

A brief message from U.S. Public Health to our valued Yellowstone CUA Partners:

U.S. Public Health Service and Yellowstone National Park are encouraging all partners to mitigate risk associated with COVID-19 by implementing processes in your operations that will help you and your staff and guests stay safe and healthy. Here are three key goals that are important to remember.

Please think about each step of your operational day in context of these three goals.

Goal #1 Prevent Creating “Close Contacts”

- **Close Contact Definition:** any person who was within 6 feet of an infected person for a cumulative total of 15 minutes or more over a 24-hour period starting from 2 days before illness onset (or, for asymptomatic patients, 2 days prior to test) until the time the patient is isolated.
- **Public Health Actions:** The health Jurisdiction where an individual is diagnosed with COVID19 will do contact tracing which involves contacting everyone who has been a close contact and requiring those individuals to complete quarantine and/or appropriate testing. Unvaccinated close contacts of COVID-19 cases should quarantine. Unvaccinated close contacts should test immediately after finding out they are a close contact, and if their test is negative, get tested again 5-7 days after their last exposure or immediately if symptoms develop. CDC and the NPS Office of Public Health currently recommend a quarantine period of 14 days. **Fully vaccinated** close contacts should get tested 5–7 days after an exposure, continue to wear a mask in public indoor settings, monitor themselves closely for symptoms for 14 days following an exposure, and get tested if they should occur.
- **How This Will Affect You:** If the 48-hour period prior to the ill person’s onset of symptoms includes time spent with you, your employees, or your other clients. All persons who are considered a close contact will be required to enter quarantine and/or testing.
- **Recommendations to Avoid Creating Close Contacts:**
Assess each step of your operational day identifying any steps where activities result in close interactions between you, your staff, and your visitors.
 - **Extended Interactions** (examples: riding in vehicles, sleeping in tents or cabins, fishing shoulder to shoulder, viewing and photographing wildlife, hiking and walking, meal times, waiting in lines etc.)
 - Eliminate any extended interactions that you can.
 - Mitigate the ones you can’t eliminate.
 - **Extended Interactions Example Mitigations:**
 - ✓ Provide separate tents for non-family members or for groups of people who are not already close contacts due to travelling together or some other close relationship.
 - ✓ Wear cloth facemasks whenever proper social distance cannot be maintained.
 - ✓ Utilize extra transport vehicles, if possible, to increase space

- between passengers.
- ✓ Remember that families and travel partners are already close contacts so there is no need to worry about social distancing within those groups. This is referred to as “cohorting” in the public health community and is an important tool for you to utilize. You will likely need to be prepared to respectfully remind employees and customers of the need to maintain social distancing.
- ✓ **There are many more potential mitigations. These examples are not intended to be a complete list.**
- **Brief Interactions:** These are routine social interactions that require individuals to be closer than 6 feet from each other for brief periods of time. Many of them involve physical contact. Many of these interactions can be eliminated or modified. Examples: handshakes, hugs, loading gear, assisting someone with equipment, assisting a client mounting their horse, etc.
 - **Example Mitigations**
 - ✓ Eliminate brief interactions whenever possible.
 - ✓ Modify those that cannot be eliminated by keeping the interaction to a minimum length of time.
 - ✓ Use of cloth face masks is recommended in all situations where social distancing is difficult and is required in some situations depending on the area’s transmission level. Please comply with all CDC guidance for mask wearing and physical distancing.

Goal #2 Encourage Good Hygiene & Employee Health

This is a critically important goal which can be achieved with simple mitigation practices. Following are some suggestions for your consideration:

- Provide access to full handwashing facilities whenever possible.
- Provide hand sanitizer at any points in your operation where common touch surfaces are hard to avoid and only provide hand sanitizer where full handwashing is not available. Examples: in vehicles, handling shared equipment like spotting scopes, fishing equipment, etc.
- Provide education of your staff on the importance of handwashing and proper hand sanitizer use.
- Provide your clients information on handwashing and hand sanitizer use.
- Be sure you model good hand hygiene behavior and provide time, opportunity, and supplies necessary for all staff and clients to practice good hand hygiene.
- Consider providing cloth face masks for your employees and clients in all situations where social distancing becomes difficult.
- **There are many more potential mitigations. These examples are not meant to be a complete list.**

Employee Health

It is hard to overstate the importance of having a strong employee health policy. All of the carefully planned policies to prevent COVID19 in your business operations can be rendered ineffective by an employee that works while ill. The CDC has extensive information and advice for employers on sick employee policies, return to work policies, employee education and sick leave policies at the following link which also links to many supporting documents. Please contact us if you have any questions about COVID19 and related employee health and attendance policies. [Protecting Workers: Guidance on Mitigating and Preventing the Spread of COVID-19 in the Workplace](#)

Goal #3

Use Excellent Cleaning & Disinfection Procedures

Routine and frequent cleaning and disinfection of common touch surfaces is important in your operations for prevention of COVID19 transmission. There is a lot of good guidance from CDC on cleaning and disinfection. The links included below from CDC and EPA provide excellent resources to assist you with planning your cleaning and disinfection policies and procedures. If you have additional questions about cleaning and disinfection after utilizing these resources, please contact the Concessions Management Office and we will be happy to assist.

CDC's main webpage for small businesses. This page covers all topics not just cleaning and disinfecting and is a great resource:

<https://www.cdc.gov/coronavirus/2019-ncov/community/workplaces-businesses/index.html>

CDC's webpage for businesses, workplaces, and public spaces with specific information on cleaning, disinfecting, and ventilation:

<https://www.cdc.gov/coronavirus/2019-ncov/community/clean-disinfect/index.html>

***EPA's list of approved disinfectant products for the COVID-19 virus:**

<https://www.epa.gov/sites/production/files/2020-04/documents/disinfectants-onepager.pdf>

***Note:** The disinfectants on EPA's list are effective against COVID19 when used according to label instructions. However, it is important to understand that the virus that causes COVID19 is not particularly tough when it comes to cleaning and disinfecting. In fact, thoroughly washing surfaces with soap and water is effective at removing and even killing this virus. Common household cleaners and disinfectants are effective at eliminating the virus. Use of a disinfectant after a cleaning step is certainly allowable and probably advisable but please use whatever product you choose according to label instructions. Do not overuse chemical sanitizers, and do not use stronger than recommended solutions.

Foodservice Operations: Some CUA operators may also be foodservice operators or may serve food on a limited basis on your client trips. You may even have a licensed food establishment. The requirements for sanitizing food equipment and food contact surfaces have not changed. You should continue as normal using food code approved sanitizers and

solutions for that purpose. Do not use alternative products labeled as disinfectants for your foodservice and food contact surface sanitizing purposes.

Additional Thoughts on Foodservice: At this time, food is not thought to be a significant risk for transmission of the COVID19 virus. It is unknown if it is possible for a food handler that is ill with COVID19 to contaminate a food item and transmit the disease to another via the oral route. There is a short list of routine requirements that currently are standard operating requirements for handling food which will protect against this potential risk. The requirements are:

Current Standard Requirements:

- Employee Health- unhealthy employees should never work as a food handler.
- Always wash hands before handling food.
- Never handle exposed food with direct hand contact- use foodservice gloves, tongs, deli tissues etc. to handle exposed food.

Additional Advice:

- Consider utilizing pre-made and prepackaged or wrapped food from approved sources as much as possible to prevent the need of handling exposed food.
- Offer handwashing or hand sanitizer to clients before they eat.