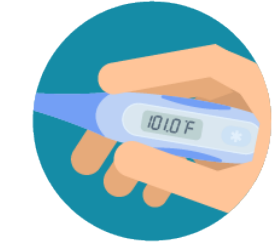


Preparing for Direct Sales: Crew Health and Seafood Handling



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.