

CLEANING OF HIGH TOUCH AREAS FOR FISHING VESSELS: COVID-19

VESSEL CLEANING RECOMMENDATIONS:

During the COVID-19 Public Health Emergency, enhanced cleaning and disinfection should be used on vessels to reduce the risk of disease transmission. Clean and disinfect all high touch surfaces regularly. This includes but is not limited to:

- tables & galley
- control panels
- computer/keyboard/mouse
- door knobs
- light switches
- handles
- bathrooms

- steering wheels
- banding tools
- bait table
- first aid equipment
- ladder
- hand held radios
- VHF radios

Cleaning and disinfection should be done as often as possible and at minimum at the beginning of the day, midday, and end of day. Avoid sharing tools, gloves, clothing and food. If items must be shared, ensure they are disinfected before sharing.

CLEANING: Removes visible soiling (e.g., dust, soil). Cleaning removes rather than kills viruses and bacteria. It is done with water, detergents, and steady friction from cleaning cloths.

DISINFECTING: Kills viruses and bacteria. A disinfectant is only applied to objects, never on the human body. All visibly soiled surfaces should be cleaned before disinfection. Most cleaning can be done using regular housekeeping best practices.

WHAT PRODUCTS SHOULD BE USED FOR DISINFECTION:

- Household or commercial disinfection products (follow manufacturer's instructions for disinfection), or a bleach solution (20 ml bleach per litre of water).
- Do not mix bleach with ammonia or any other cleaning product.

DURING CLEANING/DISINFECTION:

- If the surface is dirty remove visible dust and debris and clean using detergent or soap prior to disinfection.
- Follow disinfection product manufacturer's instructions for disinfection.
- Wear gloves while working with disinfectant products.

AFTER CLEANING/DISINFECTION:

- Wash hands with soap and water using proper hand-washing procedures immediately after gloves are removed. Wash hands for a minimum of 20 seconds.
- All disposable materials must be placed into a leak proof garbage bag and sealed for disposal.

HOUSEKEEPING:

• Regular housekeeping practices should be maintained in addition to enhanced surface cleaning/disinfection.

NOTICE:

This document was created to assist vessel owners, captains & crew with vessel cleaning recommendations only. These measures may help reduce the risk of transmission, but cannot be guaranteed to eliminate the risk. The Fisheries Safety Association of Nova Scotia offers this document based on information from credible sources - the Public Health Agency of Canada and FishSafeBC.

If you or a crew member display symptoms of COVID-19, return the vessel to port immediately. Symptomatic crew must self-isolate and contact 811 immediately. All other crew members must self isolate and monitor symptoms. For more information please visit <u>novascotia.ca</u>