

COVID-19 Response Plan

In addition to following the “COVID-19 Shore based Procedures with Local Emergency and Health Services” developed by the AFISHC working group and the “Bristol Bay Protocols for 2020 Salmon Season”, the below details further actions that will be taken at the plants. These actions are subject to change as new information or mandates become available.

Employees Transported to Alaska

Pre-Travel Screening

Employees will be screened under PREDEPARTURE SCREENING procedures starting on page 4 of the “COVID-19 Shore based Procedures with Local Emergency and Health Services” consisting of screening 14 days prior to departure.

Departure/Arrival Screening

Screening will take place prior to local departure flight meeting the criteria outlined by “COVID-19 Shore based Procedures with Local Emergency and Health Services”.

Upon arrival at the destination airport, employees will be transferred to a bus immediately, while practicing social distancing.

The company will screen employees upon arrival at the company location.

If COVID-19 tests are available at that time, all employees will be tested upon arrival and will remain under quarantine until results are available.

If an employee tests positive based on COVID-19 test results, the employee will remain in isolation and will be served meals, maintain proper hygiene, sneeze or cough into a tissue or elbow. When leaving their room for any reason, employees will wear a face mask, wash / sanitize hands frequently and maintain social distancing, even from others in isolation.

If an employee has developed COVID-19 symptoms and temperature of at least 100.4°F during the season at any time, the employee will not be allowed to work or socialize with others. If testing for COVID-19 is available, employee will remain in isolation until results confirm status. Employees who test negative for COVID-19 may return to their rooms but may not return to work until symptom free. All employees in isolation are served meals, maintain proper hygiene, sneeze or cough into a tissue or elbow. When leaving the room for any reason, employees will wear a face mask, wash / sanitize hands frequently and maintain social distancing, even from others in isolation.

The company will use the guidelines established in the “COVID-19 Shore based Procedures with Local Emergency and Health Services” to ensure the safest isolation and transport policies are maintained for sick employees.

Seafood Plant Communication and Actions

Plant Lockdown

Alaska General Seafoods Mile 1, Mile 1.5 & Leader Creek Fisheries, Inc.

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The plant will be under LOCKDOWN until further notice. After screening has been completed, employees will be advised what practices will be in place in accordance with state and local guidelines, proclamations, and mandates.

Employee Screening

Employees will be instructed not to report to work if they have developed COVID-19 symptoms and / or a temperature of 100.4° or above.

Employees may be screened before work using the *“COVID-19 Shore based Procedures with Local Emergency and Health Services”* WORKSITE ARRIVAL SCREENING procedures starting on page 4.

- The person conducting the screening shall have the option of wearing a mask and gloves.
- Ask the employee if, since their last screening, they have had:
 - A fever.
 - A cough.
 - Breathing difficulties.
 - Loss of smell or taste.
 - Contact with someone who has tested positive for COVID-19.
- If the employee answers “NO” to the screening questions, take their temperature using the noncontact forehead thermometer.
 - Everyone with a temperature less than 100.4°F* may go to work without any additional screening.
- If the employee answers “YES” to any of the screening questions, they MUST be sent to another area for additional screening
- Take employee’s temperature using the noncontact forehead thermometer.
 - Everyone with a temperature less than 100.4°F* may go to work without any additional screening.
 - Any employee with a temperature of 100.4°F* or higher will require a confirmation test using an oral thermometer. Follow the instructions supplied with the thermometer.
 - If the confirmation test is less than 100.4°F* the employee may go to work.
 - If the confirmation test shows a temperature of 100.4°F* or higher the employee MUST be sent to isolation room and provided further instructions.
- After using an oral thermometer, the person conducting the screening should dispose of the plastic shield by shaking it off and then disinfect the thermometer before removing their gloves, washing their hands and donning a new pair of gloves.
- Record the name and work area for any employee which meets the symptoms above, including the date, time and the name of the person conducting the screening.

If an employee has developed COVID-19 symptoms and temperature of at least 100.4°F, the employee will not be allowed to work or socialize with others. If testing for COVID-19 is offered, employee will remain in isolation until results confirm status. Employees who test negative for COVID-19 may return

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to their rooms but may not return to work until symptom free. All employees in isolation are served meals, maintain proper hygiene and sneeze or cough into a tissue or elbow. When leaving the room for any reason, employees will wear a face mask, wash / sanitize hands frequently and maintain social distancing, even from others in isolation.

*Prior to using a noncontact forehead thermometer, refer to the owner's manual and use lowest temperature difference to determine maximum temperature difference. You may also check healthy employees by using an oral thermometer and once a reading is available, use the noncontact forehead thermometer and determine actual variability between the two to confirm calculations.

Employee Education and Training

Posters will be placed around the facility to educate employees on social distancing, good hygiene, symptoms of COVID-19 and current or new health mandates.

COVID-19 information will be included in orientations and on screens throughout the plants.

Increased cleaning and disinfecting protocols and schedules for high-touch contact surfaces will be implemented.

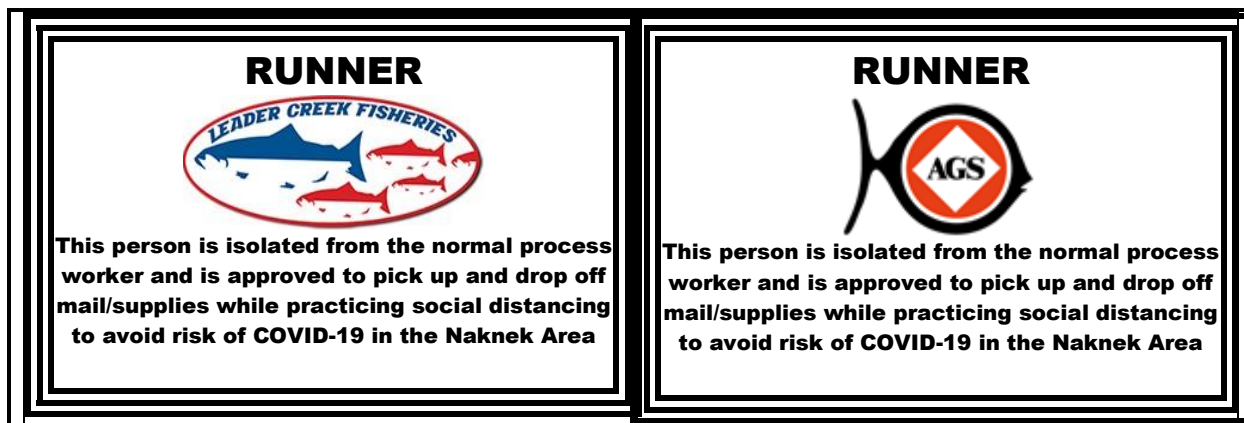
The Mess Hall crew will continue to meet all ADEC Food Service Requirements and good hygiene practices and will include increased cleaning and disinfecting schedules and protocols.

Employees will be trained to avoid designated isolation areas and to remain on site, unless authorized.

We will utilize local delivery services whenever possible to deliver the mail and retrieve other supplies necessary while running the business and will be delivered following social distancing at pre-determined locations at the site.

If local delivery is not possible, specified employees will remain in isolation from the normal process worker for the entirety of the season, including having food delivered to them and private rooms with bathrooms. Once quarantine has been complete, these employees will be allowed to pick up or deliver supplies. These employees will be properly trained to comply with social distancing and will wear a badge as in the below example. These employees will also wash hands prior to each departure and upon each return to the site. In addition, these employees will be required to self monitor and check their temperatures daily and at any sign of symptoms.

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Restricted access is limited to authorized personnel only and is posted at all entry points to the property, including docks.

Social Distancing - Visitors

With the exceptions below, the company will prohibit all visitors outside of the company until further notice.

At this time the following are allowed on site:

- Fishing fleet – We have asked the fleet to remain onboard and conduct business remotely as much as possible.
- Company visits between AGS Mile 1, Mile 1.5 and LCF, who all maintain the same company COVID-19 practices and procedures.
- Delivery personnel who limit their time at the facility and contact with employees.

Any fleet storing boats on the premises must follow all employee guidelines as well as further restrictions to promote social distancing from company employees. Fleet will not be allowed in the Mess Hall or common areas used by employees, if take-out meals or break food is made available, these will be provided in a designated area separate from employees. The fleet may not enter company stores and once the boat has been launched, access ashore will only be allowed under certain circumstances such as a medical emergencies.

Fishing fleet, when on the premises, and employees must wash their hands at each arrival to the premises and employees will also wear face coverings during travel between company visits.

Restricted access is limited to authorized personnel only and is posted at all entry points to the property, including docks.

Social Distancing When at Work

Employees are encouraged to practice social distancing and wear face coverings whenever possible. Cough or sneeze into your elbow but if a face mask is not used, leave the line at the earliest opportunity

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by first removing the garment then gloves, washing your hands and then donning new garment and new gloves prior to returning to work.

Social Distancing When not at Work

Meal and coffee breaks schedules have been modified to reduce the number of employees congregating in shared spaces at one time. Employees have been encouraged to sit or stand six feet apart when it is possible to do so.

Cleaning and Disinfecting

Cleaning and disinfecting schedules for all high contact surfaces have been developed including, but not limited to doorknobs and door handles, faucet handles, latches, dispensers, handrails, tables, timeclocks, push buttons and any other high-contact surfaces.

Additional staff will be assigned to the housekeeping crew to maintain this increased cleaning and disinfecting schedule.

Mess Hall

Handwashing and / or hand sanitizing is mandatory before meals by all employees. There will be no self-service for food or items such as trays, silverware, napkins, condiments or the salad bar. Mess Hall staff are actively staying up to date with ADEC's Food Service recommendations and may add additional restrictions to reduce virus transmission per ADEC. Employees will be encouraged to sit in staggered patterns at tables to provide distance between each other while eating.

Employee Departures

At any employee departure either during the season or at the end of the season, if the area is still under current or future mandates that restrict travel, employees will be taken to the airport and remain social distancing while wearing face coverings. They will not be allowed to layover in Anchorage but those departing to any other area in Alaska will follow current or future mandates that restrict travel within Alaska.