

REOPENING OF CARIBBEAN TOURISM & TRAVEL

Safely Resuming Business Operations and Restoring Caribbean Tourism in 2020 and Beyond

Guidelines and Checklists



CARPHA-CTO-CHTA-OECS-GTRCMC COVID-19 Task Force

September 2, 2020

GUIDELINES & CHECKLISTS

For Recreation and Entertainment including Sites and Attractions

CONTENTS

PREFACE	3
ACKNOWLEDGMENTS	5
ACRONYMS	6
KEY TERMINOLOGY	7
NOTATIONS	8

1.	GUIDELINES & KEY CRITERIA IN THE REOPENING OF TOURISM							
	1.1	Checklist of Key Criteria to Consider in the Reopening of Tourism	13					
2.	GUID	ELINES FOR ALL TOURISM SUB-SECTORS	15					
	2.1	Checklist of Guidelines for All Tourism Services	26					
3.	GUID	ELINES FOR RECREATION & ENTERTAINMENT (Sites & Attractions)	31					
	3.1	Checklist of Guidelines for Recreation & Entertainment (Sites & Attractions)	34					
REFE	RENCES		40					





PREFACE

These Guidelines and accompanying Checklists have been prepared by the Caribbean COVID-19 Tourism Task Force to support a consistent and harmonized strategy, as far as possible, in the phased approach to the recovery of Caribbean tourism and to minimizing health safety risks to visitors and residents in the operation of tourism businesses.

The members of the Task Force include: the Caribbean Public Health Agency (CARPHA), the Caribbean Tourism Organization, the Caribbean Hotel and Tourism Association, the Organization of Eastern Caribbean States, and the Global Tourism Resiliency and Crisis Management Center.

This document, therefore, establishes core guidelines and protocols aimed at protecting residents and visitors in the reopening and continued operation of tourism services, while simultaneously allowing tourism service providers to be effectively re-established.

The Guidelines are part of a series of documents which describes core protocols initially for four key tourism sub-sectors – Ground Transportation, Accommodations, Food and Beverage Operations and Sites and Attractions. These offer services at critical points on the continuum of the traveler's experience at the destination.

It is, therefore, of paramount importance that these services provide a heightened level of quality and health safety assurance to support business success in the new normal of a COVID-19 environment.

The guidelines are not meant to displace, but rather complement, those which are adopted by destinations and companies. They are intended to advance basic guidelines at a destination level, as well as core measures at sectoral levels, collectively aimed at building resident and visitor confidence and enabling the Caribbean to remain a top destination for visitors.

This document incorporates guidelines and protocols issued by a range of destinations, industry enterprises and regional agencies and are further synced with global protocols including those of the World Health Organization (WHO), the World Tourism Organization (UNWTO), and World Travel and Tourism Council (WTTC). For businesses that apply the guidelines and protocols, the intention is to acknowledge their efforts through a Regional Recognition Program of the Caribbean Public Health Agency (CARPHA) and collaborating partners of the Task Force.

This document has been prepared based on evidence and information currently available on the "Severe Acute Respiratory Syndrome Coronavirus 2 (SARS-CoV-2)", i.e. COVID-19. The Guidelines are, therefore, subject to reevaluation and adjustments as information on COVID-19 evolves, as new and more efficient solutions become available and with the development of a treatment or widely accessible vaccine for COVID-19.

Implementation of relevant protocols are necessary by all tourism service providers across the region to ensure the successful recovery of Caribbean tourism. Caribbean destinations and tourism services providers are accordingly encouraged to adopt and implement the guidelines and protocols as appropriate.



CARPHA-CTO-CHTA-OECS-GTRCMC COVID-19 Task Force

CARPHA-CTO-CHTA-OECS-GTRCMC COVID-19 Task Force











The CARPHA-CTO-CHTA-OECS-GTRCMC COVID-19 Task Force supplements CARICOM's efforts to extend core health safety protocols throughout the region aimed at minimizing the risk to residents and employees of contagion from COVID-19.

The COVID-19 Task Force is comprised of representatives from the Caribbean Public Health Agency (CARPHA); the Caribbean Tourism Organization (CTO); the Caribbean Hotel and Tourism Association (CHTA), Global Tourism Resilience and Crisis Management Centre (GTRCMC), and the Organization of Eastern Caribbean States (OECS) Commission, and was tasked to:

- 1. Inventory and Review existing COVID-19 Health Safety Standards and Identify Core Regional Standards and Sub-sector Standards for consideration as part of Regional Protocols;
- 2. Identify the Core Protocols required for the Regional Recognition Program of CARPHA and collaborating partners;
- 3. Develop Supporting Documents inclusive of Checklists, and
- 4. Identify Training Needs and Develop a Staged Training Plan.

COVID-19 Task Force Organization Representatives



Caribbean Public Health Agency www.carpha.org Dr. Joy St. John Dr. Lisa Indar **Ornella Cyrus**





www.onecaribbean.org Sharon Banfield Amanda Charles



CARIBBEAN HOTEL & TOURISM

ASSOCIATION

Organization of **Eastern Caribbean States** www.oecs.int Maria Fowell

Caribbean Hotel & Tourism

Vanessa Ledesma-Berrios

www.caribbeanhotelandtourism.com

Association

Frank Comito



Global Tourism Resilience and Crisis Management Centre www.gtrcmja.org

Prof. Lloyd G. Waller

ACKNOWLEDGMENTS

The CARPHA-CTO-CHTA-OECS-GTRCMC COVID-19 Task Force acknowledges the support and input of:

Dr. T. Jennifer Edwards PhD Senior Tourism Development Specialist Bahamas

Gail Springer Barbados Hotel and Tourism Association

Omar Robinson Jamaica Hotel and Tourist Association

Brian Frontin Trinidad Hotels, Restaurants and Tourism Association and Caribbean Society of Hotel Association Executives

Dr. Carlene Radix MD OECS Commission

Mike Maura Global Ports Holding Bahamas

Robert & Kelly Meister Dolphin Encounters Bahamas

Roseanne Myers Atlantis Submarines (Barbados) Inc. Barbados

Patricia Affonso-Dass Ocean Resorts Barbados

Fielden Family: Russ, Magdalena, Marie and Renatta True Blue Bay Boutique Resort Grenada **Genevieve Dixon** SunSwept Resorts Saint Lucia

Karolin Troubetzkoy Jade Mountain & Anse Chastanet Resorts Saint Lucia

Sheba Wilson Grace Bay Resorts Turks & Caicos

Nicola Madden-Greig Courtleigh Hospitality Group Jamaica

Deborah Schwartz Bay Gardens Resorts St. Lucia

Christine Young MSc Green Caribbean Consulting Jamaica

Figment Design

Marketplace Excellence



We also wish to acknowledge and thank the Caribbean Hotel and Tourism Association Education Foundation



ACRONYMS

ATV	All-Terrain Vehicle
c	Celsius
CARICOM	Caribbean Community and Common Market
CARPHA	Caribbean Public Health Agency
CDC	Centers for Disease Control and Prevention
СНТА	Caribbean Hotel and Tourism Association
COVID-19	Severe Acute Respiratory Syndrome Coronavirus 2 (SARS-CoV-2)
CTHAS	Caribbean Travel Health Assurance Stamp
сто	Caribbean Tourism Organization
EPA	Environmental Protection Agency (US)
EU	European Union
F	Fahrenheit
F&B	Food and Beverage
GTRCMC	Global Tourism Resilience and Crisis Management Centre
HVAC	Heating, Ventilation and Air Conditioning
ΙΑΑΡ	International Association of Amusement Parks and Attractions
IPC	Infection Prevention and Control
ISO	International Organization for Standards
MICE	Meetings, Incentives, Conferences and Events
NHTA	National Hotel & Tourism Association
OECS	Organization of Eastern Caribbean States
OSHA	Occupational Safety and Health Administration
PC	Personal Computer
PCR	Polymerase Chain Reaction
POS	Point-of-Sale
PPE	Personal Protective Equipment
PR	Public Relations
RAT	Rapid Antigen Test
RT-PCR	Reverse-Transcription - Polymerase Chain Reaction
SMS	Short Message Service
SOP	Standard Operating Procedure
THIS	Tourism Health (Information) System
ТТВАА	Trinidad and Tobago Beverage, Alcohol Alliance
UITP	International Association of Public Transportation
USVI	United States Virgin Islands
UNWTO	World Tourism Organization
WHO	United Nations World Health Organization
WTTC	World Travel and Tourism Council

-



CARIBBEAN TRAVEL HEALTH ASSURANCE STAMP (CTHAS)

CTHAS will be issued by CARPHA for accommodation facilities which are registered on THIS and meet CARPHA COVID-19 health and safety protocols. This regionally recognized stamp of approval will be the only such recognition worldwide to be issued by a health agency to acknowledge that health standards are met for tourism.

The stamp will add to assuring travelers that health safety is of priority in their stay at the recognized property while in the Caribbean. The intention is for CTHAS to be available to tourism service providers initially in the accommodation sector and later for other tourism sub-sectors.

CLEANING, SANITIZING AND DISINFECTING Cleaning, sanitizing and disinfecting are considered three (3) levels of the cleaning process ¹, i.e.

1. Cleaning: To remove dirt, soils, debris and impurities from surfaces. This involves soaps and detergents and removes germs like bacteria or viruses but does not necessarily kill them. Hot or cold water may be applicable;

2. Sanitizing: To reduce bacteria on a surface by at least 99%. This kills a high percentage of germs that are on surfaces and can be done by heat or chemicals. It may not eliminate all the presence of bacteria, viruses and mould and does not prevent growth; and

3. Disinfecting: To kill a wider range and higher percentage (99.99%) of microorganisms (than sanitizers) on a surface. This is done with chemical and requires a certain amount of contact time. Items that will contact food or be used in the mouth must be thoroughly rinsed after disinfecting.

CDC recommends wearing gloves when you are cleaning or caring for someone who is sick. Otherwise, washing hands for 20 seconds with running water and wearing face coverings along with other preventative measures such as physical distancing and using hand sanitizers are seen as most appropriate for daily activities.

HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

HACCP is an internationally recognized method of identifying and managing food safety related risk and, when central to an active food safety program, can provide customers, the public, and regulatory agencies assurance that a food safety program is well managed.

TOURISM SERVICE PROVIDERS

This term covers all individuals, businesses and entities in hospitality, travel and tourism that offer services to visitors in the destination. These include those in all of tourism's sub-sectors including Accommodation, Transportation, Food and Beverage; Entertainment and Recreation (including Sites and attractions); Meetings, Incentives, Conferences and Events (MICE); and Other Tourism Support and Related Services.

TOURISM HEALTH INFORMATION SYSTEM (THIS)

THiS is a real-time, web-based application developed by the Caribbean Public Health Agency (CARPHA) to monitor for illnesses and potential outbreaks in visitor accommodations (Hotels, Guest Houses etc.) and to facilitate a confidential early warning and rapid response. THiS is intended to strengthen regional and national health systems and to enhance the health safety of staff, residents and visitors and the quality, reputation and sustainability of Caribbean tourism.

Through THiS, facilities and countries can proactively monitor COVID-19 syndromic trends and illness of visitors. Selfmonitoring can be done by guests themselves. Plans are underway to extend THiS to service providers in other tourism **sub-sectors.**

¹ Based on CARPHA Interim COVID-19 Health Guidelines for Hospitality: Hotels and Guesthouses. Healthier, Safer Tourism



USE OF GREEN/ENVIRONMENTALLY SAFE AND RECYCLED PRODUCTS

COVID-19 requires increased cleaning, sanitizing and disinfecting and the use of personal protective equipment (PPE) to ensure health safety - all of which can make use of safer products and tools to avoid harming staff, visitors and the pristine environment promoted by destinations across the Caribbean.

Use of eco-products that achieve the health safety requirements of COVID-19 and recognized through testing and certification by third party groups such as Green Seal, Ecologo and the EPA's Design for the Environment, is encouraged. Reducing the use of plastics, where possible, is also encouraged, e.g. digital mobile phone room entry instead of plastic room key cards.

WHAT IS COVID - 19?

COVID-19 is a new strain of coronavirus first identified in Wuhan City, China in December 2019. It was first noted that it usually takes 2 to 14 days for someone to show signs of infection after having come into contact with someone with the disease. This 2019 virus is a new strain of coronavirus that has not been previously identified in humans.

HOW COVID-19 SPREADS

There are 2 main routes by which people can spread COVID-19:

- ✓ By the respiratory droplets of an infected person (who coughs or sneezes) to people who are within 2 meters/6 feet, i.e.it is spread person to person, and
- √ By touching a surface, object or the hand of an infected person that has been contaminated with respiratory secretions AND then touching their own mouth, nose, or eyes (e.g. touching door knobs or shaking hands then touching own face)

COVID-19 SYMPTOMS²

The most common symptoms of COVID-19 are:

✓ Fever

 $\sqrt{}$ Dry cough, and

√ Tiredness

People of all ages who experience fever and/or cough associated with difficulty breathing/shortness of breath, chest pain/ pressure, or loss of speech or movement should seek medical attention immediately.

Other less common symptoms that are usually mild and begin gradually include:

- √ aches and pains √ nasal congestion
- √ headache

- ✓ conjunctivitis
 ✓ sore throat
 ✓ diarrhea
- √ loss of taste or smell
- 🗸 rash on skin
- \checkmark discoloration of fingers or toes

· Some persons may show no symptoms (asymptomatic), but are positive

According to WHO, most people (about 80%) recover from the disease without needing hospital treatment.

² https://www.who.int/emergencies/diseases/novel-coronavirus-2019/question-and-answers-hub/q-a-detail/q-a-coronaviruses





REOPENING OF CARIBBEAN TOURISM & TRAVEL

PRINCIPLES & KEY CRITERIA IN THE REOPENING OF TOURISM

Guidelines and Checklist



September 2, 2020

GUIDELINES & KEY CRITERIA IN THE REOPENING OF TOURISM

As travel restrictions are lifted internationally in tourism generating countries and airlines resume flights to the region, CARPHA has issued Health Guidelines for the Hospitality Sector to support the health safety of residents and visitors as destinations across the Caribbean reopen for tourism.

These Guidelines are based on six (6) foundational principles needed in the restart and operation of tourism in 2020 and beyond. The recommendation is for these principles to permeate the COVID-19 measures and protocols of destinations and of tourism service providers.

CARPHA GUIDELINES

- √ Lift Travel Restrictions in accordance with WHO Criteria and CARICOM Common Protocol;
- √ Build Consumer Confidence by establishing Healthy Practices in the Destination;
- √ Reconfigure Hospitality Businesses to follow Physical Distancing and other Health Safety Practices;
- \checkmark Institute Proactive COVID-19 Traveler's Health Practices;
- $\sqrt{}$ Heighten Public Education and Communication including for Employees and Visitors; and
- √ Sustain Permanent Partnerships among State and Non-State Actors on the Value Chain.

SIX KEY CRITERIA³

These guidelines should be supported by the following six (6) criteria in each destination:

1. LOW LEVELS OF COVID-19 INCIDENCE

This is the main pre-requisite for resuming tourism activities in any destination.

It must be based on epidemiological evidence which shows that the spread of COVID-19 in that specific destination has significantly decreased and stabilized for a sustained period of time and is likely to remain stable with the increased tourist population.

2. HEALTH SYSTEM CAPACITY

The tourism sector must assess availability of and access to sufficient health care.

Sufficient health system capacity should be available for both residents and tourists so that, in the event of a sudden increase in cases, the health system is not overwhelmed. This is particularly important in areas that can expect higher rates of visitors due to the capacity of their tourism plant, i.e. large hotels and resorts, and the type and distance from healthcare infrastructure, e.g. homestay and vacation rental away from the regular thoroughfare.

If tourist areas have limited health care services and a considerable number of additional visitors can be expected, there arises a need for implementing additional response mechanisms, such as medical evacuation flights to, for example, medical facilities on neighbouring islands in the region.

³ Adapted based on EU/WHO, May 13, 2020: COVID-19: EU Guidance for the Progressive Resumption of Tourism Services and for Health Protocols in Hospitality Establishments: https://ec.europa.eu/info/sites/info/files/communication_tourismservices_healthprotocols.pdf



3. SURVEILLANCE & MONITORING CAPACITY

Systems must be in place to monitor and respond to changes in indicators of health service capacity.

Increased surveillance and monitoring capacity on a local level are required to prevent introduction of the virus through travelers as well as spread from local populations to tourists. To support capacity, destinations should make use of CARPHA's real-time Tourism Health Surveillance and Monitoring Systems (e.g. THiS) if no current system of monitoring travelers health is used by a destination.

THIS is a confidential, web-based application for real-time syndrome surveillance of populations in tourism accommodations. This application was designed to enhance national surveillance systems by monitoring illnesses in tourist accommodations to identify public health threats in real-time in order to promote rapid response and disease spread.

Destinations using THiS would be meeting a key criterion in Caribbean travelers' health assurance and would be identified in Caribbean Traveler's apps as a recognized destination.

4. TESTING CAPACITY

A pivotal criterion in the restart and continued operation of tourism activities is testing to detect cases, monitor the spread of the virus and to slow down or impede transmission.

Recognizing the practices to date that have undergirded the Caribbean's success in containing the spread of COVID-19, we recommend that a robust testing mechanism for visitors, returning residents and citizens be a part of a destination's border entry requirements at this stage in the pandemic.

If pretesting in the country of origin is either not possible or practical within 72 hours of travel, protocols should be established by the host destination which provide for testing upon arrival. In all cases, passengers should be formally notified in advance of travel of all entry requirements at the destination as well as with respect to any specific protocols that will be expected e.g. wearing of face coverings, corporal temperature screening, etc. Additionally, passengers should be clearly advised in advance of travel of all details related to isolation requirements should they test positive for COVID-19 on arrival or at any point during their stay. Passenger must agree in advance of travel to abide by the protocols and laws of the host destination.

Robust testing means the Reverse-Transcription Polymerase Chain Reaction Test, i.e. RT-PCR which is currently the only test that detects SARS-CoV-2 with accuracy. This test has been recommended by the WHO, as persons at any stages of a SARS-CoV-2 infection can test negative when tested with a rapid antigen- or antibody-based tests. If in the course of time other tests become available that demonstrate more than 90% specificity and sensitivity (but ideally more than 95%) done within 72 hours before departure for the Caribbean, that test will be equally as acceptable.

Destinations should clearly communicate to all travelers and potential travelers the testing and general health safety protocols which they have established. This should stipulate the proof of testing documentation which is required for entry.



5. CONTACT TRACING IS AVAILABLE

Contact tracing is an effective and essential public health measure for the control of COVID-19.

The aim is to promptly identify and manage contacts of COVID-19 cases to reduce further onward transmission. Ideally, such contact tracing must allow the sharing of relevant information between countries. This must, however, be balanced against any relevant data protection regulations nationally, regionally and internationally.

6. COORDINATION AND COMMUNICATION MECHANISMS

Coordination and communication between and among tourism stakeholders is necessary.

Mechanisms must be in place to allow for this between local authorities, organizations (i.e. NHTAs) and tourism service providers and between national governments within the region. In addition, cross-border coordination, information-sharing and communication are essential, particularly as Caribbean intra-regional tourism opens. Risk communication for visitors is also vital to ensuring they are informed about the local context and, for example, measures to follow in case of suspected COVID-19 cases.





This Checklist Allows Quick Assessment of the Situation at the Destination to support the Effective Reopening of Tourism

	☑ = Yes:	C	🛛 = No 🛛 🛨 = Not Applicable				
1.	LOW LEVELS OF COVID-19 INCIDENCES						
			Nationally (Country-Wide)				
	Epidemiological Evidence shows spread of		Regionally (by Region in the		Region 1 (Input Name)		
	COVID-19 has significantly decreased, i.e.		Country- Input Region Name)		Region 2		
	no new cases over a consecutive 14-day		country-input region Numer		Region 3		
	period		Locally in Specific/Key Tourist		Tourist Area 1		
			Areas		Tourist Area 2		
		_			Tourist Area 3		
			Nationally (Country-Wide)	_	Dealers 4 (france Married)		
	Enderstated at Enderson down where the	_	Regionally (by Region in the		Region 1 (Input Name)		
	Epidemiological Evidence shows that the		Country-Input Region Name)		Region 2		
	spread has also stabilised for a sustained period of 14 days (Low or 0 cases)				Region 3 Tourist Area 1		
	period of 14 days (Low of 0 cases)		Locally in Specific/Key Tourist		Tourist Area 2		
		-	Areas		Tourist Area 3		
2.	SUFFICIENT HEALTH SYSTEM CAPACITY				Tourist Area 5		
			National Health Care System				
					Region 1 (Input Name)		
	Availability of Health Care that can meet		Regional Health Care Systems		Region 2		
	the needs of residents and increased numbers of visitors				Region 3		
					Tourist Area 1		
			In Specific/Key Tourist Area		Tourist Area 2		
					Tourist Area 3		
			Access in Place for		Tourist Area 1		
	Adequate access to Health Care		Specific/Key Tourist Areas		Tourist Area 2		
					Tourist Area 3		
	Medical Evacuation Arrangements in		In National System/Public Secto				
	Place		By Key Service Providers	Accommodation Sector			
3.	SURVEILLANCE & MONITORING CAPACITY	_					
	Monitoring & Response Systems in place		By National/Public System		By Accommodation Providers		
	CARPHA System Used/In Place		By National/Public System		By Accommodation Providers		
4.	TESTING CAPACITY						
	Border Management Policy in place for		Robust testing is part of		Travelers notified in advance		
_	Testing		border entry requirements	_	of entry requirements		
5.	CONTACT TRACING						
	National System in Place						
	Caribbean/Regional Collaboration in Place		CARPHA 🛛 CTO		CHTA 🗖 OECS		
	International Collaboration in Place						
6.	COORDINATION AND COMMUNICATION						
			Between Health Agencies & Tou	urism S	Service Providers		
_			Between Tourism Authority & T	Between Tourism Authority & Tourism Service Providers			
	Local/National Coordination in Place		Between National Tourism Asso	ciatio	n & Tourism Services Providers		
			Among Tourism Authority/Heal	th Age	ncies/Tourism Association		
	Cross-Border Coordination & Info Sharing						





REOPENING OF CARIBBEAN TOURISM & TRAVEL

GUIDELINES AND CHECKLIST FOR ALL TOURISM SUB-SECTORS

Ground Transportation; Accommodation; Food & Beverage; Recreation and Entertainment; Meetings, Incentives, Conference & Events (MICE); & Tourism Services



CARPHA-CTO-CHTA-OECS-GTRCMC COVID-19 Task Force

September 2, 2020

Ground Transportation; Accommodation; Food & Beverage; Recreation & Entertainment including Sites & Attractions; Meetings, Incentives, Conference & Events (MICE); and Tourism Services

TARGET GROUP

These Guidelines are earmarked for Hospitality and Tourism Service Providers in the Caribbean including Retailers, Vendors and Public Markets at the destination.

FOCUS

Building User Confidence and Assurance in Tourism Service Delivery by ensuring that Health Safety Protocols are in place at key points in the Tourism Experience and Visitor Service provided.

PRIORITY

- V Protecting Jobs and Livelihoods by Providing Health Safety & Quality Service
- V Reconfiguring Business Operations to Minimize Health Safety Risks and to Protect the Safety of Employees, Visitors and Guests
- ✓ Integrating Technology, Digitization and Innovation
- Education and Training
- Clear Communication and Messaging
- Collaboration and Partnerships

REQUIREMENT

The guidelines and protocols must be adapted according to Size, Staff Number and Nature of the Tourism Service provided. Ultimately, they must be based on the National/Local Requirement at the destination.

SEVEN (7) COMMON HEALTH SAFETY ELEMENTS



3.

INFECTION

1. PHYSICAL DISTANCING

INFECTION PREVENTION Couahina & Sneezina

2.

Face Mask, PPE

CONTROL Ventilate Clean Etiquette; Sanitize, Disinfect Hand Hygiene



MONITORING

Temperature Checks



5.

RAPID RESPONSE

& REPORTING



6. TRAINING



7. COMMUNICATION & MESSAGING





REQUIRED PRIORITY GUIDELINES

SPECIFIC COVID-19 HEALTH SAFETY MEASURES

Implementation of the following five (5) Special Health Safety Measures for Staff, Guests/Patrons, Facilities, and the Services provided as part of the Visitor Experience, is necessary:

1. PHYSICAL DISTANCING:

✓ Targeted Measures

This should be put in place in communal areas where staff, guests, patrons and visitors are likely to gather for prolonged periods, i.e. longer than 15 minutes. In principle, a distance of 5 to 6 feet or approximately 1.5 to 2 meters should be applied except for persons traveling together.

Protocol may include establishing a maximum number of staff, guests, patrons and visitors allowed in any common facility and in vehicles or water vessels, e.g. restaurants, bars, lobby, loading zones, attraction rides/ tours, taxis. Reduced carrying capacity at all sites must be considered. This may require allocating booking slots, e.g. for meal times, tours, pool/gym use.

✓ Alternative Measures

When physical distancing cannot be fully observed, alternative measures of protection may be used such as sneeze guards, impermeable barriers and wearing of face coverings. Careful consideration should also be given to whether some services should temporarily remain closed, e.g. childcare facilities, and to outdoor seating opportunities where possible. Large scale events should also be temporarily postponed.

2. INFECTION PREVENTION AND CONTROL (IPC)

These include specific personal protective measures, ventilation and cleaning, sanitizing and disinfection protocols. These must be considered, communicated to staff, guests, patrons and visitors and implemented accordingly:

√ Personal Protective Measures

(i) **Respiratory Etiquette:** Strict respiratory etiquette should be communicated and followed (coughing or sneezing into a paper tissue or the elbow bend) by staff, guests, patrons and visitors. Tourism service providers should ensure the availability of paper tissues and contactless or foot-pedal garbage bins.

(ii) Hand Hygiene : Hand hygiene is an essential control measure. Hands must be washed thoroughly and often, using soap and water for a minimum of 20 seconds. Hand hygiene practices should be communicated to staff, guests, patrons and visitors through infographics at key areas/facilities, e.g. at entrances, in washrooms, at the cashier, elevator entrance, etc.

Tourism service providers should ensure easy access to hand washing facilities with soap, hand sanitizer (in all areas, particularly in high traffic areas), use of contactless faucets and dispensers as far as possible, or contactless automatic dryers.

NB: Alcohol-Base Level for Sanitizers: Alcohol-Based Hand Sanitizers 60% alcohol or above may be used for personal hand sanitation purposes. For All other purposes, i.e. for cleaning, disinfecting and sanitizing surfaces, 70% alcohol or above is required.



GUIDELINES

(iii) Use of Face Covering ⁷: The use of face covering, which includes face masks or other shields, should be worn by staff, guests, patrons and visitors, particularly in communal areas and public-facing situations when interactions with others is required.

Vulnerable and High-Risk Groups: Staff, guests, patrons and visitors in Vulnerable and High-Risk Groups⁸ must use a face covering at all times.

According to WHO, COVID-19 is often more severe in people who are older than 60 years or who have health conditions like lung or heart disease, diabetes or conditions that affect their immune system. These are among the Vulnerable and High-Risk Groups.

Appropriate use of face covering is important and should be communicated to staff, guests, patrons and visitors. Face-covering must not replace core preventive measures.

√ Ventilation

Increasing the number of air exchanges per hour and supplying as much outdoor air as possible is recommended - either by natural or mechanical ventilation, depending on the facility. For example, increased ventilation of guest rooms for at least one hour after check-out is suggested.

Cleaning of HVAC systems should be increased and air filters replaced more frequently in indoor spaces. The use of high-grade filters in enclosed spaces similar to aircraft cabins and elevators, is an option that may be explored.

A time log should be kept for documentation of all cleaning and upkeep undertaken.

√ Cleaning Measures

There are three (3) levels of cleaning, i.e. Cleaning, Sanitizing and Disinfecting. Each is important to ensure the health safety of staff, guests, patrons and visitors. Cleaning of high touch surfaces as often as possible (at least daily and, if possible, more frequently, i.e. after use, hourly or at least once every two hours) is required.

Example of Key High Touch Point and Surfaces

- Doors
- Door Handles & Knobs
- Windows & Coverings
- Seats and Chairs
- Seat Belt Buckles
- Arm Rests
- Hand Rails
- Grab Handles
- Table-tops

- Bar/Counter tops
- Check-in/Payment Counters
- Point-of-Sale Terminals
- Dining Surfaces
- Food Preparation Surfaces
- Sinks, Faucets & Taps
- Keys and Locks
- Steering Wheels
- Driver/Vessel Controls

- Light and AC Control Panels
- Remote Controls
- Elevator Buttons
- Touch Screens & Tablets
- Staff PCs
- Telephones
- Pool/Water Safety Equipment
- Gym Equipment
- Vending & ATM Machines

⁷ Major health organizations, including the CDC and WHO, have urged people to only use medical grade face masks if they are ill, so as not to spread the virus to others, or if they are a Health Care Provider

⁸ https://www.who.int/westernpacific/emergencies/covid-19/information/high-risk-groups

As a general rule, staff should:

- Prior to disinfecting, clean with detergent or soap and water if the surface is visibly dirty.
- Wear gloves⁹ and a mask and other protective equipment as required by the product instructions during cleaning and disinfecting.
- Perform good hand hygiene before and after cleaning.
- Always follow the instructions on the cleaning agents for how to dilute and apply to different surfaces.
- Perform the procedure of cleaning and sanitizing after the end of the service provided, e.g. at check-out (for rooms); after drop-off (for ground transportation and water tours).
- Be trained on manufacturer's directions and the Occupation, Safety and Health Administration (OSHA) requirements for safe use of cleaning chemicals.
- Trained in the treatment of cleaning equipment, waste management and laundry. For laundry services, in addition to washing items in accordance with the manufacturer's instructions, staff should be aware of the CDC¹⁰ guidelines and the circumstances for use of cold or hot water.
- Be made aware of personal hygiene required following cleaning.
 - **Chemicals:** When choosing cleaning chemicals, products approved for use against COVID-19 should be considered. Eco-friendly or other disinfectants labeled to be effective against emerging viral pathogens should be used. Bleach alternatives should be applied as far as possible. If used, diluted household bleach solutions (5 tablespoons per gallon of water according to the manufacturer's instructions). Alcohol solutions with at least 70% alcohol that are appropriate for the surface should also be utilized accordingly.
 - NB: For personal use Alcohol-Based Hand Sanitizers with 60% alcohol or above may apply. Eco-Friendly Cleaners, Sanitizers and Disinfecting Chemicals, and Recycled Products should be used, as far as possible, for continued support to climate change mitigation and to maintaining the pristine environment of the region.

3. SCREENING AND TEMPERATURE CHECKS FOR SYMPTOMS OF COVID-19

√ COVID-19 Symptoms [™] (WHO)

The most common symptoms of COVID-19 are fever, dry cough or cough associated with difficulty breathing/ shortness of breath, chest pain/pressure, and tiredness. Other symptoms that are less common include aches and pains, nasal congestion, headache, conjunctivitis, sore throat, diarrhea, loss of taste or smell or a rash on skin or discoloration of fingers or toes. These symptoms are usually mild and begin gradually.

Screening Questions: Suggested screening questions for COVID-19 symptoms for staff, guests, patrons and visitors are:

- Have you been in close contact in the past 14 days with a confirmed case of COVID-19?
- Have you been diagnosed with COVID-19?
- Have you been told by a health care provider or public health official to self-quarantine?
- Are you experiencing a cough, shortness of breath/difficulty breathing, chills, muscle pain, new loss of taste or smell, or sore throat?
- Have you had a fever in the last 48 hours?
- Have you had vomiting or diarrhea in the last 24 hours?
- Have you had a fever in the last 48 hours?
- Have you had vomiting or diarrhea in the last 24 hours?

⁹ CDC recommends wearing gloves when you are cleaning (or caring for someone who is sick).

¹⁰ https://www.cdc.gov/infectioncontrol/guidelines/environmental/background/laundry.html

¹¹ https://www.who.int/emergencies/diseases/novel-coronavirus-2019/question-and-answers-hub/q-a-detail/q-a-coronaviruses

GUIDELINES

√ Temperature Checks

Fever, remains among the key symptoms displayed and, due to this, screening by temperature checks for employees, guests, patrons and visitors is an essential measure. An elevated temperature of over 100.4 degrees Fahrenheit (F) or 38 degrees Celsius (C) is cause for concern.

General Rule: Employees, guests, patrons and visitors must be screened with the use of a no-touch thermometer to ensure that temperatures are not elevated over 100.4 degrees Fahrenheit (F) or 38 degrees Celsius (C).

Staff:

- Employees should undergo daily temperature screening at the start of their shift/work day. Online monitoring forms should be considered for recording temperature checks
- Staff with elevated temperatures, i.e. over 100.4 F or 38 C, should not be allowed to work but should be sent for further screening at a designated health facility on site if one is available or at the designated public or other facility off site
- Staff should stay at home if they are unwell and/or if they, or a household member, exhibit COVID-19 symptoms
- Staff with elevated temperatures or exhibiting COVID-19 symptoms should be tested

Guests, Patrons and Visitors:

- At accommodation facilities, temperature screening for guests, should be done on a regular basis during their stay
- Temperatures of patrons and visitors should be taken prior to commencing a tourism activity or tour, e.g. transportation, restaurant services, and at sites and attractions.
- Persons displaying elevated temperatures should not participate in planned activities, but local health authorities should be advised to facilitate screening and possible testing.

4. REAL-TIME MONITORING, RAPID RESPONSE AND REPORTING/CONTACT TRACING

√ Monitoring & Rapid Response Reporting

Tourism service providers must rapidly respond and report any changes, on a real-time basis, that may escalate risk to contagion to local authorities for immediate action. Due to this, it is best if systems are in place for real-time monitoring of the health of staff, guests and patrons, where appropriate. Where possible, applications should be utilized, such as CARPHA'S THIS, for confidential early warning, response and real-time monitoring of illnesses.

 $\sqrt{\text{Contact Tracing:}}$ Contact details of employees, guests, patrons and visitors must be available in case they are needed for contact tracing. In the absence of formal contact tracing apps, guests and visitors should, at the minimum, be encouraged to keep their smart phone location sensor on for the duration of their stay to facilitate contact tracing around the destination.

Contact tracing measures must be strictly limited for the purpose of dealing with COVID-19 outbreak and established according to rules, which ensure the highest level of privacy and data protection.



SYMPTOMATIC VISITOR MANAGEMENT REPORTING PROCESS

The following CDC-approved five-step process must be implemented if staff, guests, visitors or patrons exhibit elevated temperatures and COVID-19 "Influenza-Like" symptoms. This is intended to assist the person and to protect everyone from potential COVID-19 transmission as quickly as possible.



5. SUPPLIES 12

√ Checklist of General Supplies/Eco-Friendly Products

Tourism service providers must rapidly respond and report any changes, on a real-time basis, that may escalate risk to contagion to local authorities for immediate action. Due to this, it is best if systems are in place for real-time monitoring of the health of staff, guests and patrons, where appropriate. Where possible, applications should be utilized, such as CARPHA'S THIS, for confidential early warning, response and real-time monitoring of illnesses.

While supplies will vary depending on the service and activity, general and basic supplies will include where applicable:

- Thermometers: Infrared No-Contact Hand-Held Thermometers (minimum of four - two per entrance and two for staff) and/or Full Body Thermal Scan - one per entrance
- ISO Masks (PAPRs, CAPRs, N95s), enough for each staff for each shift to have at least one
- Face Shields and Protective Eyewear
- Bag (disposable for possibly contaminated items. Bags should be made from recycled or eco-friendly material as far as possible)
- Disposable Gloves¹³ (mainly for cleaning and made of recycled or eco-friendly material)
- Disposable Aprons
- Alcohol-Based Hand Sanitizer (60% alcohol or above for personal use by employees/guests/patrons)

- Spray Disinfectant/Wipes
- Cleaning Disinfectant
- Cleaning Sanitizers (70% alcohol base or above)
- Paper napkins or towels preferably provided in contactless dispensers
- Contactless Soap Dispensers
- Hands-Free Garbage Bins with Covers
- Contactless Automatic Dryers for Drying Hands
- Measuring Device (tape measure, yardstick, 6 ft. pole etc.)
- Indicators (flags, markers, stakes, cones, tapes, stickers etc.)
- Signage for Protocols, Awareness regarding
 Symptoms & Contact Information

¹² In consideration of elements of WHO COVID-19 Essential Supplies Forecasting Tools of April 29, 2020 https://www.who.int/who-documents-detail/covid-19essential-supplies-forecasting-tool

¹³ CDC recommends wearing gloves when you are cleaning or caring for someone who is sick. Otherwise, washing hands for 20 seconds with running water and wearing face masks along with other preventative measures such as physical distancing and using hand sanitizers are seen as most appropriate for general daily activities.



GUIDELINES

√ Delivery of Supplies

Attention must also be paid to the procedures involved in receiving the delivery of all supplies (including food) to ensure consistency of health safety across all service points in order.

Delivery personnel should:

- not be allowed to drop-off supplies without the use of a mask or face covering
- undergo temperature checks on entry to the delivery/drop-off point on the property/site/office
- practice hand hygiene and cough etiquette
- be denied entry if their temperature is elevated; and
- with elevated temperatures, be documented

Reporting

- Instances where entry is denied due to elevated temperature or visible symptoms must be reported to the relevant health authority on a real-time basis
- Receiving Supplies
- Delivery receiving areas must be kept clean and disinfected after each delivery
- Products must be removed from external containers or packaging before storage. Where this is not possible or practical, clean and sanitize packages and containers as appropriate prior to storage.

Receiving Supplies

- Delivery receiving areas must be kept clean and disinfected after each delivery
- Products must be removed from external containers or packaging before storage. Where this is not possible or practical, clean and sanitize packages and containers as appropriate prior to storage.

OTHER NECESSARY GUIDELINES

Guidelines in this category fall under the following six (6) broad headings:

1. MANAGEMENT OPERATION

Management, which covers the owner or operator of tourism services, must set the direction to successfully achieve the priority areas and health safety objectives by implementing the following Measures and Protocols:

√ Local Regulatory Compliance

All tourism enterprises and services must comply with National Legislative and Regulatory requirement related to the tourism service and/or business activity in which they are involved.

√ Preparedness & Action Plan Development

An official COVID-19 Preparedness & Action Plan is necessary. This must allow for assessment of the visitor experience and staff assurance at all facilities and service points and the outline of Special Policies and Standard Operating Procedures (SOPs) adjusted for heightened health safety.

Specific actions to be taken in case of infection should be outlined within an established Quarantine Procedure. The role and responsibilities of staff should be detailed, presented to each staff and made available at all times.

√ COVID-19 Health Safety Management Team and/or Point Person

This protocol allows for an assigned COVID-19 Manager or Person to continually support, assess and ensure that protocols are being enacted. Large companies and those with multiple locations for operations should consider designating a team.

√ Local Coordination Arrangements & Partnerships

Communication and constant coordination are required at the local level between Ministries/Departments of Health; Tourism Ministries/Departments/Boards and Hotel and Tourism Associations and Tourism Service Providers. This is to ensure that the latest rules and regulations in any given geographical area are shared, applied and their implementation monitored.

Partnerships for additional support such as capacity development and human resources training must also be facilitated. This will further enable a wider participation in decision making and in ownership and uptake of the decisions made.

2. HUMAN RESOURCES & TRAINING

Human resource remains a central factor in the delivery of the tourism service. Managing staff and ensuring health safety and quality service standards must now take on different approaches and heightened levels as these too must adapt to requirements brought on by COVID-19.

✓ Management of Staff

Measures that decrease the physical presence of staff at the workplace should be considered. Staff such as those performing duties that may be compatible with teleworking, could be encouraged to work from home. As a temporary measure, staff with serious underlying conditions, may need to be placed in other functional areas based on the level of physical interaction required.

√ Comprehensive Training & Capacity Development Plan

A COVID-19 Compliant Comprehensive Training Plan is necessary. A collaborative approach should be taken in the implementation of the training plan. This collaboration and partnership with Ministries of Tourism and Health as well as with National Tourism Sector Associations and similar Regional Tourism Agencies, such as the CTO and CHTA should be undertaken. These agencies are also involved in COVID-19 tourism training and capacity development. The Plan can, therefore, leverage the training of these agencies allowing resources to be utilized more effectively.

The Training and Capacity Development Plan should also consider the emotional impact of this COVID-19 crisis and its related "Paradigm Shift" on all persons in the tourism sector, which, in the case of employees, must be continually monitored and assessed.

Allowances for Counseling and Coaching must, therefore, be included as part of the capacity development and training program of tourism services providers. This likewise, should be done in collaboration with national and/or regional health and other relevant agencies.



√ Training and Capacity Development Focus Areas

Capacity development to deliver quality COVID-19 compliant service must now be at the forefront of awareness building and training.

Staff involved in providing a tourism service must be aware of "All Things COVID-19", with additional considerations made to mitigate emotional consequences due to COVID-19 that may impact negatively on the workplace and in the delivery of the tourism service.

Training and capacity development should include:

- COVID-19 Causes and Symptoms
- Physical Distancing Measures for the Workplace
- Infection Prevention and Control (IPC) Measures & Personal Protection, including use of face covering and other personal protective equipment (PPE)
- New cleaning, sanitizing, and disinfecting practices, along with manufacturers' ainstructions for the use of products for these purposes

- Monitoring and Reporting
- Rapid Response Actions (required if staff or guests/visitors present symptoms)
- Implementing Quarantine Protocols
- Interacting with visitors/guests and other staff
- Customer Service in the COVID-19 Era
- Sales and Selling Skills in a COVID-19 Era
- First Aid in a COVID-19 Environment
- Post COVID-19 Staff Counseling and Coaching Techniques

3. COMMUNICATION & INFORMATION

Information must be continually communicated to employees and visitors. Communication must also flow effectively among partners and stakeholder authorities national and regionally.

√ Information for Staff

Staff must inform and be informed regularly on all matters related to health and safety procedure, policies, operations, and expectations. Likewise, the information must be reliable, consistent and easily accessible and must be reinforced verbally and by other digital means.

√ Information for Visitors

For visitors, communications on protocols and measures in place and their role and responsibility, must begin before their arrival at the destination. The information must also include current national guidelines of the government and local health authority. The information must be reliable and consistent. This information can be reinforced and further detailed or expanded at touch points on site as they utilize the tourism service.



✓ Communication Modes/Signage

Information must be easily accessible including through digital means – online/via Short Message Service (SMS) on phones. Staff and Visitors/Guests should also be informed through specific signage (information infographics, including adaptations for those who are visually impaired) at entrances of tourism facilities; recreational and entertainment areas including sites and attractions. Signage must also be located in "back-of-house" or staff-only areas for information and directional purposes of employees and other individuals in those locations.

Leaflets with information could also be provided upon request. Information on leaflets and signage in different languages, including Spanish and French should also be considered. General leaflets could include information, on:

- (i) the signs and symptoms of COVID-19;
- (ii) what to do in case they develop symptoms and signage on where to go, e.g. "Check Health Station" or "Check Resort Nurse" during their stay; and
- (iii) what to do if they develop symptoms within 14 days following departure.

√ External Communication

Mechanisms must be in place to ensure constant communication between local/national public health/ tourism authorities and sector associations. Communication with external travel trade, and sales and business partners must also be factored. They must also be kept fully apprised of what is happening locally and onsite for them to perform their function and support accordingly.

√ Building Trust & Assurance

Certification and Recognition Programs can play an even greater role as part of Public Relations (PR) and promotional communication activities. All tourism service providers are encouraged to seek certification or recognition, where possible, including CARPHA's regional stamp of approval (Caribbean Travel Health Assurance Stamp - CTHAS).

4. TECHNOLOGY & DIGITIZATION

Physical distancing and the measures required to mitigate the spread of COVID-19 have necessitated an increased use of technology for communication and the digitization of information and processes. This must now be maximized to the highest extent possible as touchless travel will become the norm.

Evaluation of areas that could be easily digitized must be undertaken. Areas for consideration include:

- contactless payments to reduce the physical handling of cash and credit cards
- contactless/mobile phone check-ins and check-outs
- digital keys
- e-tickets purchases and e-booking for visits and entertainment
- automatic faucets
- automatic dispensers for soaps, hand sanitizers and hand towels
- automatic/contactless hand dryers; and
- contactless garbage bins



5. LIABILITY OF POTENTIAL EXPOSURE

Tourism enterprises and operations should review all areas of potential liability and incorporate waiver and disclaimer language into contracts, reservations, bookings, sales agreements, activity waiver documents etc. The new era of COVID-19 presents a possibility for increased liability claims by employees, guests, and other customers who may claim negligence as a cause for contacting the virus.

This underscores the importance of having in place protocols, training commitments, communications materials and operational practices aimed at minimizing contagion. Tourism Services Providers should include, as part of the reservation or registration process, a Disclaimer which outlines guest responsibilities and limitations of liability.

6. EVALUATION AND ADJUSTMENTS

Health safety measures should be regularly monitored, re-evaluated and adjusted. As new and more efficient solutions become available, less efficient or more burdensome measures should be discontinued.

Tourism service providers should undertake scheduled drills and tabletop exercises to further develop and refine COVID-19 measures and protocols. Evaluation should also consider any new information and approaches needed, to remain current with public health needs.



This checklist is a summary of the recommended Guidelines. It allows a self-check to evaluate consistency with and coverage of core areas.

REQUIRED PRIORITY GUIDELINES FOR ALL TOURISM SERVICES

	☑ = Yes: ☑= No — — =Not Applicable									
SPEC	SPECIFIC COVID-19 HEALTH SAFETY MEASURES									
(1)	(1) PHYSICAL DISTANCING									
	Physical Distancing	in nl	ace for		Distancing, of 5 – 6 feet/1.5 - 2 meters, is applied to communal areas					
	Communal Areas	s in pr			Maximum numbers established for each common facility					
					Allocated slots for use of service is in place					
	Alternate Measure	s are	applied where		Sneeze Guards or Impermeable barriers are used					
	Physical Distancing				Masks are required and worn over nose, mouth and chin					
	observed				Consideration has gone into temporarily closing some services					
(2)	NFECTION PREVENT	ION /	AND CONTOL (IPO	C) MEA	SURES					
Perso	onal Protective Mea	sures								
		_	Respiratory . Etiquette		Coughing or sneezing methods are communicated and practised					
					Contactless paper tissue dispensers with contactless bins are available for use					
	Specific Personal Protective		Hand Hygiene Face Covering		Infographics communicate hand hygiene (washing for 20 seconds)					
	Measures				There is easy access to contactless hand washing facilities and/or hand sanitizers 60% alcohol base and above (for personal use)					
					Use of face covering by all is required					
					Appropriate type and use of face covering are communicated					
Vent	ilation and Cleaning									
					Number of air exchanges per hour in enclosed areas are increased and as much outdoor air is supplied as possible					
	Ventilation and		Ventilation		Cleaning of HVAC Systems has been increased and air filters replaced more frequently in indoor spaces					
	Cleaning				Rooms ventilated for at least 1 hour after guest check out					
	Protocols are Communicated and in place		Cleaning, Sanitizing & Disinfection		Heightened cleaning procedure after visitor use of facility/service and after check-out is performed					
					Staff informed of the treatment of cleaning equipment, waste management, laundry, & personal hygiene following cleaning					
					Frequently touched surfaces are cleaned very often					





OTHER NECESSARY GUIDELINES FOR ALL TOURISM SERVICES

	☑ = Yes: ☑ = No — — =Not Applicable								
The following high touch surfaces in high use/Communal areas are cleaned daily, but preferably every 2 hours, or hourly or after use. Eco-safe and recycled products are used for cleaning where relevant and as far as possible:									
	Doors		Bar/Coun	ter to	ps		Light and AC Control Panels		
	Door Handles & Knobs		Check-in/	Paym	ent Counters		Remote Controls		
	Windows & Coverings		Point-of-9	Sale Te	erminals		Elevator Buttons		
	Seats and Chairs		Dining Su	rfaces	5		Touch Screens & Tablets		
	Seat Belt Buckles		Food Prep	parati	on Surfaces		Staff Personal Computers (PCs)		
	Arm Rests		Sinks, Fau	icets 8	& Water Taps		Telephones		
	Hand Rails		Keys (roo	m) an	d Locks		Pool/Water Safety Equipment		
	Grab Handles		Steering	Whee	ls		Gym Equipment		
	Table-tops		Driver/Ve	essel (Controls		Vending & ATM Machines		
(3) T	EMPERATURE CHECK SCREENING								
For St	aff			For	Suests, Patrons, Vi	sitors			
	Staff undergo daily temperatu	ire scre	eening		Temperature se during their acc		g of guests is done on a regular basis dation/stay		
	Staff with temperature over sent home and/or for further						ons are taken prior to commencing a		
	Staff exhibiting other COVID-1				tourism activity or tour by the activity/tour providers Patrons with elevated temperature and or exhibiting C				
	sent for further screening								
	necessary at designated publi				screening and, if required must also be tested				
	Staff stay home if they or hou are unwell	useholo	d member		Persons displaying elevated temperatures cannot participate in planned activities				
(4) R	REAL-TIME MONITORING, RAPI	D RES	ONSE & RE	PORT	ING/CONTACT T	RACING	G		
Moni	itoring & Rapid Response Repo	orting							
	The WHO Symptomatic Repor		rocess is	CARPHA THIS Daily/Regular Monitoring and Real-Time					
	in place and known by staff, i.		orm,		Reporting System is in place and used accordingly				
	Isolate, Trace, Clean and Repo	ort			hepot ang oyote		place and abea accordingly		
	act Tracing			-			al 102 - 1		
	Contact details for tracing is fa UPPLIES & ECO-FRIENDLY PUR				Real-time Repo	rting is	facilitated		
	lies Checklist	СПАЗЕ	3						
	Supplies Checklist is in place for	or key	areas		On the sunnlies	list co	ntactless and automatic products are		
	along the points of service	of Key	areas		purchased, as far as possible				
	Eco safe and recycled product	s are					relevant PPE for use at work		
Recei	purchased, as far as possible iving Delivery of Supplies								
	Suppliers are aware that all de	livery	personnel		If delivery pe	rsonnel	are denied entry due to elevated		
	cannot deliver supplies unless						ocumented and rapidly reported to the		
	attired with the necessary ma				relevant heal		a analysis and a second by the second s		
	Delivery personnel undergo te			s 🗖	Delivery rece		eas must be kept clean and disinfected		
	at site/property entrances			12	after each de	livery			
	Delivery personnel is denied e								
	Products are removed from ex packages and containers are c					-	Where this is not possible or practical, rage		
	packages and containers are cleaned and sankized as appropriate prior to storage								

OTHER NECESSARY GUIDELINES FOR ALL TOURISM SERVICES

	🗹 = Yes		X= No		-🕀 – =Not Applicable				
OTH	OTHER MANAGEMENT, OPERATIONAL AND NECESSARY MEASURES								
1. 1	1. MANAGEMENT OPERATION								
Local	Local Regulatory Compliance								
	Business Compliant with Government Legislative and Regulatory Requirements								
	Required Business/Operational or Re	eope	ning License	e in Pla	ce (where required)				
Prep	Preparedness and Action Plans								
	Preparedness & Action Plan in		Includes a	ictions	required to deal with Infection				
	Place		Presented	to ea	ch staff and available at all times				
			SOPs Adju	sted to	o include heightened Health Safety Measures				
	SOPs for Contagion in Place		Quarantin	ne SOP	in place				
			Presented	to ea	ch staff and available at all times				
covi	D-19 Health Safety Management Tea	am ai	nd/or Point	Perso	n				
	COVID-19 Compliance Team in place	ce	D Point	Perso	n designated to continually check and ensure compliance				
Local	Coordination Arrangements and Par	tners	ships						
			With Nati	onal P	ublic Health Agency				
	Arrangements in Place		With Tourism Ministry						
			With Nati	With National Tourism/Hospitality Association (NHTA)					
2. I	HUMAN RESOURCES AND TRAINING								
Mana	aging Staff								
			Measures	decre	asing physical presence of staff at work				
	Measures in place to decrease physical contacts and time of		Staff com	patible	with teleworking are encouraged to work from home				
	physical contacts and time of physical contacts		Shifts in V	Vork a	nd in Meal Times are introduced				
			Increased use of electronic means of communication						
Com	prehensive Training & Capacity Devel	opm	ent Plan						
	Comprehensive Plan Developed		Collabora	tive Ap	proach to Training taken				
Train	ing & Capacity Development Focus A	reas							
	COVID-19 Causes & Symptoms				Implementing Quarantine Protocols				
	Physical Distancing Measures				Rapid Response Actions (required if staff or guests/visitors present symptoms)				
	IPC Measures & Personal Protection of face covering and other PPE	n, incl	uding use		Monitoring and Reporting				
	Interacting with visitors/guests and	othe	r staff		First Aid in a COVID-19 Environment				
_	New Cleaning, Sanitizing, and	Di	sinfecting		Customer Service in the COVID-19 Era				
	Requirements and Practices				Sales and Selling Skills in a COVID-19 Era				
	Manufacturer's instructions for us sanitizing & disinfecting product	e of	cleaning,		Post COVID-19 Staff Counselling & Coaching				



CHECKLIST OF GUIDELINES FOR ALL TOURISM SERVICES

OTHER NECESSARY GUIDELINES FOR ALL TOURISM SERVICES

		₽ =	Yes: X=	No		~	🔲 =Not Ap	plic	able
3. (3. COMMUNICATION AND INFORMATION								
Infor	Information on Health Safety Measures								
			Measures at th	e de	stir	natio	on is given		
	Visitor Information		Measures at Provided	th	e	Fac	ility/Service		Information given at the point of/during use of the service
			Information pr	ovide	ed p	prio	r to arrival		Easily accessible online
			Information is	giver	n in	two	or more lang	guag	es
	Staff Information		Staff Informed	of H	eal	lth S	afety Procedu	ure,	Policies, Operations and Expectation
	External Communication		Travel Trade an	nd Ex	ter	rnal	Partners kept	t infe	ormed and updated
Build	ing Trust and Confidence								
	National Assurance Cer Planned	tificat	tion or Recogr	hitior	n		CARPHA regional CTHAS Certification Planned		
	International Assurance Co	ertific	ation or Recogni	ition	Pla	anne	d e.g. WTTC S	Safe	Travel Stamp
Com	munication by Signage								
	Signage used at entrances at other key points	to fa	cility/site/service	e and	k		Signage use COVID-19	d to	provide information on symptoms of
	Signage used to facili requirements	tate	Physical Dista	ncing	B		Signage prov	vide	s information in two or more languages
4. 1	TECHNOLOGY AND DIGITIZA	TION							
	Evaluation done of Digitiza	ation	Possible					-	y is used as far as possible, e.g. soap
	Technology Needs Identified						nsers, faucets Il payments, e		nd dryers, paper towel dispensers, bins, keting etc.
5. I	IABILITY OF POTENTIAL EXP	POSU	RE						
	Review done of all areas o	fPote	ential Liability				er & Disclaim mation platfor		anguage is Included in Contracts and
6. I	EVALUATION AND ADJUSTN	IENTS	5						
	Policy in place to regularly re-evaluate and adjust measures to protect health of guest and workers								





REOPENING OF CARIBBEAN TOURISM & TRAVEL

GUIDELINES AND CHECKLIST FOR RECREATION AND ENTERTAINMENT

Sites and Attractions



September 2, 2020

OVERVIEW

Sites and attractions are critical elements of the recreation and entertainment sub-sector of tourism. They are generally place of interests and activities at the destination that inspire visits by providing memorable leisure experiences for an admission charge or even for free. Sites and attractions in the region are typically known for their inherent or exhibited natural, heritage and cultural value or historical significance, natural or built beauty. They can also be marine or land based.

Caribbean sites and attractions are, therefore, wide ranging. On land, for example, they vary from forest reserves and national parks, waterfalls, volcanic springs, and caves to monuments, museums, art galleries, botanic gardens, and building and structures such as forts and old plantation homes. Regardless of the description or type, however, in the COVID-19 environment, the recreation and entertainment sub-sector, and specifically, sites and attractions, must facilitate the health safety of staff and patrons.

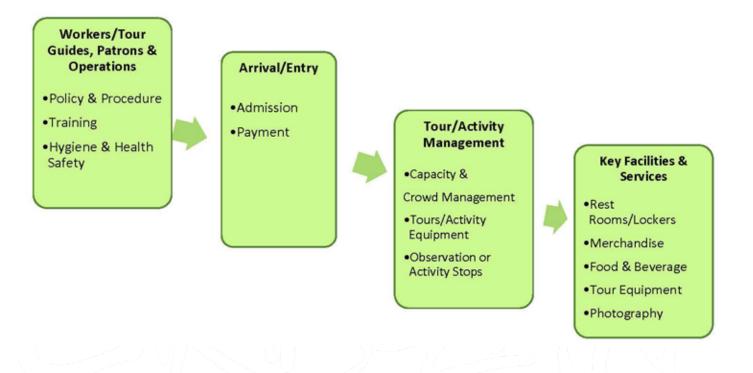
TARGET GROUP

Ensuring safe work conditions for employees and a healthy environment for the patrons' and visitors' enjoyment at common points of the experience at sites and attractions.

FOCUS

Ensuring safe work conditions for employees and a healthy environment for the patrons' and visitors' enjoyment at common points of the experience at sites and attractions.

COMMON KEY POINTS OF THE EXPERIENCE

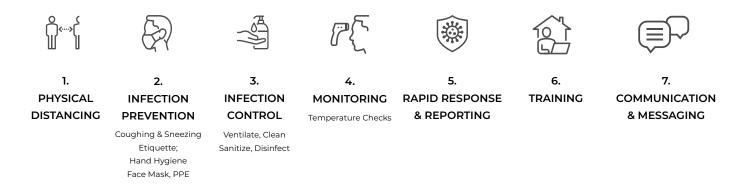


18BEAN

PRIORITY

- ✓ Capacity, Density and Crowd Management for physical distancing and patron enjoyment
- Personal Hygiene for Staff and Visitors/Patrons
- Human Resource Management and Training
- ✓ Quality Customer Service and Care
- ✓ Utilization of Touch-free/Contactless Payment Options
- ✓ Reduced Face-to-face Purchase Transactions
- ✓ Assurance, Confidence Building and Communication
- Collaboration and Partnership

SEVEN (7) COMMON HEALTH SAFETY ELEMENTS



GUIDELINES

Guidelines are provided in Checklist Format in Section 7.1 and covers the following five (5) core areas:

(1) MANAGEMENT OPERATIONS

Management has the opportunity to ensure the foundational plans, policies and procedures are established that will lead the reopening and recovery of business. Measures that should be considered are outlined to ensure operational and business readiness and excellence.

(2) HUMAN RESOURCES AND TRAINING

Staff must be brought on board as soon as possible. Training and other human resources matters must, therefore, play a critical role in the reopening and continued operation of all recreation and entertainment activities.

(3) HEALTH SAFETY MEASURES

The guidelines provide measures for consideration in key areas at sites and attractions including:

- Arrival/Admission/Entry & Payments
- Tour/Activity Management
- Restrooms, Lockers & Changing Rooms
- Photography
- Food and Beverage
- Retail and Merchandising





(4) COMMUNICATION, MESSAGING & SIGNAGE

Clear, consistent and enhanced communication measures are encouraged with staff, guests and stakeholders. Relevant measures are provided for use as appropriate.

NB: Along with these Guidelines, reference should be made to Section 3: "Guidelines for All Sub-Sectors of Tourism".



This checklist is a summary of the Recommended Guidelines and its Key Elements. It allows a self-check for comparison and to ensure consistency with and coverage of core areas given size and nature of operation

		~	[편 = Yes: XX]=	No	——————————————————————————————————————					
	MANAGEMENT									
1.	MANAGEMENT OPERATION									
	opening Operation, COVID-				y Requirements or licenses to reopen site, operate the activity met (whether it is land-based or marine based)					
	Action Plan & Management		COVID-19 Prepared	ness P	lan is in place					
Теа	m		Health Safety Team	or Poi	nt Person is in place to ensure COVID-19 compliance					
	Policies & Standard Operating Procedures (SOPs)									
	A Phased Reopening Policy ha	is be	en established		Health Screening Policy in place for Staff & Patrons					
	COVID-19 Flexible Tour Cance	llati	on Policy is in place		COVID-19 SOPs are in place, i.e. for physical distancing, Infection Prevention & Control & for contact tracing					
	Contactless Policy is now lead possible	ing	operations as far as		SOP for reporting/registering COVID cases with Ministry of Health (& CARPHA) is outlined					
			Other Pre-Opening	; & M	anagement Operations					
			Capacity Evaluation	& Ha	nd Hygiene Installations					
	An evaluation of the site/tour/attraction has been undertaken along with associated equipment, fixtures, fittings and gaps for upgrade/modification, according to health protocols identified				Where physical distancing of 4-6 ft or $1.5 - 1.8$ meters is challenging, the site/capacity is retrofitted to allow safe operation					
	The site/attraction capacity is 113 sq. ft (54 sq. m) per perso person per 14 sq. ft (4 sq. m)				Contactless hand washing and/or hand sanitizing stations are installed at key points throughout the facility, e.g. on entry, in key walkways at the attractions, in food and beverage locations, in merchandise shops, at the exits etc.					
	Types of masks for use in diffe different activities are specifie for sites/attractions where ca	ed, e	e.g. N95's, particularly		Foot pressed bins are installed at strategic locations					
	The site/attraction capacity h to allow for appropriate phys 1.5 – 1.8 meters	as b	een adjusted/reduced		Contactless hand washing and hand sanitizing stations are also provided behind the scenes in maintenance areas, workshops, offices, and break areas for workers					
			First Ai	d Mea						
	First Aid protocols have bee how to manage individuals symptoms		-		For subcontracted First Aid services, the subcontracting organization must provide the appropriate PPE for their employees					
	First Aid kits have been updat supplies, i.e. face masks, shiel				An isolation/quarantine area has been established for individuals and their immediate party to wait while first aid and any COVID-19 assessments are completed					
	Appropriate Personal Protect	ive E	quipment (PPE) is pro	vided	for internal staff responsible for First Aid					

(ARIBBEAN

		ï	= Yes: X⊠= N	No					
Procurement Management									
A comprehensive PPE supplies list has been completed					Contractors/delivery services are asked to use electronic records, where possible, to minimize physical interaction, i.e. as an alternative to requiring signature for delivery				
	To ensure appropriate supp supplies, these items were ore items are difficult to get in a ti	dered p	promptly, as some		Face-to-face purchase transactions is reduced, when possible, by increased online purchases				
2.	HR MANAGEMENT & TRAININ	G							
	For allower the allowed		All employee and	HR ha	andbooks are COVID-19 updated				
	Employee Handbooks		Employee sick leave	/e po	licies have been reviewed and updated				
			Reducing the use on has been consider		red equipment (computers, phones, radios, etc.) by staff				
	Shared Equipment		and after using th	Where equipment must be shared, employees wash/sanitize their hands before and after using that equipment. The high-touch surfaces on the equipment are also sanitized frequently.					
	Customer Service		Customer Service	Customer Service has a COVID-19 script and staff are trained accordingly					
	Heightened		Staff and Tour Guides are trained to greet patrons with warmth and friendliness and to provide quality service but not by close contact, e.g. handshakes or hugs						
	Measures in place to		Measures decreasing physical presence of staff on site introduced (such as for online promotional and marketing staff).						
	decrease physical contact and time of physical		Alternate schedules to avoid employees taking breaks at the same times in the same locations have been instituted						
	contacts		SMS and online platforms are used as far as possible (increased use of electronic means of communication)						
			Training is conducted utilizing strict physical distancing and hygiene protocols						
	Training Delivery		-		s are used as far as possible				
					ing taken with Association, Ministry of Tourism/Health etc.				
			_		rating plans, policies and procedures				
			Identifying COVID-						
					& Personal Hygiene for Infection Prevention and Control (IPC) Disinfecting Protocols for their area of work				
			Wearing the corre	ct PP	PE for the activity, i.e. Suitable PPE for cleaning, for disinfecting; pood service and ensuring safe removal and disposal of PPEs				
	Training Areas for staff				case they or patrons present symptoms				
	include:				VID-19 staff and Patrons (for Certified first responders)				
					of expected behaviours for staff and operations				
			Codes include whe	en to	stay away from the workplace, what action to take if they it symptoms to be concerned about				
					reality of physical distancing (for brand staff)				
				a COVID-19 environment					
	Other		Consider cross-tra	ining	employees so they can operate in more than one area				

CHECKLIST OF GUIDELINES FOR RECREATION & ENTERTAINMENT (SITES & ATTRACTIONS)

	✓ 🗹 = Yes: XIX = N	lo	——————————————————————————————————————								
	MEASURES AT KEY POINTS OF THE SITE/ATTRACTION EXPERIENCE										
1.	1. ARRIVAL/ADMISSION/ENTRY										
	Arrival/Departure										
	The temperature of patrons is checked upon arrival. Patrons with elevated temperatures over 100.4 F/38 C are not allowed entry and are referred to health authorities										
	Where possible arrival times are staggered to minimize lines or crowds at the attraction entrance by a timed ticketing program		COVID-19 Waiver & Disclaimer signage is clearly noticeable on arrival (Language is Included in any entry contracts/forms signed by patrons)								
	Space is designated for drop off and pick-up of patrons		Patrons are encouraged to sanitize or wash their hands prior to entry and upon departure								
	Line Systems with physical distancing space marking are in place and enforced for all arrivals (and departures)		Hand sanitizer dispensers with 70% alcohol content is placed near entrances (and exits) and at regular intervals throughout the arrival/departure process								
	Signage is clear and visible and used effectively in all areas (Patrons are notified that by entering they are consenting to health checks and, if asked, to responding to questions on health and travel history)		Employees greet patrons with warmth and friendliness but with no touching or handshakes								
	Ticketin	g & /	Admission								
	Advance, online ticket purchases are encouraged to reduce transactions on site and reduce congestion at the site/ attraction entrance		Patrons are encouraged to use the electronic maps, site guides, pricing sheets and menus. If requested, copies are available for the retention of each patron or units that isolate together								
	Guests are encouraged to reduce the number of personal items they bring on site. All items must fit into a clear plastic bag where they can be reviewed without touching		In common entrance areas, automatic doors are utilised or front doors are placed open to limit touch or manned by person to mitigate excessive surface contact by multiple individuals								
	Ticket counters are wiped down regularly after each cus	stom	er interaction and throughout the day with shift changes								
	Ρ	aym	ents								
	Cash handling is avoided if possible. If cash handling is required, employees must wash or sanitize their hands frequently		Assign one person to each Point-of-Sale (POS) terminal if possible. Terminal should be sanitized between each user and after each shift								
	Credit card readers are arranged so patrons can insert/swipe their own cards		If multiple employees are assigned to one POS terminal, servers sanitize their hands before and after each use								
	Credit, cash machines are cleaned frequently (Handwashing stations or sanitizer are provided nearby)		Physical barriers e.g. plexiglass barriers, are used to separate team members from guests at cash registers, where possible								
2.	LOCKERS AND STORAGE FACILITIES										
	Automated lockers or combination locks are used when possible to prevent the need for key locks		Where locker keys are required, they are sanitized after each use								
	A used key bin for key drop-off is installed		Hand sanitizers are located near the lockers or storage facilities for patrons to use before and after storing personal belongings.								

_

CHECKLIST OF GUIDELINES FOR RECREATION & ENTERTAINMENT (SITES & ATTRACTIONS)

	✓☑ = Yes: X⊠= No	0	——————————————————————————————————————
3.	RESTROOMS/CHANGING FACILITY		
	Hand sanitizer stations are erected at the entrance to the bathrooms		The water source for water fountains is turned off and signage marking them as closed until further notice is in place
	Floor markers or indicators are placed on the ground to guide patrons as to where the lines will need to form should waiting occur for the bathrooms		Reusable hand towels are removed and replaced with disposable hand towels dispensed from a contactless dispenser
	Hands-free garbage bins with covers are utilized for no touch waste disposal		Bathrooms are regularly sanitized (at a minimum every two hours)
	Sinks and toilets with touchless valves or flushing devices, are installed and utilised where possible		Extra attention is paid to high-touch surfaces in restrooms including door handles, garbage bins, countertops, benches,
	Signage is in place to require that toilet covers are closed when flushing especially for those cleaning the bathrooms (particles can be sent airborne several feet high in the air if not closed)		toilets, sink taps and toilet handles, soap dispenser push plates, baby changing stations, towel dispenser handles, doorknobs, light switches, and sinks
4.	TOUR MANAGEMENT		
	G	ienera	d .
	Temperature checks are required before accessing the tour site or participating in the tour		Proper physical distancing, ideally 6 ft. between individuals or groups is adhered to unless impractical (e.g. climbing waterfalls) or unsafe.
	Guests with elevated temperatures are not allowed to participate and are referred to the health authority		Individuals in the same party (family and friends) do not need to adhere to strict physical distancing requirements
	Patrons are required to sanitize or wash their hands before the start of tours and activities		Equipment distribution counters are cleaned and sanitized regularly after each customer interaction and throughout the day with shift changes
	Based on the activity (land-based or water-based) tour guides wear face masks (except where submerged in water) as appropriate		Where physical contact with patrons is necessary tour guides are required to wear disposable gloves
	Tape or markers are placed at the entrance where patrons are expected to stand when they wait before the tour or to engage in an activity or board a vessel		Tour guides carry their own alcohol-based hand sanitizer for personal use (60% alcohol or above but in consideration of percentage set by local authorities)
	Physical distancing of tour guides from each other and from patrons, unless required for the tour or activity (e.g. zipline) is enforced		Tour material/equipment used, including pens, are sanitized after each usage
	Adventure Sport	s/Rid	es/Water Sports
	The number of passengers per water sport vessel is limited to 60%-70% capacity to allow for physical distancing.		If a raft or other ride vehicle accommodates more than one guest, that vehicle should only carry members of the same family/household
	Where physical distancing is not possible other physical barriers and face coverings are used (e.g. N95 masks)		Sanitize water equipment after each use (life vest, snorkel, kayaks, pedal boats, banana boats etc.)
	Handrails are available for boarding vessels to limit the exposure of crew to helping individuals onto the vessel		Sanitize equipment after each use (helmets, gloves, all- terrain vehicles (ATVs); bicycles,
	Patrons using hand rails must sanitize their hands before use and are reminded to sanitize after		Sanitize ride seats after patrons disembark
	Patrons are offered disposable gloves for use if required		All high-touch surfaces, regardless of location, are sanitized between trips or after use including handrails and control panels
	Encourage patrons to use their own snorkel equipment		Sanitize vessels after each excursion

CHECKLIST OF GUIDELINES FOR RECREATION & ENTERTAINMENT (SITES & ATTRACTIONS)

	✓☑ = Yes: X⊠= No	b	——————————————————————————————————————	
Volcanic Springs/Pools/Hot Tubs ²				
	Capacity for pools, hot tubs have been adjusted to 70% of full capacity		Patrons are required to rinse off/shower before entering the spring/pool etc	
	Customers must sanitize or wash their hands before entering the pool area using hand sanitizer stations installed around the site/pool area or deck		Regular sanitization and maintenance are adhered to	
	Walk-Through Exhibits (Muse	ums, /	Aquariums, Art Galleries, etc.)	
	Entrance and venue capacity are carefully monitored to ensure patrons can maintain physical distancing within the space		High-touch surfaces and viewing windows are frequently sanitized	
	Limiting the amount of time guests can remain in the exhibit to allow for other guests to enter is considered		Hand sanitizer and/or handwashing stations are provided throughout the exhibit	
	A one-way traffic flow through the exhibit, when feasib	ole, is	implemented	
5.	PHOTOGRAPHY			
	Tour guides are discouraged from taking photos using guest cameras or phones		Equipment is sanitized at regular intervals throughout the day (at least every two hours)	
	Physical distancing of photographers from each other and from tourists is enforced		Photographers use hand sanitizers after interaction with each customer including the exchange of currency	
	Photographers are required to carry their own alcohol-based (60% alcohol or above) hand sanitizer		Photographs are distributed digitally (e.g. through email) if possible, to prevent physical exchange	
6.	FOOD & BEVERAGE SERVICE			
	Seating to support physical distancing has been reduced		Condiments are provided in single serving packets	
	Reusable menus have been replaced with single- use, disposable paper menus, or menu signs		Shared water/refreshment stations are eliminated	
	Staff are required to serve food and drinks on excursion vessels (instead of buffet service and salad bars)		Dining tables, stools, and tables are sanitized after each use	
	Only pre-packaged food is placed in self-service counters		Kitchens/food pre areas are thoroughly cleaned and sanitized regularly. General kitchen cleaning is frequent and performed according to use	
7.	7. RETAIL AND MERCHANDISE			
	Facility Upgrade & Maintenance			
	Floor markings provide minimum guide distances between customers queuing for service or cashiers		Merchandise pick-up/room delivery operations are evaluated to determine if they should be temporarily discontinued	
	Plexiglass barriers to separate staff from patrons at cash registers and in merchandise pick-up locations are used where needed		All sales are final until further notice	
	Hand sanitizer (with at least 60% alcohol for personal use), masks/ face coverings appropriate for the site/attraction are sold as guest convenience items	•	Some items are placed inpaper packages to reduce handling/facilitate sale	
	Customers are required to only touch what they intend to purchase		Patrons are allowed to put their purchased items into shopping bags themselves so employees don't touch them	
	Cash wraps, physical barriers, phones, handles, knobs, han sanitized frequently and upon shift change	rd sur		



CHECKLIST OF GUIDELINES FOR RECREATION & ENTERTAINMENT (SITES & ATTRACTIONS)TIONS)

	✓☑ = Yes: XXI= No.		——————————————————————————————————————			
	SPECIFIC HEALTH MEASURES					
1.						
	Patrops are reminded that if they or any member of their party or family is not feeling well, don't visit the site or attraction					
2.	STAFF HEALTH & SAFETY					
	Staff must have proof of medical clearance from a doctor which permits the staff to work (particularly if the staff has underlying conditions but must work)		Staff who appears sick at work are documented and sent for further screening for risk of COVID-19 at the designated health facility, if further screen is not available on site			
	Staff with underlying conditions is limited during initial reopening or recalled at a later date		Staff is required to wear a mask throughout their work shift and in interaction with patrons (for land-based activities)			
	If staff with underlying conditions must work, they are placed in positions that minimize risk, i.e. areas which are not in direct contact with guest and less contact with other staff		Staff sanitize or wash hands regularly throughout their shift (minimum once per hour)			
	Staff temperature is tested daily upon arrival for duty (Staff with temperatures over 38 degrees Celsius or 100.4 Fahrenheit are not allowed to work).		Staff sanitize or wash hands after handling cash or credit card exchanges, handling items from patrons, touching common areas and upon serving food and drinks			
	Staff are required to stay at home if they or a household member are not feeling well or exhibiting WHO-defined symptoms associated with COVID-19		Staff are encouraged to change into their uniform upon arrival at work			
	сомм	UNIC	ATION			
1. COMMUNICATION & AWARENENSS BUILDING						
	Communications assures patrons that operations are in a manner that minimizes their health risk		Communications are done prior to the arrivals of patrons through the attraction's website, and through social media to establish expectations and instil confidence			
	Awareness building is in place to ensure that patrons and staff fully understand the adjustments to the leisure travel and work experience in the new COVID-19 environment		Ensures staff is briefed daily or at the start of their shift			
	Marketing campaigns about the actions put in place to show the guest safety measures that are being taken are considered					
2.	FACILITY SIGNAGE PROGRAM					
	A signage program is in place to reinforce the experience for quality and safety at the site/attraction		A signage program has been implemented to encourage proper hygiene			
	Signage is in place to encourage patrons and staff to report if they have having and symptom of illness		Everyone is reminded of the importance of frequently washing their hands with soap and water for 20 seconds			
	Signages with Health and Hygiene reminders are placed at high-traffic areas		Specific signages for employees are posted in employee break rooms and cafeteria, and other areas employees frequently enter or exit. These signages remind them to wear, handle and dispose masks (if applicable), wash hands, sneeze and cough the correct way, and avoid touching their faces.			

³ Currently, government health organizations are recommending people 65 years and older, those who live in a nursing homes or long-term care facilities, and people with underlying medical conditions (particularly if not well controlled) should either remain home or keep their distance from others. Underlying medical conditions include chronic lung disease or moderate to severe asthma, serious heart conditions, immunocompromised, severe obesity (body mass index [BMI] of 40 or higher), diabetes, chronic kidney disease undergoing dialysis, and

REFERENCES

- Accelerate SC: Guidelines and Resources for Reopening & Operating Attractions, May 20,2020
- American Hotel and Lodging Association: Safe Stay, Enhanced Industry-Wide Hotel Cleaning Standards in response to COVID-19
- Antigua Barbuda Hotels & Tourism Association: Health and Safety Protocols for Hotels: Enhanced Operational Guidelines in A Post COVID-19 Environment
- Antigua Barbuda Hotels & Tourism Association: Health and Safety Protocols for Restaurants: Enhanced Operational Guidelines in a Post COVID-19 Environment
- Aruba Hotel & Tourism Association, Hotel Best Practices: New Norms for Reopening Post COVID-19 Lockdown to be added to Current Cleaning Protocols, May 2020 Updated
- Bahamas Tourism Readiness & Recovery Plan for Re-Entry into the Tourism Market, May 2020
- CARPHA Tourism and Health Program: What is Needed to Restart Tourism
- CARPHA, Interim Guidance for Cleaning and Disinfection at Hotels, Guest Houses and Other Tourist Accommodation during the COVID-19 Pandemic in the Caribbean, May 8, 2020
- CARPHA, Power Point Presentation Interim COVID-19 Health Guidelines for Hospitality; Hotels and Guesthouses, Healthier, Safer Tourism
- Checklist for Singapore Clean Programme Singapore Licensed Hotels. Updated as at 27 March 2020
- COVID-19 Reopening Guide: Considerations for the Australian Attractions Industry, 1st Edition, May 2020
- Curacao Hospitality and Tourism Association: Best Practice Protocol Report, May 2020
- ECOLAB: Reopening Operations- Cleaning and Disinfection Guidance for Hospitality to Safeguard Employees and Guests against COVID-19, April 2020
- EU Commission COVID 19: Guidelines for the Progressive Resumption of Tourism Services and for Health Protocols in Hospitality Establishments, May 13, 2020
- EU Commission COVID-19: Guidelines on the Progressive Restoration of Transport Services and Connectivity, May 13, 2020
- Hard Rock Hotel, Riviera Maya: An All-Inclusive Experience. Enhanced Cleanliness and Sanitation Plan
- IAAP: The Global Association for the Attractions Industry. COVID-19 Reopening Guidance & Considerations for the Global Attractions Industry, 1st Edition, May 1, 2020
- International Association of Public Transport (UITP): Advancing Public Transport: Management of Covid-19, Guidelines for Public Transport Operators, February, 2020
- National Restaurant Association: COVID-19 Reopening Guidance A Guide for the Restaurant Industry
- Ocean Hotels: Standard Operational Procedure- COVID-19, The New Normal, March 12, 2020
- OECS/CARICOM Consideration for the Regional Reopening of Travel/Tourism
- Omni Hotels & Resorts Stay a Part of Safety Protocols
- Re-Start in the Hotel: Prevention Recommendations of DER Touristik for the Re-Opening of Hotel Businesses: Presenting our 3-Phase Concept
- Saint Lucia's COVID-19 Dashboard:
 - Protocols for Restaurants/Eating Establishments
 - Protocols for Taxi and Ride Sharing, May 18, 2020
 - \cdot Protocols for the Accommodation Sector, May 13, 2020



REFERENCES

- St. Maarten, SHTA Reopening Guidelines, Recommendations for reopening your St Maarten Business, May 11, 2020
- Trinidad Hotels, Restaurants and Tourism Association; Trinidad and Tobago Ministry of Health and Trinidad and Tobago Beverage, Alcohol Alliance (TTBAA): Establishment of Health & Safety Protocols and Guidelines for the RE-Opening of the Food & Beverage Sector of Trinidad and Tobago: Strategic Action Plan, May 6th, 2020
- TUI Hotels & Resorts, Protocol; SARS-CoV-2/COVID-19
- UNWTO Global Guidelines to Restart Tourism, May 28, 2020.
- US Food and Drug Administration: Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic
- USVI Interim Health and Safety Guidelines for the USVI Tourism Industry: Draft May 26, 2020
- USVI New COVID-19 Guidance for Restaurants and Bars, May 26, 2020
- USVI New COVID-19 Guidance: Taxi and Limo Services, May 26, 2020 Updated
- WHO Operational Considerations for COVID-19 Management in the Accommodation Sector, Interim Guidance, 31 March 2020
- WHO/UNWTO Operational Considerations for COVID-19 Management in the Accommodation Sector: Interim Guidance
- WTTC Leading Global Protocols for the New Normal, May 2020
- WTTC Leading Global Protocols for the New Normal: Hospitality, May 2020

WEBSITES

- https://www.cdc.gov/infectioncontrol/guidelines/environmental/background/laundry.html
- https://www.cdc.gov/coronavirus/2019-ncov/faq.html#How-COVID-19-Spreads
- https://ec.europa.eu/info/sites/info/files/communication_tourismservices_healthprotocols.pdf
- https://webunwto.s3.eu-west-1.amazonaws.com/s3fs-public/2020-05/UNWTO-Global-Guidelines-to-Restart-Tourism.pdf
- https://www.who.int/docs/default-source/inaugural-who-partners-forum/who-interim-recommendation-onobligatory-hand-hygiene-against-transmission-of- covid-19.pdf
- https://www.who.int/emergencies/diseases/novel-coronavirus-2019/question-and-answers-hub/q-a-detail/q-acoronaviruses
- https://www.who.int/westernpacific/emergencies/covid-19/information/high-risk-groups
- https://www.who.int/who-documents-detail/covid-19-essential-supplies-forecasting-tool

