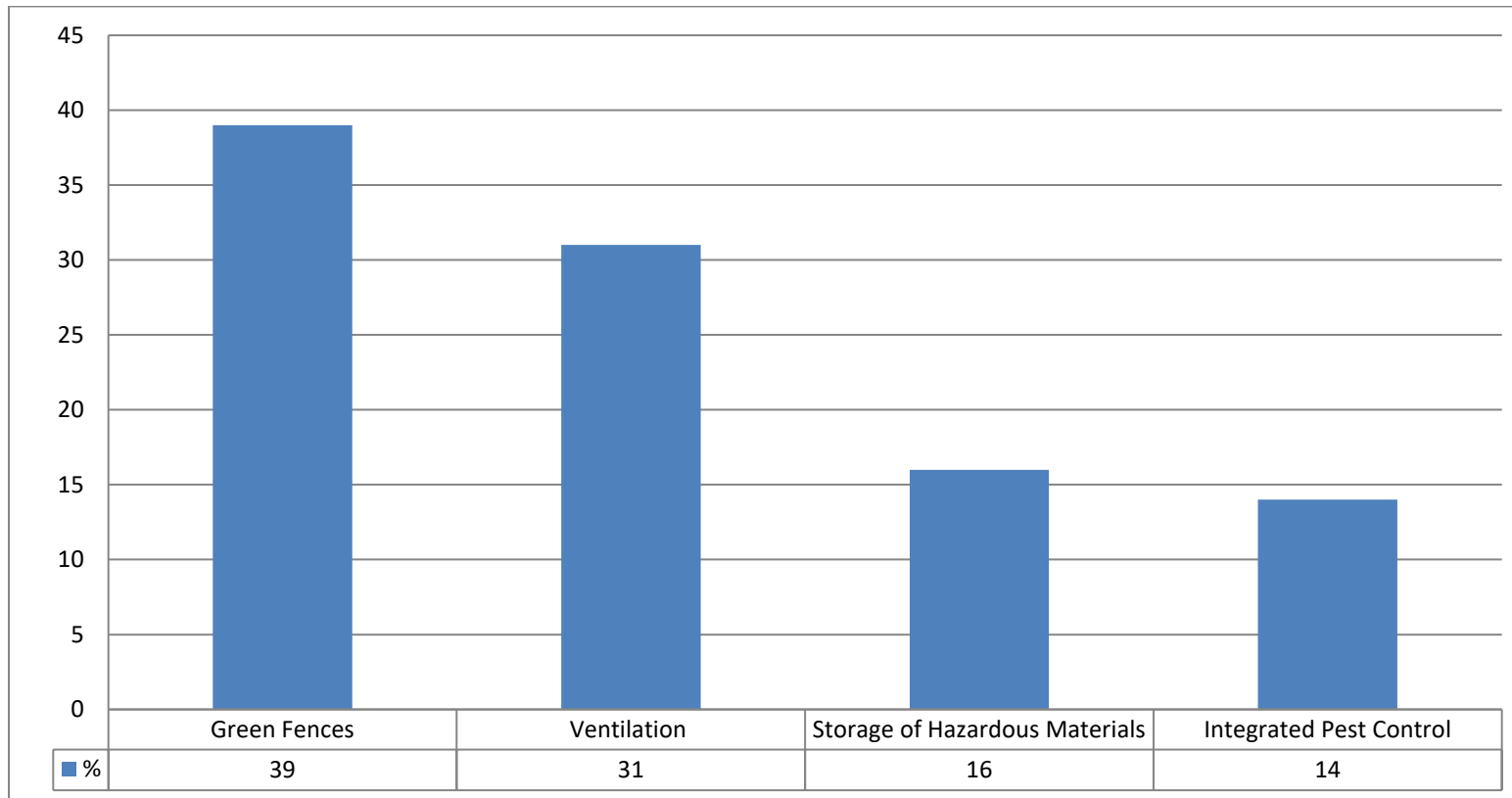
III- Ensure Playground Safety:

1. Playground Characteristics and Requirements
2. Training Programs for Supervisors and Children on Playground Safety
3. Injury Documentation
4. Injury Response Plans (detailed emergency procedures to follow in case of injury)



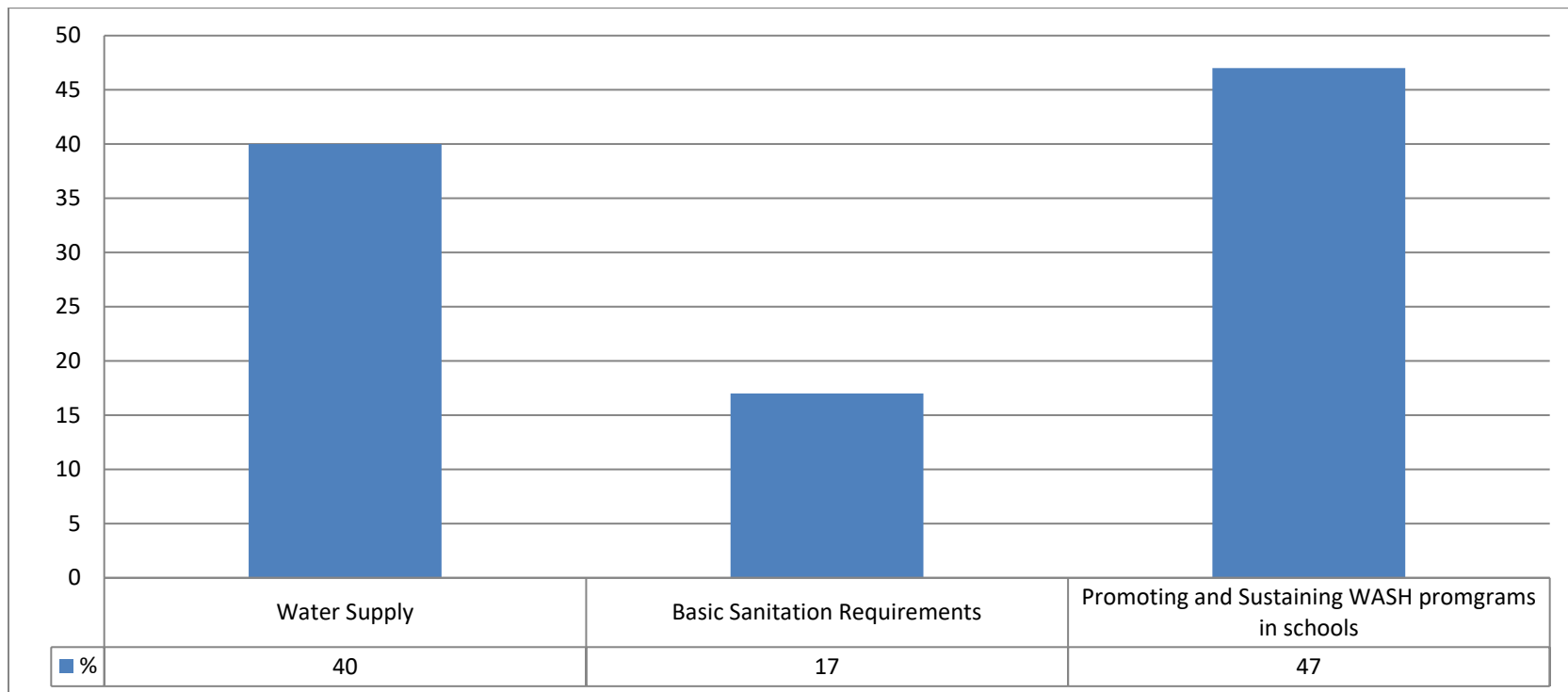
IV- Improve School Air Quality:

1. Green Fences
2. Ventilation (heating / cooling)
3. Storage of Hazardous Material
4. Integrated Pest Control



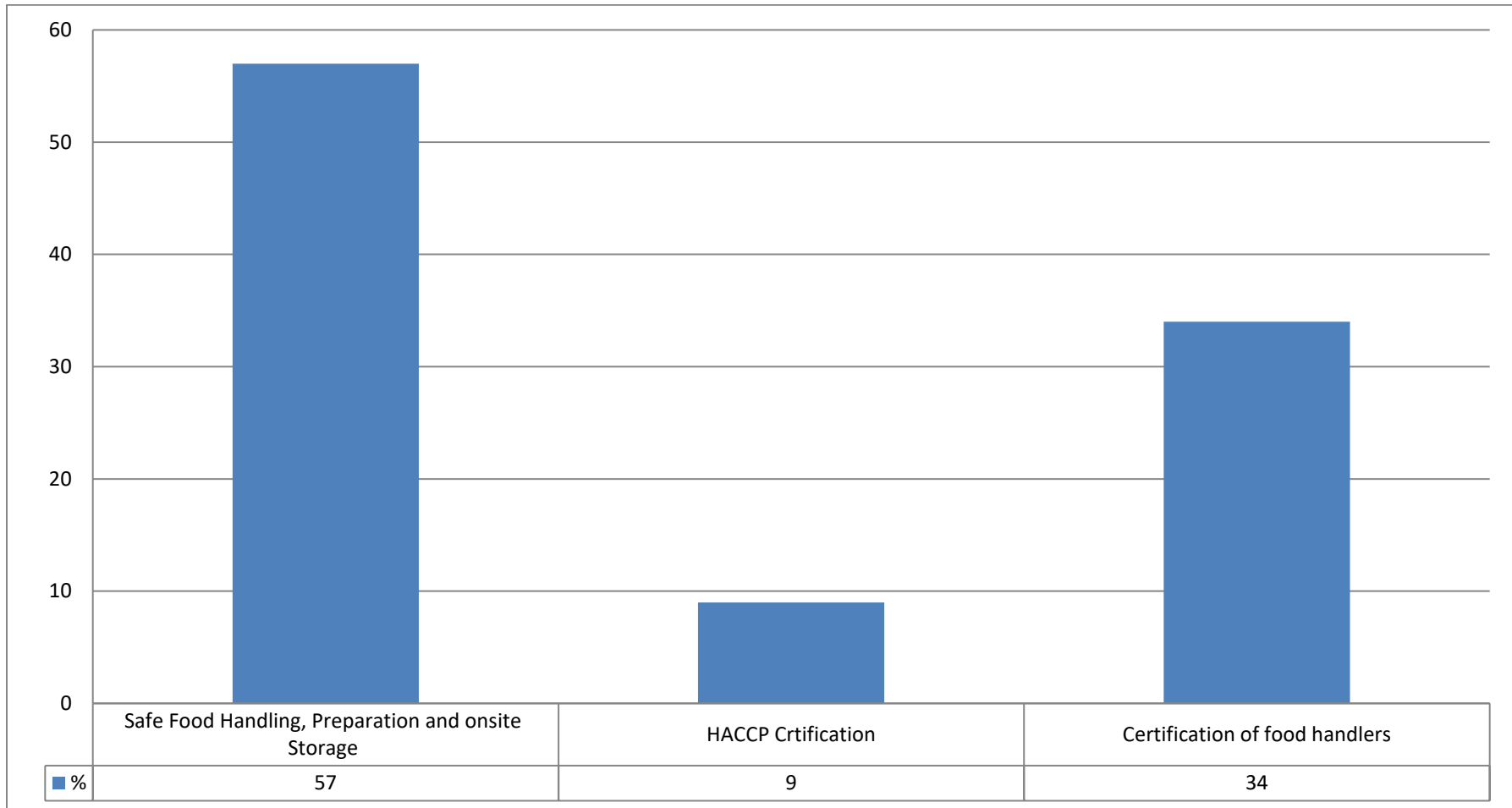
V. Upgrade Water, Sanitation and Hygiene Services

1. Water Supply (water quality and safety, conditions of water storage, onsite water disinfection, water quality monitoring)
2. Basic Sanitation Requirements
3. Promoting and Sustaining WASH Programs in Schools



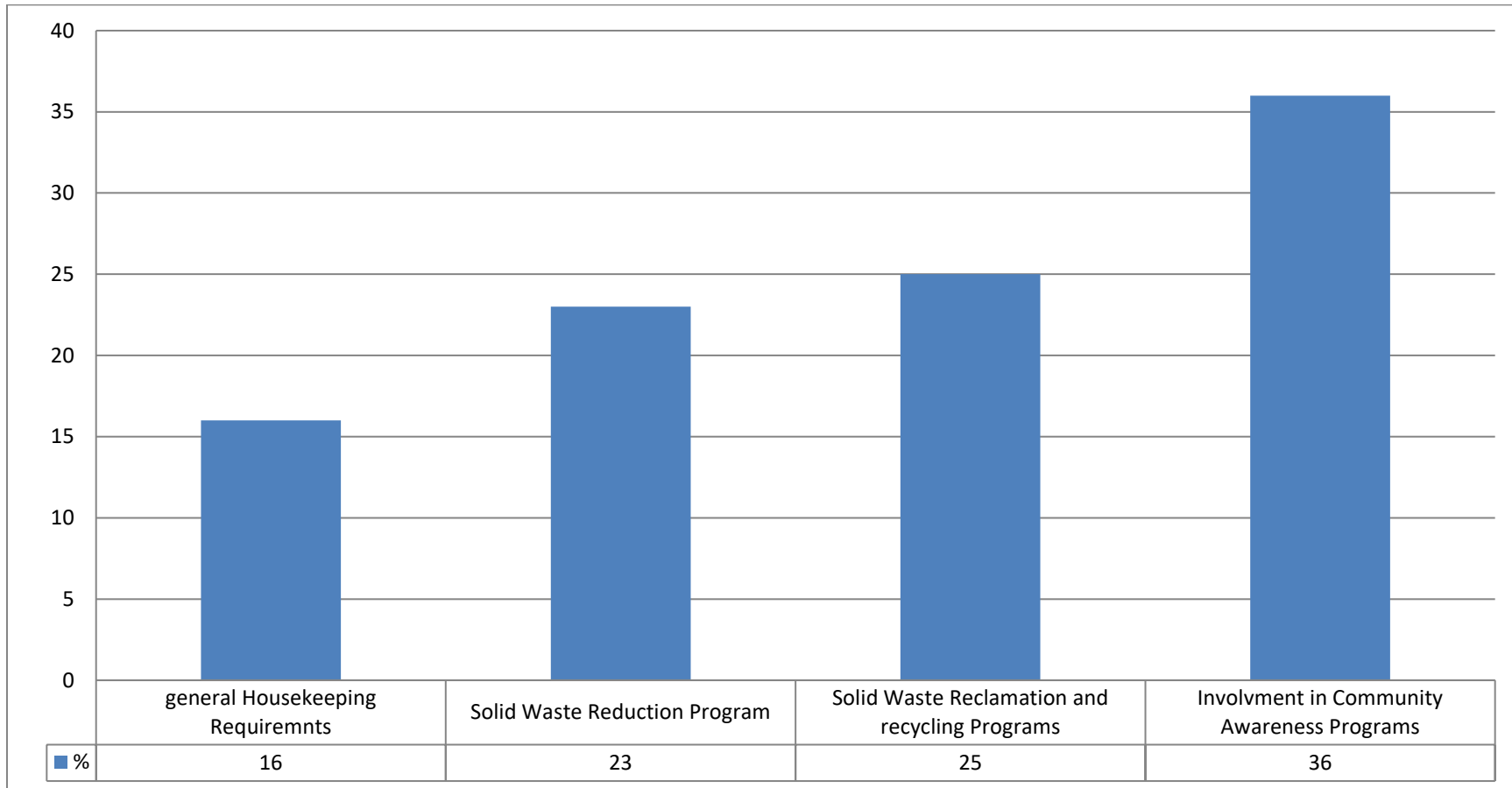
VI. Apply Food Safety Measures

1. Safe Food Handling, Preparation, and Onsite Storage
2. Hazard Analysis of Critical Control Points (HACCP) Certification,
3. Certification of Food Handlers



VII. Housekeeping and Solid Waste Management

1. General Housekeeping Requirement
2. Solid Waste Reduction Programs
3. Solid Waste Reclamation and Recycling Programs
4. Involvement in Community Awareness Programs



VIII. Develop Emergency Response

1. Emergency Facilities and Infrastructure (exit signs, fire extinguishers, staircase safety, first aid kit...)
2. Reporting of Accidents
3. Emergency Response Team
4. Emergency Medical Response (first aid training)
5. Documented Emergency Plan

