

## Preparing for Direct Sales: Crew Health and Seafood Handling



**All crew, dockhands, deckhands, and other personnel that directly harvest and handle seafood for sale off-the-boat should:**

Check **temperature** at the beginning and end of each day.



Anyone who is experiencing **symptoms of COVID-19**, such as fever, cough, or shortness of breath must be excluded from work and/or handling seafood products immediately.

**Wash hands frequently.**



**Wear gloves!** When handling/packing seafood for offload or delivery, **minimize barehanded contact** with food containers and bags. Always dispose of gloves properly in the trash.



**Use a facemask** and make sure it covers both your nose and mouth for it to be effective.

Cover your mouth and nose when sneezing. Sneeze into your elbow or use a tissue. Change gloves afterward and put in the trash. Wash hands properly before putting on new gloves.



**Clean and sanitize** frequently touched surfaces such as shovels, sorting equipment and tables, plastic crates and containers, and onboard refrigeration equipment, especially handles, and doors.



## Preparing for Direct Sales: Disinfectants and Sanitizing

### Recommended concentrations to disinfect **NON-FOOD** contact surfaces for COVID-19:

Disinfectant	Recommended Concentration	Volume to prepare 1 gallon
Chlorine (assuming 5.25% sodium hypochlorite in chlorine bleach)	800 ppm (parts per million)	1/3 cup
Alcohol (using 95% ethyl alcohol)	70%	3 quarts

### How to safely use alcohol to disinfect:

- A 70% alcohol solution can be safely used as disinfectant if spraying surfaces at close range.
- Do not mix alcohol with other disinfectants, such as bleach.
- Do not use alcohol solution near an open flame.
- Do not spray into the air, especially in a less ventilated area.

### How to make a disinfectant solution:

**STEP 1:** Measure disinfectant solution and place in a bucket. If using a 1 gallon bucket, add the amount listed in the table above for "Volume to prepare 1 gallon." If using a 5 gallon bucket, use 5 times the 1 gallon amount.

**STEP 2:** Fill the rest of the bucket to the top with water.



- Recommended preparation is based on the most common concentration available.
- Base your calculation on your disinfectant concentration.
- Always follow manufacturer's recommendations on the label for concentrations and contact times.
- A more concentrated disinfectant does not necessarily result in more effective elimination of pathogens.



The American Chemistry Council's Center for Biocide Chemistries has created a list of pre-approved U.S. Environmental Protection Agency (EPA) for use against the 2019 novel coronavirus (COVID-19). This product list is not exhaustive, but it is a guide for business owners, health professionals, and the public to identify products for use during the COVID-19 outbreak. You can access the full list by visiting the American Chemistry Council website ([americanchemistry.com](http://americanchemistry.com)).



## Off-the-Boat and Dockside Sales: Do you have the right permit?

### State Permitted Fishermen (vessel is NOT federally permitted):

NH commercial fishing licenses allow the harvester to sell their own catch to whomever they would like. No other licenses are required; however, **all sales must be reported**.

Most NH fishermen sell to a major dealer or process through a major dealer who does the reporting. **If selling directly off-the-boat without going through a dealer, NH fishermen need to report all sales themselves** on paper or through the electronic dealer reporting system. Fishermen indicate their intent to sell directly on their license application. If they did not already indicate on their application, they need to **contact NH Fish and Game to get reporting materials**.

### Federally Permitted Vessels:

**All federally permitted vessels are required to sell their entire catch to a federally permitted dealer.** To facilitate dockside sales, fishermen can apply for their own federal dealer permit online, here: <https://www.fisheries.noaa.gov/new-england-mid-atlantic/resources-fishing/vessel-and-dealer-permitting-greater-atlantic-region>. Dealers have mandated electronic weekly reporting. All sales get reported through the SAFIS electronic dealer reporting program. NOAA will set up the necessary account. If the harvester is the one making the sales, there is no other license required.

### Can someone else help sell off-the-boat or dockside?

In either scenario (state or federal permit), if fishermen are landing the product and then having *someone else* sell to the public, that sales person or business needs both a wholesale marine species license and (if selling lobster or crab) needs a retail lobster and crab license. The sales person could be the person that gets the federal dealer permit and be the "dealer" for state reporting.

### Reporting is critical!

It will be critical with any federal assistance (CARES Act, etc.) that harvesters have and continue to be compliant with reporting all trips and transactions.



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## Direct Seafood Sales: Interacting with Customers

If you or your crew are participating in directly selling your seafood to consumers, here are some suggested Best Handling Practices:

Remember: proper precautions are very important for crew and customer health and safety!



**Wash hands** frequently.



**Wear gloves.**

Minimize barehanded contact with bags and food containers.

Change gloves often (if possible, after every pick-up or drop-off). Always dispose of gloves properly in the trash.



**Use a facemask.**

Make sure it covers both your nose and mouth to be effective.



**Clean and sanitize** frequently touched surfaces like tables, plastic crates, and containers.

### Pick-up Procedures:

- Ask customers ahead of time if they have any symptoms or are ill. If they are sick, ask them to send someone else to pick up their order.
- Ask customers to bring their own sanitized coolers or containers.
- **Wear gloves and a facemask.** If possible, wash/sanitize hands and change gloves after every pick-up.
- Stagger pick-ups to avoid large groups. **Only one customer at a time is preferable.**
- Practice social/physical distancing at all times, keeping **at least 6 feet apart from others.**
- Customers can place their coolers on the ground with payment (or even better, in the trunk of their car) and you ALONE handle and load the seafood.
- Consider using an online payment service (Venmo, PayPal, etc.) instead of cash or check.



### Delivery/Drop-off Procedures:

- Ask customer to leave a sanitized cooler outside.
- Ask customer to leave payment in the cooler if payment hasn't occurred online (Venmo, PayPal, etc.).
- Delivery person should wear gloves and a facemask. Wash/sanitize hands after every delivery.