



Fishing Safety & Information During Public Health Emergency

IN 2019, A NEW STRAIN OF THE CORONAVIRUS WAS DISCOVERED. The disease associated with this new strain is known as COVID-19, and symptoms of the illness can range from fever and cough to more serious symptoms, such as pneumonia, which could be fatal.

To prevent infection from spreading, the Centers for Disease Control and Prevention (CDC) recommends frequent handwashing, avoid touching your eyes, nose, and mouth, cover coughs and sneezes, avoid close contact with those who are sick, and put distance between yourself and others.

The proven transmission routes are direct or indirect person-to-person contact. Therefore, there is a need for strict measures to minimize the risk of infection transmission during harvest, handling, and delivery.

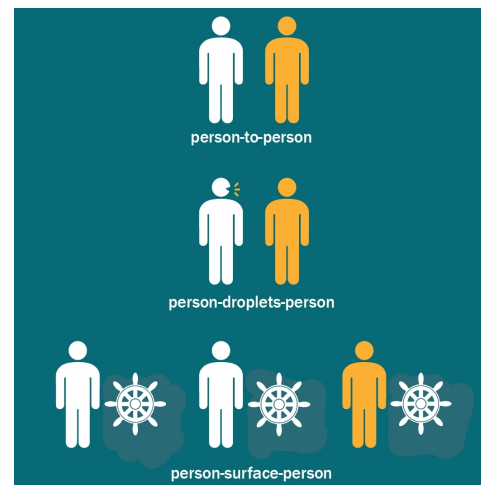


Fig. 1 Transmission routes of the new coronavirus.

WHEN HARVESTING & HANDLING SEAFOOD

It is important to ensure that the people who are handling food are healthy. Deckhands, dock hands, and yourself 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 immediately.

When handling/packing seafood for offload or delivery, minimize barehanded contact with food containers and bags. Cover your mouth and nose when sneezing. Sneeze into your elbow or use a tissue. Change gloves afterward. 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.

WHAT DISINFECTANTS CAN BE USED

The American Chemistry Council's Center for Biocide Chemistries has compiled a list of products that have been preapproved by the U.S. Environmental Protection Agency (EPA) for use against emerging enveloped viruses and can be used during the 2019 novel coronavirus (COVID-19) outbreak. This product list is not exhaustive

but can be used by business owners, health professionals and the public to identify products suitable for use during the COVID-19 outbreak. To access the complete list of approved disinfectants, visit the American Chemistry Council website (Americanchemistry.com).



Table 1. Recommended concentrations to disinfect NON-FOOD CONTACT surfaces for COVID-19.

Disinfectant	Recommended Concentration	Volume to prepare 1 gallon
Chlorine (assuming 5.25% sodium hypochlorite in chlorine bleach)	800 ppm*	1/3 cup
Alcohol (using 95% ethyl alcohol)	70%	3 quarts
Quats	800 ppm*	According to manufacturer instruction

*parts per million

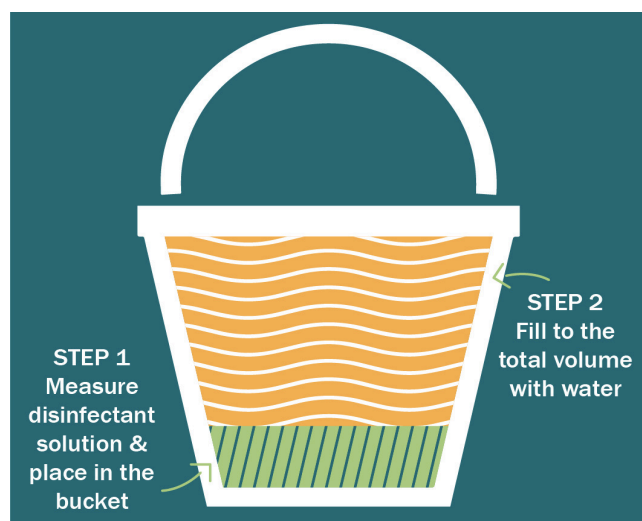


Fig 2 How to prepare disinfectant solution.

Recommended preparation is based on the most common concentration available. Base your calculation on your disinfectant concentration. Always follow the manufacturer's recommendations on the label for disinfectant concentrations and contact times. A more concentrated disinfectant does not necessarily result in a more efficient elimination of pathogens.

HOW TO SAFELY USE ALCOHOL TO DISINFECT

- A 70% alcohol solution can be safely used as disinfectant if spraying surfaces at close range.
- Do not mix alcohol with other disinfectants, such as bleach.
- Do not use near an open flame.
- Do not spray into the air, especially in a less ventilated area.

HOW FREQUENTLY TO DISINFECT

Higher risk (higher touch) areas must be disinfected more often than the lower risk ones, like the deck. Depending on the number of employees, you may want to disinfect high-risk equipment and/or areas every four hours or as frequently as needed. For the boat/deck, you need to disinfect at least once a day.

Don't forget to disinfect non-food areas, like the kitchen and bathroom; and equipment, like the wheel, gear, and radio.

CONSIDERATIONS WHEN SELLING DIRECT

When customers pick up

Ask customers ahead of time if they are having any illness or symptoms, or if they have traveled internationally in the last two weeks. If so, you should ask them to send someone else to get the order. Stagger pick-ups to meet one person at a time.

At pick-up, maintain a safe distance of 6 feet, as recommended by the CDC. Customers can place their ice chest on the ground, or better yet in the car trunk, with payment, and you load the seafood. Consider using an online payment service like Venmo or PayPal, instead of cash.



When dropping off seafood

Ask your customer to leave an ice chest outside, and place the seafood in it to minimize person-to-person contact. If payment has not been made online, ask the customer to leave cash in the ice chest.

Customers need to spray bags (allow recommended contact time); wash hands while waiting for contact time. Then remove food. Workers who delivered the food need to wash and/or sanitize their hands after each drop-off.



Processors can learn more about ways to limit the spread of the new coronavirus that causes COVID-19 here: lafisheriesforward.org/dealers-processors/

AUTHORS

Evelyn Watts, Ph.D. Assistant Professor, School of Nutrition and Food Sciences

Wenqing Xu, Ph.D. Assistant Professor, School of Nutrition and Food Sciences

Leslie Davis, Technical Writer, Louisiana Sea Grant

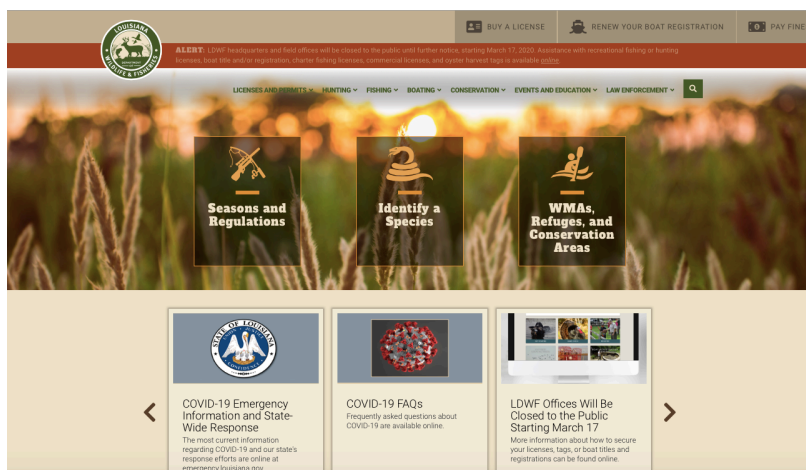
Fishing has not been closed by governmental response to COVID-19 at this time. Commercial harvesters and processors are considered an essential business by CISA and the state of Louisiana, and are not subject to the Governor's Executive Order to shelter at home. All requirements (eg licensing, reporting) are still in force.

Though state and federal fishery offices are closed to the public at this time, including Louisiana Department of Wildlife and Fisheries (LDWF) and NOAA Fisheries, staff can still be reached by phone, mail, email, and online.

Full details on LDWF commercial licenses and tags can be found at: <https://bit.ly/3dICLLO>

License renewals can be completed online at: <https://la-web.s3licensing.com>

Trip ticket forms and monthly submission sheets can be obtained by calling 225.763.3588, or emailing triptickets@wlf.la.gov.



Each of us has an individual responsibility to not put others' health in jeopardy. Please conduct your business and actions in a manner that helps us all stay safe and healthy.

RESOURCES FOR IMPACTED BUSINESSES*

The Office of the Governor has a list of resources for all individuals, and businesses especially, that are affected by COVID-19; including unemployment, Medicaid, Small Business Administration (SBA), homeowner, and SNAP resources: gov.louisiana.gov/index.cfm/page/92

Louisiana Economic Development (LED) also has a web page with links that connect business owners with valuable resources. These links are updated as soon as any new information becomes available, so please check this page often: opportunitylouisiana.com/covid-19-assistance

The Small Business Administration (SBA) has approved that ALL 64 Louisiana parishes are eligible for COVID-19 business aid. SBA offers a three-step process for disaster loans explained [here](#). To get started immediately, visit SBA.gov/Disaster.

Louisiana businesses may apply as follows:

<https://disasterloan.sba.gov/ela/>

Call Toll Free 1-800-659-2955

TTY: 1-800-877-8339

e-mail: disastercustomerservice@sba.gov

*This information is provided as a courtesy, and is up to date as of the publish date. Please contact a business assistance expert for the most current information.

