



April 28, 2020

## Protocols for Disinfection, Social Distancing & Food Safety in the era of Covid-19

Though we are located in a remote area, and space is ample for us to spread out during the week, there are times that will require us all to be in closer proximity than we will be while out on horseback. We need to operate under the assumption that everyone, including ourselves, may be carrying the virus, especially given that it is possible to feel perfectly healthy and still be infectious. With this in mind, we will be implementing more sessions of cleaning and disinfecting of surfaces and areas around the camp commons areas by staff, and we are asking each guest to participate in extra measures to practice proper social distancing and maintain an exceptionally clean environment around camp.

The following protocols will be implemented this season by Blue Sky Sage:

1. Please bring 2-3 cloth masks, and protective eyewear (i.e. wrap around sunglasses, goggles, safety glasses). You will be required to wear both while in-transit in the shuttle from Lander to camp and while traveling in the truck out to the desert on Mustang days. BSS will provide a laundry bucket with bleach for guests to wash out their own cloth masks daily and hang them out to dry. Bring at least two so you can rotate them daily. We can provide blue shop towels to make mask liners out of.
2. All dining utensils will be individually wrapped in a paper napkin for each meal. Food will be served by staff wearing masks and food service gloves so cross contamination of serving utensils, plates, etc. will be minimized. This applies to meals and food served during cocktail hour.
3. The guideline of at least 6' between people will be maintained at all times around camp, but particularly during meal times while waiting for your meal to be plated.
4. Each person will be asked to do the pre-wash for your used dishes for yourself, the "Scruffy bucket". The dishes are then taken into the cookhouse and washed by staff using ServSafe© standards of wash/rinse/disinfect.
5. Lunch preparation: This year, paper sack lunches will be prepared by the chef for each guest, to minimize any cross contamination by handling supplies in the lunch cupboard. Lunches will include a small bag of homemade trail mix consisting of mixed nuts, dried fruit & M&M's, an apple or orange, a chicken or tuna lunch kit (pre-packaged, includes the salad mix and crackers) or a PBJ sandwich for vegetarians. At the discretion of the chef, there may be items prepared that will be included or substituted for lunch, and those items will be individually packaged and placed in the paper sack. If you want to bring additional snacks or lunch items, they must be stored in a Ziploc bag with your name on it, and stored in the cupboard. **IMPORTANT:** if you have ANY kind of food intolerance or allergy, we must know in advance so we can provide an appropriate substitute for that component of your lunch. Anything you don't eat will have to be disposed of back in camp so please let us know if there is something you absolutely will not eat, to reduce waste.
6. A hand washing station will be provided out by the toilet tents. We will ask you to use that station **FIRST** every time you use the toilet **BEFORE YOU COME BACK INTO THE COMMON CAMP AREA**. At that time, you can wash your hands again at the main wash station in camp. Hand sanitizer is placed at the station, in the toilets and in other communal areas around camp, but thoroughly wash your hands first. Please bring your own hand sanitizer for use during the day and around your quarters.
7. No one except staff will be allowed to enter the cookhouse.