



In the absence of any Government mandated COVID-19 policies for preparing charter boats, the Charter Yacht Society has created the following document which incorporates best practices guidelines outlined by world recognized organizations.

The nature of a crewed charter vacation requires guests and crew to spend extended amounts of time in close quarters with each other. It is reasonable to expect that both guests and crew assume a certain amount of risk and, as such, agree to a list of standards and expectations set forth in advance. It is up to each crew to adopt standards that are reasonable given their turnaround times and boat design, but it is recommended that those standards be communicated transparently with the broker and the guests prior to guest arrival so that everyone is of the same understanding. Maintaining contact and disinfecting standards while the guests are on board is important for guest confidence and when the crew is modeling appropriate behavior it encourages the guests to follow suit.

General Information

- . Recommended cleaning agents; bleach, hydrogen peroxide and isopropyl alcohol. Do not mix with anything other than water to prevent formation of toxic gas.
- . Additional commercial disinfection products can be found here; <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19>
- . Bleach: ¼ cup bleach to 1 gallon room temperature water, the solution is effective for up to 24 hrs. Contact time of at least 1 minute for surface disinfecting, wipe after 10 minutes.
- . Isopropyl alcohol 70-90%: Undiluted contact time of at least 30 seconds. Concentrations above 90% not recommended as the evaporation rate is too fast for proper disinfection.
- . Hydrogen peroxide 1.5-3%: 1 to 1 ratio peroxide to water at 3%, the solution is effective for up to 24 hrs. Undiluted at 1.5%. Contact time of at least 1 minute, wipe after 10 minutes.
- . Hand sanitizer should be at least 60% alcohol and commercially produced.

<https://www.consumerreports.org/cleaning/common-household-products-that-can-destroy-novel-coronavirus/>

<https://research.unc.edu/covid-19/how-to-disinfect/>

Preparing for Guests

. Normal cleaning and disinfection procedures as used on high standard charter yachts, but with the inclusion of extra attention to heavily touched items such as light switches, toilet switches, door handles, bathroom counters etc. All should be thoroughly disinfected with the correct measurement as stated in the general information section.

. Exterior surfaces should also be washed down thoroughly and special attention should go to disinfecting dining areas, coolers, trash bins, and any common guest use items touched frequently like ice box, sunscreen bottles, and sliding door handles. Ensure different wiping cloths are used for different areas that are being cleaned

. Cleaners and crew should wear masks/face shields while in guest spaces and follow proper hand washing protocol. Crew and guests must wash their hands for at least 20 sec with liquid soap and running water.

. Post small prevention and control signs in conspicuous locations in the boat to serve as a reminder to guests.

Provisioning for Guests

. Delivery services should be utilized where possible to reduce outside contact in shops.

. Do not use dish soap or disinfectants to wash produce. Risk of transmission of Covid 19 from packaging and produce is very low (per CDC and FDA) but produce can be washed in 1 part apple cider vinegar to 2 parts water if desired.

<https://www.fda.gov/food/food-safety-during-emergencies/shopping-food-during-covid-19-pandemic-information-consumers>

<https://www.cnn.com/2020/04/23/health/groceries-takeout-coronavirus-wellness-scn-trnd/index.html>

Receiving Guests

. Ensure that expectations and behaviours are placed in writing and signed by the guests. These should also have been communicated to brokers.

. Greet guests on the dock without physical contact.

. Sanitize luggage on the dock. Pay particular attention to handles. Spray or wipe with disinfectant as appropriate.

. Assign cabins, move luggage below and recommend changing out of travel clothes prior to safety briefing.

<https://www.usatoday.com/story/travel/advice/2020/03/28/coronavirus-how-to-disinfect-your-suitcase/5081930002>

Chartering with Guests

- . Keep daily log of guest and crew movement (times going ashore and returning, locations visited) for potential use in contact tracing should a guest develop symptoms while on board.
- . Acquire medical thermometer for twice daily crew and guest monitoring. Watch for the development of symptoms during the trip. The Covid-19 symptoms include fever, cough, sore throat, runny nose, shortness of breath or difficulty breathing or acute gastrointestinal symptoms such as diarrhea, vomit, nausea, or abdominal cramps..
- . Hand sanitizer or hand wash station must be available for regular guest access (depending on boat design).
- . Hand sanitizer in the dinghy for use upon boarding for returning from shore, then handwashing when back at the boat.
- . Follow the Government of the Virgin Islands' guidance for behavior in public spaces (i.e. social distancing, contactless payments if possible, mask use, etc). Further guidance can be found at <https://bvi.gov.vg/covid-guidance>.
- . Mark beach towels with stitching or colored ribbon to distinguish between towels. Encourage guests to hang their own towels to minimise crew contact with guest laundry.
- . Designate separate spaces for snorkel gear (hanging dividing bags, labeled bins, or mesh bags that are color coded/notated) to prevent cross contamination.
- . When possible, open hatches regularly during the day to provide fresh air in enclosed spaces.
- . For crew providing cabin service, use masks in enclosed guest spaces. Use of approved disinfecting agents is required, see General Information for guidance, and give extra attention to heavily trafficked areas such as door and cabinet handles, light switches, toilet switches, and bathroom counters.
- . Avoid shaking linens to prevent aerosolizing viral material. Offer option of reducing linen change services should guests be amenable to reduce crew contact with guest spaces. Should crew perform mid-week linen changes, remove and bag all dirty linens before introducing clean linen into the space.
- . Should communal glassware or water bottles exist, label in advance with guest names to prevent cross contamination.
- . Disinfect heavily trafficked communal spaces regularly (i.e. salon door handles, companionway hand rails, etc).
- . Wash all serving ware in 110° soapy water or in a dishwasher on the hot water sanitizing cycle at 180°F, if possible, after each use.

Cleaning after guests

- . When possible, leave cabins untouched for 24 hrs to reduce potential viral load before stripping linens and cleaning.
- . Normal cleaning and disinfection procedures and laundry, on the hot water sanitizing cycle at 180°F, apply as charter boats are kept to very high standards. Extra attention to heavily trafficked areas such as door and cabinet handles, light switches, toilet switches, and bathroom counters. Use of approved disinfectant agents required. See General Information for guidance.
- . When possible, use spray disinfectant on communal upholstery or decorative throw pillows and set outside in the sun when laundering is not available.
- . Snorkel gear should be disinfected in a bleach solution after use. If using bags to separate gear, launder them with the rest of the boat laundry.