COVID-19 Guidance

Reducing Risk for Seasonal Workers on Guest Ranches

Last Updated April 14, 2020

This guidance is based on the most current information available. This is an extremely dynamic situation, and we are constantly learning new information about the virus that causes coronavirus disease 2019 (COVID-19). Because of this, new recommendations are frequently announced. Please use the websites referenced at the end of this guidance for the most up-to-date information.

Who is this guidance for?

This guidance is being provided for guest or other ranches who employ seasonal workers from around the country and internationally. These workers may be at increased risk for contracting and spreading the virus because of community characteristics such as frequent social activities, shared dining facilities, and communal spaces.

Definitions

- **Cleaning**: Cleaning refers to the removal of germs, dirt, and impurities from surfaces. It does not kill germs, but by removing them, it lowers their numbers and the risk of spreading infection.
- **Disinfecting**: Disinfecting refers to using chemicals, for example, EPA-registered disinfectants (https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2), to kill germs on surfaces.
- **Isolation**: Isolation separates sick people with a contagious disease from people who are not sick. In this case, patients who have tested positive for COVID-19 would be separated from people who are well.
- **Quarantine**: Quarantine separates and restricts the movement of people who were exposed to a contagious disease to see if they become sick. In the case of COVID-19, close contacts of a confirmed case would be separated for a period of time to see if they develop symptoms like cough, fever, or shortness of breath.

What can operators do to prevent the spread of illness?

- Suspend all non-essential group gatherings and activities.
- Limit gatherings in common areas to no more than 10 people and ensure that a distance of at least 6 ft between each person is maintained.
- Ask staff to wear a cloth face covering if 6 ft of distance between each person cannot be maintained (i.e. in the kitchen or dining facility).
- Limit the interaction between staff who live in different bunk houses.
- Limit interaction between staff and guests.
- Provide meals for guests in room-service style.
- Place chairs and tables at least 6 feet apart during employee/staff communal dining or similar events.
- Clean and disinfect common spaces at least once daily, giving special attention to high-touch surfaces (doorknobs, faucets, toilet handles, light switches, handrails, countertops, chairs, tables, remote controls).

**How can staff protect themselves?**

The best way to prevent illness is to avoid being exposed to this virus. Though some people in quarantine may never become sick, the safest way to act is to assume that everyone has COVID-19. Below are steps that employers can take to prevent staff exposure to COVID-19.

- Encourage frequent and thorough handwashing. When soap and running water are not readily available, provide staff with alcohol-based hand sanitizer containing at least 60% alcohol.
- Staff should not enter guest rooms for the duration of the guest's stay.
- Staff should avoid touching their eyes, nose, and mouth with unwashed hands, especially after handling items the guests have touched.
- Require staff to isolate themselves from other workers and guests if they become sick.

**Cleaning During Guest Stay**

- Cleaning supplies should be provided so the guest can clean their room and bathroom during their stay.
- Lined trash cans should be provided for each guest along with extra bags.
- Food and necessary goods should be dropped off outside the guest's door.
- If possible, give the guest single-use tableware and utensils with any room-service style meals prepared by the ranch. Staff should not be washing dirty dishes generated by the guest. Everything used by the guest should be discarded in the trash in their room.
- When picking up trash, dirty linens, or anything else that the guest leaves outside their door, staff should wear disposable gloves and then discard after each use. They should then wash their hands with soap and warm water for at least 20 seconds.
- Staff should avoid touching their eyes, nose, and mouth with unwashed hands, especially after handling items the guest has touched.

**Cleaning and Disinfecting Between Guest Stays**

Frequent hand washing is perhaps the most important measure staff can take. However, cleaning and sanitizing are also essential. It is important to increase the frequency and thoroughness of your routine cleaning. Remember to pay special attention to frequently touched surfaces and objects such as doorknobs, light switches, phones, keyboards, touch screens, desks, toilets, sinks, etc.

Avoid entering the guest's room while they are still using it. After the guest has departed, staff should:

1. Cleaning staff should wear disposable gloves while cleaning. **REMINDER GLOVES ONLY CREATE A BARRIER BETWEEN YOUR HANDS AND INFECTED SURFACES AND DO NOT PREVENT COVID-19 INFECTION. DO NOT TOUCH YOUR FACE WHILE WEARING GLOVES.**
2. Clean hard surfaces and objects in the room with soap and water or another detergent if they are dirty.
3. Disinfect hard surfaces and objects:
   a. Follow the instructions on the product label. Many products recommend keeping the surface wet for several minutes to ensure germs are killed. Many also recommend
precautions such as wearing gloves and making sure you have good ventilation during use of the product.

b. Most EPA-registered household disinfectants should be effective. Diluted bleach solutions can be used if appropriate for the surface. Follow manufacturer’s instructions for application, ensuring a contact time of at least 1 minute, and allowing proper ventilation during and after application. Prepare a bleach solution by mixing 1/3rd cup bleach per gallon of water or 4 teaspoons bleach per quart of water.

4. Clean soft (porous) surfaces such as carpeted floor, rugs, and drapes, by removing visible contamination if present and cleaning with appropriate cleaners indicated for use on these surfaces.
   a. After cleaning, launder items as appropriate in accordance with the manufacturer’s instructions. If possible, launder items using the warmest appropriate water setting for the items and dry items completely.

5. Gloves should be removed after cleaning a room. Wash hands immediately after gloves are removed.

What if my staff gets sick?

Strict adherence to your sick policies is critical at this time. Management should ensure, on a daily basis, that no employee who presents symptoms of illness will be permitted to work. Monitor staff for symptoms or have them self-report any illness prior to the beginning of their shift (see Symptom Monitoring Sheet at the end of this document). Symptoms to watch out for include:

- Fever
- Cough
- Shortness of breath

If staff is sick and concerned about COVID-19, have them call their medical provider or St. John’s hotline at (307) 739-4898, where they will be provided with further instructions.

Sick employees MUST be isolated and should not return to work until:

1. They have been given permission by their medical provider; OR
2. At least 3 days (72 hours) have passed since the fever has ended without the use of fever-reducing medications and respiratory symptoms have improved; AND
3. At least 7 days have passed since symptoms first appeared.

Please call or email Environmental Health with questions or concerns. Phone: 307-732-8490

Other resources

- Health Department COVID Hotline: 307-732-8628
- St. John’s Health: Call 307-739-4898, option 3 for a phone evaluation if you have a fever, cough or influenza-like illness.
- Teton County Health Department webpage: www.tetoncountywy.gov/coronavirus
- St. John’s Health: www.stjohns.health/about/community-engagement/coronavirus/?furl=coronavirus
**Symptom Monitoring Sheet**

Record your symptoms in the morning before going to work and in the evening after work. Mark if you have any of the symptoms: “Y” for Yes and “N” for No.

Before taking your temperature:
- Wait 30 minutes after eating, drinking, or exercising.
- Wait at least 6 hours after taking medications that can lower your temperature like acetaminophen (Tylenol), ibuprofen (Advil, Motrin), aspirin, and/or other NSAIDS.
- Temperature checks should be at least 8 hours apart.
- If a thermometer is not available, you may instead record if you felt feverish, i.e. a “subjective fever.” This is when one experiences overheating, chills, and/or body aches.

If you have a fever (100.0° F or above) or any unexplained symptoms, **do not go into work and call St. John’s Hotline at 307-739-4898. If you need emergency medical care call 911.**

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