Marina Operators

Communicate clearly

Post information throughout the marinas and surrounding areas to frequently remind boaters and customers to take steps to prevent the spread of COVID-19. These messages should include information about:

- Staying home if you are sick or do not feel well.
- Using six feet social distancing in all areas of the marina and docks and with other boaters.
- No gathering in groups or tying off to other boats.
- 10 or fewer individuals on a boat.
- Boaters should not loiter on docks or walkways to allow others the ability to social distance while accessing their vessel.
- Promote wearing a mask or face covering when entering buildings or interacting in close proximity to other boaters, practicing good personal hygiene including washing hands often with soap and water for at least 20 seconds, using hand sanitizer, refraining from touching eyes, nose, and mouth with, coughing and sneezing into an elbow, etc.

Maintain public restrooms and shower facilities to lower risk of spreading the virus.

- Ensure there are functional toilets.
- Clean and disinfect public areas and restrooms at least three times a day using EPA-registered disinfectants, particularly on high-touch surfaces such as faucets, toilets, doorknobs, and light switches.
- Make sure supplies for handwashing, including soap and materials for drying hands, are fully stocked every time the bathroom is cleaned.
- Provide hand sanitizer where water is not available.
- Restroom and shower facilities should limit the number of users at any one time based on the facility size and current social distancing guidelines. These facilities should be cleaned/sanitized per CDC recommended protocol along with restroom cleaning schedules (at least 3 times a day).

Closures, modifications, and limitations

- In accordance with current orders, close any non-essential areas where people could potentially congregate.
- All food service must be run in accordance with current orders and guidelines for such establishments and also in accordance with the guidance outlined in Responsible RestartOhio for restaurants and bars.
- Fuel and pumpout stations must follow social distancing guidelines. Pump handles and other touchpoints in these areas should be cleaned/sanitized using CDC protocol after every use.

Recommended Best Practices

Communicate clearly

Develop regular communication with customers through a variety of channels (text, emails, social posts, flyers, etc.) to clearly communicate the steps your marina is taking to protect boaters and stop the spread of COVID-19. Develop an update website and send emails to boaters with additional preventative steps the facility is taking, as well as any changes boaters should expect to experience.

Maintain public restrooms and shower facilities to lower risk of spreading the virus.

- Post a cleaning schedule at each location.
- Install touch-free entry points at restrooms and other facilities.
- Install touchless sensors on sinks and soap dispensers.

Closures, modifications, and limitations

- Facilities may determine if masks are required to enter common spaces or may be made available to guests entering common spaces based on the facility.
- Marinas may require boaters to sign an agreement to follow safety procedures. Disregard of these guidelines may result in a variety of actions including refusal of entry to the marina or forfeiture of docking privilege or agreement.
Follow all appropriate guidance for customer interaction, retail sales, and equipment rentals.

- Install barriers and protective shields where needed to safely distance staff and customers.
- Post a revised occupancy number in retail or rental areas in accordance with any current order to minimize crowding where necessary.
- Mark floors inside buildings for six-foot standing areas or one-way traffic.
- Clean and disinfect high-use areas like door handles, keypads, counter tops, etc. after each use or at a minimum of every two hours.
- Disinfect all rental equipment after each use using EPA-registered disinfectants.
- Arrange any seating areas, tables, chairs, etc. (indoors and out) at safe distances from each other. If safe distances are not achievable, or regular sanitizing of these areas is not possible, barricade or remove seating areas.
- Review and follow all guidance for retail operations as provided in Responsible RestartOhio for Retail Services.

Maintaining Distance in outdoor spaces

- In areas of concern, mark 6-foot spacers on docks and/or ramps to help boaters and customers visualize safe distancing.
- In areas with a lot of cross traffic, direct pedestrian traffic to enter/exit these locations in specific ways, expand the available space (e.g. use underutilized parking lots or roads), or indicate one-way traffic wherever possible.
- Transient marinas must take extra precaution to space out incoming vessels so they are not entering at the same time.

Employees and vendors

- Be as flexible as possible with staff attendance and sick-leave policies. Remind staff to stay at home if they are sick. Isolate and send home anyone who exhibits fever, cough, or shortness of breath.
- Employees must perform a daily symptom assessment* prior to reporting for work.
- Require employees to stay at home if symptomatic and perform daily symptom assessment requirements before returning to work.
- Following recommendations in current orders, employees must wear clean masks and gloves when interacting with guests and other employees. Employers should provide proper PPE including masks and gloves to staff and define proper use when interacting with customers, including the expectation to keep these items clean (for example, change gloves frequently).
- Businesses must require all employees to wear facial coverings, except for one of the following reasons:
  - Facial coverings in the work setting are prohibited by law or regulation
  - Facial coverings are in violation of documented industry standards
  - Facial coverings are not advisable for health reasons
  - Facial coverings are in violation of the business’ documented safety policies
  - Facial coverings are not required when the employee/employee volunteer works alone in an assigned work area
  - There is a functional (practical) reason for an employee/employee volunteer not to wear a facial covering in the workplace.

*For the CDC, symptoms include cough, shortness of breath or difficulty breathing, fever, chills, muscle pain, sore throat, and new loss of taste or smell.

Follow all appropriate guidance for customer interaction, retail sales, and equipment rentals.

- Encourage third-party delivery staff to wait outside or in non-congested areas practicing social distancing guidelines. Encourage third-party delivery staff to wear face coverings.
- Educate on proper use, disposal, and maintenance of face coverings. Enhance education on proper use of gloves, per code.
- Health checks may include temperature assessments, questionnaires, employee self-checks, screening apps, or other tools. Update files with a log of “health checks.”
- Conduct telephone symptom assessments for employees who were ill and planning to return to work.
- As employee rehiring begins, consider virtual inter-viewing and on-boarding when possible.
- Reinforce education per current food safety code about when to wash hands. Post health department handwashing posters at sinks and stations. Set times for periodic handwashing.
- Avoid switching tasks when possible to reduce cross contamination concerns. Increase handwashing if changing tasks is necessary.
- Appoint an employee safety team or point of contact to identify safety concerns, suggest additional safety or sanitizing measures, and make ongoing improvements to your safety plan. Make sure all employees know who is on this team and how to contact them. This team can be responsible for training, developing, and distributing information regarding updated protocols, answering questions, and displaying information.
- Regularly provide staff with up-to-date information about COVID-19 and related business procedures and policies. Communicate the importance of practicing preventive actions.

Recommended Best Practices
Mandatory

• Allow ample opportunities for employees to wash and sanitize their hands.
• Company vehicles, equipment, break rooms, bathrooms, and other common areas must be cleaned and disinfected after every use.
• Wherever possible, implement staggered employee entry, work in assigned teams, vary arrival and departure, and stagger breaks to avoid interaction or grouping among staff.

Recommended Best Practices

• Wear a mask or face covering when entering buildings or interacting in close proximity to other boaters.
• Practice good personal hygiene including washing hands often with soap and water for at least 20 seconds, using hand sanitizer, refraining from touching eyes, nose, and mouth, coughing and sneezing into an elbow, etc.
• Bring trash bags, food, and supplies. Plan to carry in and carry out trash and other items.

Marina Operators

cont.

• Stay home if you are sick or do not feel well.
• Use social distancing and maintain at least six feet between individuals from other households in all areas of the marina and with other boaters.
• Do not boat or gather in groups of more than 10.
• Do not tie off to or gather with other boats.

Boaters

• Wear a mask or face covering when entering buildings or interacting in close proximity to other boaters.
• Practice good personal hygiene including washing hands often with soap and water for at least 20 seconds, using hand sanitizer, refraining from touching eyes, nose, and mouth, coughing and sneezing into an elbow, etc.
• Bring trash bags, food, and supplies. Plan to carry in and carry out trash and other items.

Confirmed Cases

• Immediately isolate and seek medical care for any individual who develops symptoms.
• Contact the local health district about suspected cases or exposure.
• Shut down affected areas for deep sanitation, if possible.

• Work with local health department to identify potentially infected or exposed individuals to help facilitate effective contact tracing/notifications.
• Once testing is readily available, test all suspected infections or exposures.
• Following testing, contact local health department to initiate appropriate care and tracing.
• Collect guest contact information as appropriate that can be shared with the health department for contact tracing purposes.