

REOPENING GUIDANCE FOR COMMERCIAL FISHING

Based upon recommendations from the Cape May County-Wide Recovery Initiative Business Sector Task Force

Compiled May 6, 2020

In compliance with the Opening Up America Again criteria, state guidance, and building upon the common experience of essential retail success, the following minimum mitigation protocols will be in effect for all business and organizations:

Social Distancing: All persons who are not part of an existing, noninfected pod of individuals, such as families or other discreet small groups, will be required to remain at least six-feet distant from each other.

Personal Protective Equipment: All persons will be required to utilize an effective covering of the nose and mouth designed to maximize the prevention of distribution or inhalation of vapor droplets from the respiratory system. Employees will be instructed on the proper use of gloves or other barriers to transmission by touch and will be required to utilize the same at all times.

Employee and Management Monitoring: Where possible, offer both virus and antibody testing to employees prior to commencing operations. All employees and members of management of all business and public operations will be continually monitored for body temperature and symptom concerns. Temperature baselines will be detected and recorded for comparison to regular temperature monitoring. Any employee or member of management showing symptoms or an elevation of body temperature will be immediately removed from the workforce and sent for testing and isolation. Tracing, and if necessary removal and/or isolation, of employee contacts will immediately commence and preventative measures ranging from disinfection of work areas to closure of part or all of a facility will take place until such time as broader disinfection can occur.

Sanitation: All employers, public and private, will engage in strict sanitation protocols. All refuse will be handled by employees in personal protective equipment that includes, at a minimum, face-coverings and gloves. Refuse will be constantly monitored and frequently removed to closed containers. Industry specific sanitation protocols have been developed and will be implemented and followed, especially as relates to food service and accommodations, as more fully set forth in the protocols included in the appendix.

Disinfection: All disinfection will follow the guidelines provided by the Centers for Disease Control, at a minimum.¹ Disinfection will be frequent and thorough and effectuate by use of EPA and/or FDA approved and effective microbial disinfectants.

¹ <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>

Rutgers Extension COVID Guidance for Agriculture, Environment and Natural Resources,
Fisheries and Aquaculture: <https://njaes.rutgers.edu/covid-19/>