

Safe Practices for Direct Sales of RI Seafood

The coronavirus pandemic has spurred local demand for local seafood. Rhode Island's commercial fishermen have new opportunities to meet that demand via direct sales of the seafood they harvest. The opportunity carries with it the important responsibility to conduct direct sales safely. Here are the required actions fishermen must undertake, and some examples of best practices they can use, to keep themselves, their crew, and their customers healthy and safe. The examples can be easily modified to fit different situations.

Most Important

All direct sales of seafood must be undertaken in strict compliance with the following requirements:

- ❖ All fishermen and customers must maintain **social distancing** of at least 6 feet
- ❖ No more than 5 people can be gathered together at any time
- ❖ All fishermen and customers must wear **face coverings**
- ❖ All fishermen and customers must have access to **hand sanitizer and/or hand-washing stations**

Also Important

- ❖ Wearing **gloves** is recommended; but gloved hands can still pick up and transmit germs. Avoid touching face while wearing gloves. Wash hands, including gloved hands, frequently. Carefully remove and clean gloves after use.
- ❖ Frequently **sanitize high-touch surfaces** (cooler handles, etc.)
- ❖ **Make a plan** for how you will keep you and your customers safe and communicate the plan to your customers ahead of time.



Ordering & Payment Advice

If possible, have people pre-order by phone, email, or web.

Minimize cash transactions. Use apps like Venmo, Paypal, or Cash App, and have customers pre-pay if you do pre-orders.

If payments cannot be made using an app, be clever in finding ways to process payments from 6 feet away. For example, you can set up a box where people can drop their cash/checks to avoid hand-to-hand interaction and maintain 6-foot distancing.



Pick-up & Delivery Options

Option 1: Drive-Ups

Keeping people in their cars is an ideal way to safely sell, and a parking lot that is proximate to the dock and vessel is an ideal setting for this. Use signs and cones to direct traffic flow.

For pre-orders, have people stay in their cars **and pop their trunks** for you. Customers can identify themselves with their name or order number through the window.

If you cannot do pre-orders, take orders and process payments through the car window from 6 feet away. Have customers pop their trunks for loading of product.

Option 2: Walk-ups

Maintain 6-foot distances between all customers and between you and your customers.

Decide where you want the customer line to be and mark out 6-foot distances for the first few spots in line **using chalk, cones, etc.** to ensure customers practice proper social distancing while waiting in line.

Keep a 6-foot distance between you and customers while taking their order and accepting payment.

Designate an order collection area, such as a table, truck bed, or cooler, where you can place the item(s) for pick up. Ensure this area is 6 foot away from you and 6 foot from the line of customers. Once a customer has ordered, place the item(s) in the collection area. Once you move away, the customer can pick up their order from the collection area.

Option 3: Deliveries (Lobsters & Crabs Only)

Require no-contact delivery.

Leave product in a cooler provided by the customer. After product is placed in cooler, sanitize all parts of the cooler you touched.

Notify the customer once you have delivered the product.