



COVID-19: Safety Plan for Reel Obsession Sport Fishing 2020

Information collected from the BCCDC Guidelines for COVID-19, Government of BC website for COVID-19 & BC's Restart Plan, WorksafeBC COVID-19 & return to work, BC Tidal Waters Charter, Guide and Lodge Operations Covid-19 Protective Work plan, and Island Health COVID-19 website - Dated May 20, 2020

PURPOSE

This guide is intended to assist in the clear expectations of staff, guests' and the preparedness and response taken by Reel Obsession in relation to the COVID-19 global pandemic.

HOW IS COVID-19 SPREAD?

Human coronaviruses cause infections of the nose, throat, and lungs. They are most commonly spread from an infected person through:

- respiratory droplets generated when you cough or sneeze
- close, prolonged personal contact, such as touching or shaking hands
- touching something with the virus on it, then touching your mouth, nose, or eyes before washing your hands

When you cough or sneeze, ALWAYS do so into your arm, WASH your hands regularly, and AVOID touching your face.

SYMPTOMS OF COVID-19

Those who are infected with COVID-19 may have little to no symptoms. You may not know you have symptoms of COVID-19 because they are similar to a cold or flu.

Symptoms have included:

- new cough
- fever of 38oC (100.4oF) and above
- difficulty breathing
- pneumonia in both lungs
- In severe cases, infection can lead to death.

Symptoms may take up to 14 days to appear after exposure to COVID-19. This is the longest known incubation period for this disease. Recent evidence indicates that the virus can be transmitted to others from someone who is infected but not showing symptoms.

This includes people who:

- have not yet developed symptoms (pre-symptomatic)
- never develop symptoms (asymptomatic)

While experts know that these kinds of transmissions are happening among those in close contact or in close physical settings, it is not known to what extent. This means it is extremely important to follow the proven preventative measures.

FOR URGENT MEDICAL CARE, always call 9-1-1 immediately! This would include symptoms such as difficulty breathing, chest pains, incoherence, a feeling of being very unwell, or severe bleeding.

IMPORTANT!! Any guests' or staff of Reel Obsession experiencing:

- Cough
- Fever 38oC (100oF) and above
- Tiredness
- Difficulty breathing (severe cases)

...MUST stop what they are doing, REPORT your symptoms and SELF ISOLATE to their private bedroom immediately.

For majority of COVID-19 cases, symptomatic individuals can be cared for without referral to a hospital. Sending individuals to emergency rooms when they are not sick enough to require a higher level of medical care, risks spreading infection further. Healthcare providers can provide advice on a suitable location for self- isolation, considering the severity of illness and other factors.

WorkSafeBC Workplace Protocols –

Selecting protocols for your workplace

Note that different protocols offer different protection. Wherever possible, use the protocols that offer the highest level of protection and add additional protocols as required.

First level protection

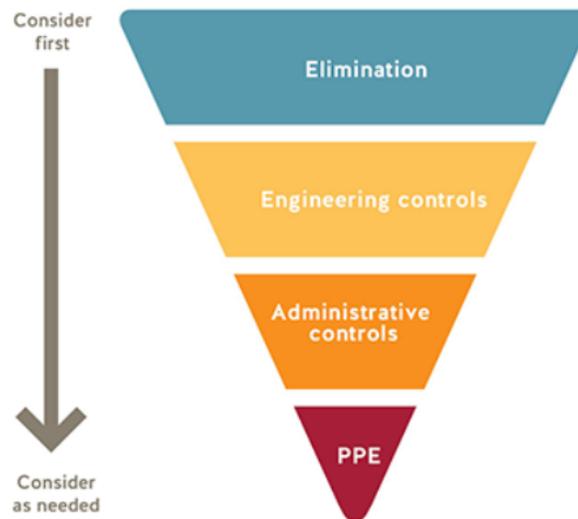
(elimination): Limit the number of people in your workplace where possible by implementing work-from-home arrangements, establishing occupancy limits, rescheduling work tasks, or other means. Rearrange work spaces to ensure that workers are at least 2 m (6 ft) from co-workers, customers, and members of the public.

Second level protection

(engineering controls): If you can't always maintain physical distancing, install **barriers** such as plexiglass to separate people.

Third level protection (administrative controls): Establish rules and guidelines, such as cleaning protocols, telling workers to not share tools, or implementing one-way doors or walkways.

Fourth level protection (PPE): If the first three levels of protection aren't enough to control the risk, consider the use of **non-medical masks**. Be aware of the limitation of non-medical masks to protect the wearer from respiratory droplets. Ensure workers are **using masks appropriately**.



ELIMINATION

ENDORISING PHYSICAL DISTANCING

Physical distancing must be upheld when possible to reduce the spread of COVID-19. It is recommended that gatherings of any size be structured so that those present can maintain a distance of 2 metres from each other. Achieving this will require a variety of actions to decrease crowding and social interaction, such as:

- An occupancy guest limit of 60%
- The elimination of our lodge living room sitting area. All furniture will be removed.
- The dining area will have three separate tables spaced out accordingly and each group will be designated a table specific to them throughout the entire duration of their stay (no sharing or moving of tables or chairs are permitted).
- No shared bar area. All guests are asked to keep their personal drinks in their rooms.
- Strict check-in and check-out times to avoid the crossover of new arrivals and departures

ADMINISTRATIVE CONTROLS

CLIENT AND STAFF POLICY

- If anyone has any serious underlying medical conditions, it is recommended that you not come to our lodge
- Anyone displaying symptoms of COVID-19, will not be permitted on the premises. If you are sick, stay away
- You must NOT travel or come to our business if you live in a household with someone who has COVID-19 or is showing symptoms of COVID-19
- Maximize physical distancing, where a 2-metre minimum cannot be maintained, a facemask must be worn
- Regular hand hygiene and respiratory etiquette is a MUST (please read below titled: HAND HYGIENE AND RESPIRATORY ETIQUETTE)

LODGE AND GUIDING PERSONAL SAFETY MEASURES

All Reel Obsession Team Members will be subject to:

- Symptom screening, COVID-19 educating, and training
- Daily no-touch temperature checks upon arrival to Zeballos and before each shift are mandatory; temperatures are logged accordingly
- The practice of good hygiene (frequent hand washing with soap and water and use of hand sanitizers; avoid touching one's face; respiratory etiquette; disinfect frequently touched surfaces)
- Hand shaking/hugs/embraces/high fives are not permitted
- Maintain reasonable physical distancing as much as possible and use a non-medical mask or face covering in situations where reasonable physical distancing cannot be consistently maintained, and engineering controls are not available
- The execution of rigorous company wide sanitation standards and practices
- A progressive discipline policy will be enforced for any employees observed to not be following company guidelines which includes verbal and written warnings, and in extreme cases, termination

UPON ARRIVAL & WHAT GUESTS CAN EXPECT

- We have implemented strict check in and check out guidelines to avoid the crossover of new guests. These guidelines will be sent to you via email approximately 1-2 weeks prior to your trip dates as well as you will be sent a form for you to print off for each member in your group to sign. This form will certify that you are not aware of any exposure to others with COVID-like symptoms or have experienced the same symptoms yourself in the past 2 weeks. Each group member will hand in the signed form to the hostess upon arrival
- Upon your arrival you will be greeted by a Reel Obsession Hostess and asked to immediately use our hand sanitizer. Each person in your group will then have their temperature taken by a no-touch thermometer and the temp recorded
- Anyone showing signs of a fever or new cough will not be permitted entry
- If you have symptoms of a cold, flu, or COVID-19 before your arrival, please let us know and we will work with you to reschedule your trip with no penalty. If you develop symptoms during your

stay, please stay away from other guests and staff until we can help you safely quarantine and transport you back home

- Guests will have the option of declining turndown/housekeeping service throughout their stay
- In-room Lysol wipes and hand sanitizer will be provided
- We have eliminated all fourth night stays to again avoid the crossover of new guests
- We have established an occupancy limit of 60% to assist with physical distancing standards
- We will have our lodge rain gear and boots assessable for guest use; however, it is encouraged to bring your own personal gear including rain gear, boots, gloves, hats etc
- We will have a variety of board games, poker, and cards available however, it is highly recommended you bring your own cards
- It is expected that groups maintain as much physical distancing as possible from others and residents during transport to lodging, all will wear facemasks, and practice appropriate COVID hygiene at all times. When on lodge grounds, groups will be required to practice physical distancing and avoid any unnecessary interaction outside of their own circle
- We are asking ALL staff and guests to avoid the village store. There will be absolutely no contact with our community members outside of our Reel Obsession team

REGULAR CLEAN AND DISINFECTION

High-touch areas at the lodge, such as toilets, bedside tables and door handles, light switches, TV remotes, will be disinfected at least once daily and preferably twice daily with a bleach disinfectant that is noted by Island Health to be effective against the coronavirus.

All COVID-19 cleaning agents will be well labeled and easily made available throughout the lodge premises. For the safety of our employees, cleaning will be done with protective gloves and completed in the absence of guests to further support the social distancing mandate.

Coronaviruses are enveloped viruses, meaning they are one of the easiest types of viruses to kill with the appropriate disinfectant product.

The types of disinfectants that can be used include:

- 500 parts per million chlorine solution: 1:100 [e.g. mix 10 ml household bleach (5.25%) with 990 ml water]
- Accelerated hydrogen Peroxide (0.5%)
- Quaternary Ammonium Compounds (QUATs)

HOUSEKEEPING SAFETY MEASURES

- Housekeepers will always be wearing a mask and MUST wash hands between rooms
- Do not touch face, mouth, eyes, or nose while housekeeping
- For turnovers, a regular thorough cleaning will be done followed then by a bleach disinfectant. Each room is required to be fully cleaned, disinfected, and changed over before moving onto the next room. This is to prevent going back and forth between rooms
- Guests will have the option of declining turndown/housekeeping service throughout their stay
- As noted above, regular disinfection of all high-touch common areas will be completed daily with an Island Health approved cleaning agent
- Spraying cleaning solution directly on COVID-19 exposed surfaces has the potential to aerosolize the virus. Initial cleaning should be performed without spraying directly onto the surface. If the surface requires cleaning, disinfect, clean, and disinfect again to minimize exposure and ensure the virus has been inactivated
- Cleaning sponges, rags, mops, or towels will be kept separate from those used for disinfecting and drying. Dispose of used materials that can not be sanitized and reused

HAND HYGIENE AND RESPIRATORY ETIQUETTE

Hand hygiene helps prevent or reduce the spread of COVID-19 and other illness. We aim to ensure easy access to hand hygiene by providing the use of hand sanitizer in all public areas of the lodge and down at the dock as well as by providing soap in every bathroom.

Hands should be cleaned frequently with an alcohol-based hand sanitizer (minimum 60% alcohol) or by regularly washing of your hands with soap and water for a minimum of 20 seconds. Note that if a person's hands have dirt or food or anything else on them, use soap and water first as hand sanitizer may not work.

Hand hygiene is most important at the following times:

- Before eating or preparing food
- After coughing, sneezing, or blowing one's nose
- Before and after contact with an ill person
- After touching dirty surfaces such as taps and doorknobs and after going to the bathroom

Respiratory etiquette is also essential in preventing the spread of illness. The key elements of respiratory etiquette is:

1. Covering cough/sneeze with a sleeve or tissue
2. Disposing of used tissues in garbage
3. Cleaning hands after coughing or sneezing

ENSURING SAFE FOOD HANDLING & KITCHEN SAFETY MEASURES

We recognize germs from ill people (or from contaminated surfaces) can potentially be transferred to food. Reel Obsession will be reinforcing routine food safety and sanitation practices:

- A Red-Seal Certified Chef will be responsible for overseeing all food handling and processing. A kitchen helper with a FoodSafe Level 1 certificate will be permitted to assist only and serve guests
- The Chef will be preparing all meals in a regularly disinfected kitchen and guests' will not be permitted entry as per our regular seasons previous, ensuring a minimum distance of 2 meters between Chef and guests'. Only essential staff members will be permitted in kitchen area
- Servers will be wearing masks
- Established additional handwashing procedures for all kitchen staff. This includes before and after leaving the kitchen
- No buffets and other self-service amenities
- Breakfast items will be plated by the kitchen helper as directed by each guest upon arrival (Day 1 and 3 will remain as a hot breakfast option and day 2 will remain as a continental)
- All utensils, dishware, and cups will be sanitized according to VIHA food safe standards (minimum temp. of or above 90oC), with no shared buffet servings being an option. Coffee and all drinks will be dispensed by the kitchen helper ONLY, unless provided in a self-contained package (ie. Can of pop or juice box). Creamers and sugar will be provided in single use packets upon request
- Enhanced cleaning and disinfecting practices for high-contact areas such as surfaces in public serving zones, incorporating regular and end-of-shift cleaning and disinfection for all shared spaces. High touch equipment (freezer doors, oven handles, knobs) will be regularly sanitized
- Each group will be designated a dining table specific to their groups circle throughout the entire duration of stay. No outside group members are permitted to sit at your table

- Chairs will be removed per table and that space used as a designated place for the server to come to the table, like the open side of a booth. This ensures that workers do not have to squeeze in between customers
- Salt and pepper shakers will be designated to each table per group and thoroughly cleaned and sanitized daily
- Strict hand washing procedures for all front-of-house staff. Handwashing signs will be posted for guests as well
- Sanitizer will be available to customers and staff throughout lodge and dock grounds
- Physical distancing between tables will be established by removing all common area furniture
- Each group will be designated a bedroom and private washroom. There will be no shared main washrooms between guests', groups, and staff. If you need a washroom during the dinner service, you are asked to go back to your designated private washroom. Staff are required to go back to the staffhouse washrooms

*PLEASE NOTE: All information regarding food handling gathered from the BCCDC and Island Health websites.

FOOD HANDLING QUESTIONS ANSWERED

Does cooking kill the COVID-19 virus?—

Normal cooking temperatures for foods will kill COVID-19 and other microbes in food. As with other microbes our advice is to always use a thermometer to check that the internal temperature of the food has reached 74°C.

Does the COVID-19 virus grow on food? Should I be concerned about storing foods in my cupboard, fridge, or freezer?—

COVID-19 is a virus and does not grow. It may survive in foods and on surfaces for a few hours to a few days before it dies off. However, it is not believed that the virus is transmitted by eating contaminated food. The virus is transmitted by droplets spread from a sick person. If the COVID-19 virus is on the surface of a food and stored in a cupboard, fridge, or freezer, there is no evidence that it can grow or multiply further. We do not know if COVID-19 can survive refrigerator or freezer temperatures. While there are no special precautions needed when storing food, it is recommended to wash your hands after putting away food you have purchased and before preparing food.

Can the COVID-19 virus be passed on by eating or touching ready to eat foods made by others?—

There is no evidence that COVID-19 is spread through food made by infected people. COVID-19 is spread from person-to-person through respiratory droplets. There is a theoretical risk that a person infected with COVID-19 could spread the virus by sneezing on food or by directly touching food with their hands. However, there have been no cases reported of such transmission with COVID-19. To be safe, if you are sick with COVID-19, do not prepare or handle food for others.

Can COVID-19 be passed on by eating or touching raw fruits and vegetables?—

There is no evidence that COVID-19 is spread through eating or touching raw fruits or vegetables. When preparing fresh fruits and vegetables, wash or scrub them under cold, running, potable tap water prior to consumption.

GUIDE BOAT/FISH PROCESSING SAFETY MEASURES

- Mandatory daily temperature checks for all guides
- Guests will stay with the same guide and group throughout the duration of the trip
- Daily full sanitization of boat and gear, including bathroom and cuddy.
- Masks/ Face coverings will be worn, specifically while driving the boat to reduce transmission of droplets
- Sanitizer will be provided
- Limiting sharing of gear between guests
- Lodge rain gear will be washed between groups
- Constant sanitization of all high touch areas
- Once on the dock, anyone processing/handling fish must sanitize
- Guests must remain 6 ft away from the processing area. Only staff members permitted and with the use of face masks or buffs
- As always, the fish processing area will be fully sanitized each night

PERSONAL PROTECTIVE EQUIPMENT (PPE)

INFECTION CONTROL SUPPLIES

Reel Obsession will maintain a schedule of regular disinfection but also will maintain a stock of infection control supplies. This will include:

- Hand washing supplies and hand cleaning sanitizers
- Appropriate cleaning supplies (see below for more information)
- Tissues to cover coughs/sneezes
- Disposable gloves
- Disposable non-medical masks

Our goal is to keep clients, employees, and communities safe and healthy, and to minimize the risk of exposure to COVID-19 during business operations. Reel Obsession Sport Fishing will have enough hand sanitizer to help with these personal safety measures. Please do your best to adhere to the standards that Reel Obsession has set. If you can bring your own masks, please do so. This will help us greatly because PPE can be in short supply and getting in large quantities can be difficult.

CONSIDERATIONS AND END NOTE – *We are in this together*

Reel Obsession Sport Fishing cannot stress enough the importance of each person's vigilance in the prevention of spreading COVID-19. From the moment you depart your home town, to your arrival in our wee village of Zeballos, and to your time spent with us whether that is for work or for pleasure, we thank you in advance for your due diligence in protecting the safety of those around you. We understand that life can be complex at the best of times. To assist each individual in successfully doing their part in prevention, we will have signage and instructions present in many areas to remind EVERYONE (guests and staff) of the global mandate and importance of social distancing, proper and effective hygiene, respiratory etiquette, and COVID-19 specific food safe standards and controls.

We will get through this - And how about we have some fun and fishing along the way... Fish On!!!

RESOURCES

WorkSafeBC

- What employers should do
<https://www.worksafebc.com/en/about-us/covid-19-updates/health-and-safety/whatemployers-should-do>
- Preventing exposure to COVID-19 in the workplace: A guide for employers
<https://www.worksafebc.com/en/resources/about-us/guides/preventing-exposure-to-covid19-in-the-workplace?lang=en>
- Staying safe at work
<https://www.worksafebc.com/en/about-us/covid-19-updates/health-and-safety/staying-safe-at-work>
- Hospitality and COVID-19 safety
<https://www.worksafebc.com/en/about-us/covid-19-updates/covid-19-returning-safe-operation/restaurant-cafes-pubs>
- COVID-19 and returning to safe operation
<https://www.worksafebc.com/en/about-us/covid-19-updates/covid-19-returning-safeoperation>

BC CDC

- Information for grocery stores, restaurants, and other food premises for employers and workers.
<http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/foodbusinesses>

BC Ministry of Health

- COVID-19 Guidance to the Hotel Sector
<https://www2.gov.bc.ca/assets/gov/health/about-bc-s-health-care-system/office-of-the-provincial-health-officer/covid-19/covid-19-pho-guidance-hotel-sector.pdf>

BC TIDAL WATER CHARTER, GUIDE, AND LODGE OPERATIONS

- <https://sportfishing.bc.ca/wp-content/uploads/2020/05/BC-Tidal-Waters-Charter-Guide-and-Lodge-Operations-Covid19-Guidelines-May-2020-Version.pdf>

Island Health

- <https://www.islandhealth.ca/learn-about-health/covid-19>