



# Reopening New York

## Commercial Fishing Services and For Hire Vessels Guidelines for Employers and Employees

These guidelines apply to all commercial fishing services and for-hire vessel activities in regions of New York that have been permitted to [reopen](#), as well as to commercial fishing services and for-hire vessel activities statewide that were previously permitted to operate as essential.

During the COVID-19 public health emergency, all owners / operators of commercial fishing services and for-hire vessel activities businesses should stay up to date with any changes to state and federal requirements related to commercial fishing activities and incorporate those changes into their operations. This guidance is not intended to replace any existing applicable local, state, and federal laws, regulations, and standards.

### Physical Distancing

#### Mandatory

- ✓ Ensure 6 ft. of distance between personnel, unless safety or core function of the work activity requires a shorter distance.
- ✓ Any time employees are less than 6 ft. apart from one another, they must wear acceptable face coverings.
- ✓ For any work occurring indoors, limit workforce presence to no more than 1 worker per 250 sq. ft. on site, excluding supervisors in this calculation, unless additional personal protective measures are implemented (e.g. face coverings at all times).
- ✓ If small spaces (e.g. elevators, hoists) are occupied by more than one person, keep occupancy under 50% of maximum capacity.
- ✓ Limit non-essential in-person gatherings as much as possible.
- ✓ Establish designated areas for pick-ups and deliveries, limiting contact to the extent possible.
- ✓ Ensure adequate social distancing in small areas, such as restrooms and breakrooms, with appropriate signage and systems (e.g. flagging when occupied) to restrict occupancy.

#### Recommended Best Practices

- ✓ Create additional space for employees by limiting in-person presence to only personnel necessary for the current task(s), adjusting workplace hours, staggering arrival/departure times, creating A/B teams, and/or scheduling only one team in an area at a time.
- ✓ Modify alignment of workstations to maintain 6 ft. distance and avoid multiple crews and/or teams working in one area. If not feasible, provide and require face coverings or enact physical barriers (e.g. plastic shielding walls), in accordance with OSHA [guidelines](#), in areas where they would not impair air flow, heating, cooling, or ventilation.
- ✓ Reduce bi-directional foot traffic by posting signs with arrows in narrow aisles, hallways, or spaces.
- ✓ Small spaces (e.g. elevators, hoists) should be occupied by only one individual at a time, unless all occupants are wearing face coverings
- ✓ Prohibit non-essential visitors on the site.
- ✓ Use tele- or video-conferencing whenever possible. Essential in-person gatherings (e.g. meetings) should be held in open, well-ventilated spaces with appropriate social distancing among participants.
- ✓ Post social distancing markers using tape or signs that denote 6 ft. of spacing in commonly used and other applicable areas on the site (e.g. clock in/out stations, health screening stations).
- ✓ Encourage employees to bring lunch from home and reserve adequate space for employees to observe social distancing while eating meals



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	Mandatory	Recommended Best Practices
Physical Distancing (cont'd)	<ul style="list-style-type: none"> <li>Limit in-person gatherings on vessels and boats, as follows:               <ul style="list-style-type: none"> <li>Commercial Vessels: No more than the minimum number of crew members necessary for safe operations; provided, however, that members wear acceptable face coverings when unable to maintain an appropriate social distance of 6 ft.</li> <li>All other Vessels and Boats: No more than the maximum number of people who can safely maintain an appropriate social distance of 6 ft., inclusive of both crew and passengers, unless all are members of the same household. If such distance cannot be maintained, acceptable face coverings must be worn at all times by all individuals on the vessel.</li> <li>Walk-In Fishing Guide: Permitted so long as personal contact is minimized and social distancing protocols, including wearing acceptable face coverings when individuals are less than 6 ft. apart from one another, are adhered to by all parties.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Consider touchless payment, where possible; and if not possible, have hand hygiene supplies (e.g. hand sanitizer) for use after each transaction.</li> </ul>
Protective Equipment	<ul style="list-style-type: none"> <li>Provide employees with an acceptable face covering at no-cost to the employee and have an adequate supply of coverings in case of replacement.</li> <li>Acceptable face coverings include but are not limited to cloth (e.g. homemade sewn, quick cut, bandana) and surgical masks, unless the nature of the work requires stricter PPE (e.g. N95 respirator, face shield).</li> <li>Face coverings must be cleaned and disinfected or replaced after use or when damaged or soiled, may not be shared, and should be properly stored or discarded.</li> <li>Passengers aboard for-hire vessels must use appropriate face coverings when social distancing of 6 ft. cannot be maintained, unless they are under three years of age or cannot medically tolerate such covering.</li> </ul>	



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	Mandatory	Recommended Best Practices
<b>Hygiene, Cleaning, and Disinfection</b>	<ul style="list-style-type: none"> <li>✓ Adhere to hygiene and sanitation requirements from the <a href="#">Centers for Disease Control and Prevention (CDC)</a> and <a href="#">Department of Health (DOH)</a> and maintain cleaning logs on site that document date, time, and scope of cleaning.</li> <li>✓ Provide and maintain hand hygiene stations for personnel, including handwashing with soap, water, and paper towels, as well as an alcohol-based hand sanitizer containing 60% or more alcohol for areas where handwashing is not feasible.</li> <li>✓ Provide and encourage employees to use cleaning and disinfecting supplies before and after use of shared and frequently touched surfaces, followed by hand hygiene.</li> <li>✓ Conduct regular cleaning and disinfection at least after every trip, daily, and more frequently as needed, and more frequent cleaning and disinfection of shared objects (e.g. tools, knives, cleats) and surfaces, as well as high transit areas, such as restrooms and common areas, using Department of Environmental Conservation (DEC) <a href="#">products</a> identified by the Environmental Protection Agency (EPA) as effective against COVID-19.</li> <li>✓ Regularly clean and disinfect all areas of the vessel at the beginning and end of each trip.</li> <li>✓ Enact protocols and procedures to ensure that no fishing equipment may be shared, unless it has been cleaned and disinfected between users. Nets or gaffs may be handled only by crew members.</li> <li>✓ Limit the sharing of objects (e.g. tools, machinery, vehicles) and discourage touching of shared surfaces; or, when in contact with shared objects or frequently touched areas, wear gloves (trade appropriate or medical); or, perform hand hygiene before and after contact.</li> <li>✓ Ensure that vessels with food service abide by the same health and safety protocols that are in effect for food service establishments.</li> </ul>	<ul style="list-style-type: none"> <li>✓ Wherever possible, increase ventilation of outdoor air (e.g. opening windows and doors) while maintaining safety precautions.</li> </ul>

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<b>Communication</b>	<ul style="list-style-type: none"> <li>✓ Affirm you have reviewed and understand the state-issued industry guidelines, and that you will implement them.</li> <li>✓ Post signage throughout the site to remind personnel to adhere to proper hygiene, social distancing rules, appropriate use of PPE, and cleaning and disinfecting protocols.</li> <li>✓ Train all personnel on new protocols and frequently communicate safety guidelines.</li> <li>✓ Conspicuously post completed safety plans on site.</li> </ul>	<ul style="list-style-type: none"> <li>✓ Use social media, verbal communication, and signs to provide customers with instructions and to encourage them to use of face coverings, in accordance with Governor’s Executive Orders, CDC, and DOH guidance.</li> <li>✓ Establish a communication plan for employees, visitors, and clients with a consistent means to provide updated information.</li> </ul>
<b>Screening</b>	<ul style="list-style-type: none"> <li>✓ Implement mandatory health screening practices (e.g. questionnaire, temperature check) for employees asking about (1) COVID-19 <a href="#">symptoms</a> in past 14 days, (2) positive COVID-19 test in past 14 days, and/or (3) close or proximate contact with confirmed or suspected COVID-19 case in past 14 days.</li> <li>✓ An individual who screens positive for COVID-19 symptoms must not be allowed to enter the location and must be sent home with instructions to contact their healthcare provider for assessment and testing.</li> <li>✓ Immediately notify state and local health departments of confirmed positive cases and provide the individual with information on healthcare and testing resources.</li> <li>✓ Have a plan for cleaning, disinfection, and contact tracing in the event of a positive case.</li> <li>✓ Designate a central point of contact, which may vary by activity, location, shift or day, responsible for receiving and attesting to having reviewed all questionnaires, with such contact also identified as the party for individuals to inform if they later are experiencing COVID-19- related symptoms, as noted on the questionnaire.</li> </ul>	<ul style="list-style-type: none"> <li>✓ Perform screening remotely (e.g. by telephone or electronic survey), before reporting to the site, to the extent possible.</li> <li>✓ Maintain a daily log of every person who may have close or proximate contact with other individuals; excluding deliveries that are performed with appropriate PPE or through contactless means. Encourage but do not require customer and visitor information as part of this log.</li> <li>✓ Coordinate screening to prevent people from intermingling in close or proximate contact with each other prior to completion of the screening.</li> <li>✓ Refer to CDC guidance on “<a href="#">Symptoms of Coronavirus</a>” for the most up to date information on symptoms associated with COVID-19.</li> <li>✓ Screeners should be trained by individuals familiar with CDC, DOH, and OSHA protocols and wear appropriate PPE, including at a minimum, a face covering.</li> <li>✓ Refer to DOH <a href="#">guidance</a> regarding protocols and policies for employees seeking to return to work after a suspected or confirmed case of COVID-19 or after the employee had close or proximate contact with a person with COVID-19</li> </ul>

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