

# COVID-19 SAFETY PLAN

### 1. Public Health advisories:

Public Health orders and recommendations as received here via the media (radio and television) on a daily basis and business operations are re-evaluated accordingly.

#### 2. Client screening:

All clients who have booked hunting trips with our company will be contacted by any available method such as telephone or Email and will be provided with a screening form to be completed and returned to us prior to their planned visit here. Their arrival to our base camp will be subject to satisfactory screening information having been received.

### 3. Staff screening, education, and procedures:

- All individuals associated in our business, either as employees or subcontractors (assistant guides, cleaners, and cooks) are being screened regularly as needed.
- They have been informed about the risks posed by the COVID-19 Pandemic and the known effective methods of minimizing risk of exposure such as frequent and regular hand washing, use of hand sanitizers whenever possible, wearing of masks indoors, and physical distancing.
- They have been instructed to avoid social contacts as much as possible, to avoid travelling
  out of this area, and are being advised of current provincial health regulations and orders
  daily. Our staff are all residents of this local area (Rock Creek and Christian Valley), which
  is remote and very low risk in terms of numbers of COVID-19 infections and they do not
  travel outside of this area. They are therefore considered to be part of an extended social
  "bubble".



# 4. Client education and procedures in effect at the base camp:

- Clients are advised of the risks and the kind of activities to be avoided. They are
  encouraged to wash their hands frequently and certainly before meals and when coming
  into the common dining area (the kitchen).
- Hand sanitizer is to be used extensively and is available on the dining table and in client accommodations
- Client accommodations are physically separate areas with their own washrooms (individual cabins).
- Dining area is separated into the cooking area, which is physically distanced from the client eating area.
- All food items are purchased and brought into camp by one individual and are stored in a separate space (walk-in cooler)
- Clients eat at a large table, they do not exceed four at a time, and the recommended
  physical distancing of 2 meters is possible and in place. They remain in their assigned
  sitting places and do not move about the kitchen. They are not in proximity to the cook
  and the cooking area. They do not serve themselves; they request the items and quantities
  they would like; the cook serves the meals individually to the dining table and is masked
  when doing this. Condiments are provided individually upon request.
- Mask wearing is always encouraged, and masks will be provided if needed.
- There is very limited contact between staff and clients except for the unavoidable hunting activities and travel to the hunting areas.
- There is a detailed and easily available list of individuals (both clients and staff) with adequate contact information should this be needed.