Watch this video on preparation and preventing COVID-19 spread: https://vimeo.com/398986642 Watch this video on how easily infection can be spread: https://www.youtube.com/watch?v=3wPKBpk7wUY Preparation Have you identified local lodging options if you have to leave sick crew on shore? Have you identified contact information for local medical clinics if you have a suspected COVID-19 case? Have all your crew been screened and oriented to these procedures prior to arrival? **Arriving Crew** Ensure all arriving crew have completed 2-week self-quarantine and/or screening Screen arriving crew for fever, symptoms, or recent COVID-19 exposure Educate crew on how to prevent and recognize COVID-19, show this video: https://vimeo.com/398986642 **Isolation or Quarantine Rooms:** IF VESSEL DOES NOT HAVE SEPARATE ISOLATION OR QUARANTINE ROOMS, SKIP THIS SECTION Identify which rooms will be used for isolation of sick people Ideally, it should be a private room with a bathroom. If this is not available, designate rooms that will house only sick crew. A separate bathroom should be designated for sick crew. Identify which rooms will be used to quarantine crew with close contact exposure to a suspected COVID-19 case if necessary. Identify what the minimum safe staffing requirements are for a vessel in case of a widespread isolation or quarantine. Personal Protective Equipment (PPE): Ensure adequate PPE is available on board, work with your medical suppliers and other vessels to obtain adequate supplies N95 masks #3 Surgical masks #5-10 Disposable impermeable long-sleeved gown #3 Disposable medical gloves #50 Eye protection such as goggles or disposable face shields that cover the front and sides of face #3 Train crew on appropriate donning and doffing techniques for PPE. https://www.cdc.gov/hai/pdfs/ppe/ppe-sequence.pdf Have disposal plan - soiled PPE should be in sealed, watertight garbage bags Galley: Galley crew must wash hands before preparing or touching food Galley crew should consider masking and wearing gloves while serving food. They must not touch their face. Galley should be prepared to send individual meals to crew and clean dishes separately.

THIS IS A COMPANION DOCUMENT TO DRAFT COVID-19 CATHER AND TENDER VESSEL PROCEDURES, version 1.5

PREPARATION

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Eliminate family style dining.
Train galley staff to serve food on individually prepared plates
Crew should not touch serving utensils, eliminate common serving utensils
Galley staff should pre-set table with plates and utensils
Consider use of single use cups/plates, etc. if able to manage that level of waste, otherwise wash dishes in hot, soapy water
Aggressively sanitize push buttons/lever beverage dispensers, condiments, etc. (areas that people may touch during meal service)
Stagger meal periods to reduce number of perople in the galley or reduce seating capacity
Ensure people sanitize their hands on the way to and from the galley
Have individual snack pre-made and distributed to crew. Eliminate common serving dishes.
Post hand and cough hygiene posters throughout vessel.
Medical supplies:
Vessels should have appropriate diagnostic supplies on board for the level of medical skill available including:
stethoscopes
blood pressure cuffs
pulse oximeters
thermometers
Uessels should have medical treatment options on board appropriate for the level of medical skill available including:
acetaminophen
oral rehydration salts
potentially oseltamivir (Tamiflu)
potentially antibiotics to treat bacterial respiratory infections
potentially supplemental oxygen, IV fluids and supplies, airway support
Ensure adequate cleaning supplies:
for cleaning (chemical, cleaning cloths, disposal wipes),
for sanitizing (Bleach)
for disinfecting (approved chemical)
PPE for cleaning staff (masks, goggles or face shields, disposable gloves, disposal aprons)
bags for disposal.
Have alcohol-based hand sanitizer (at least 60-70%) ready for use at these locations:
Upon entry to ship
In the galley
Wheelhouse
Throughout the vessel
Have disposable tissues and waste bins available throughout the vessel.

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