

PREVENTIVE MEASURES

COVID-19



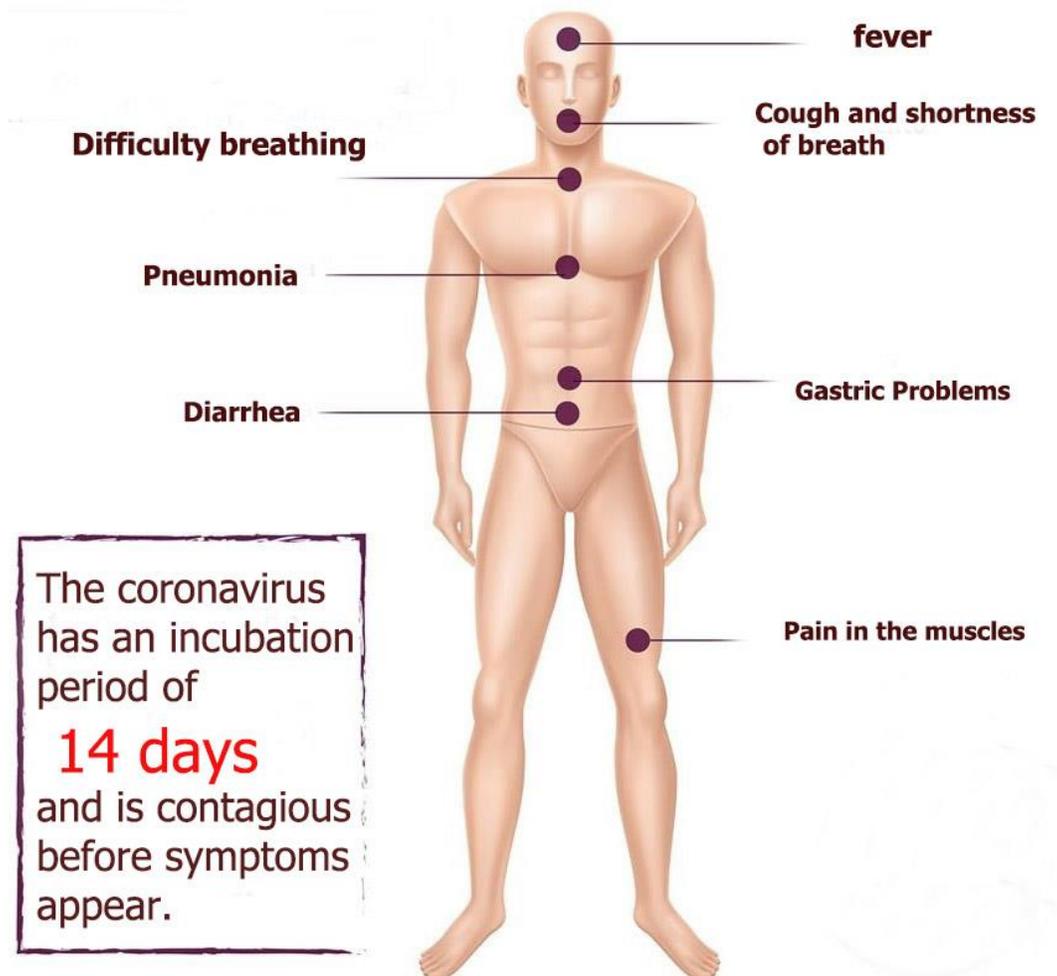
september 1, 2020



General Manager



Coronaviruses are known to cause a wide range of illnesses, from a cold to respiratory infections. **Síntomas:**



What should I do if I have symptoms of COVID-19 ?

Seek immediate medical attention if you have trouble breathing or feel chest pain or pressure. If possible, call your doctor in advance so that he can direct you to a suitable hospital.

ENTRY AND STAY PROTOCOL

If we work together and take care of each other

You can enjoy your vacations

1. Cars or any other means of transportation that enters the Resort will be fumigated and disinfected with a 3M Quaternary Ammonium solution. (technical sheet of the product at the end of the document).
2. At the main entrance to the Resort and at strategic points, a shoe sole disinfection method will be placed for staff, guests and suppliers, with a dilution of 3M Quaternary Ammonium, a concentration of 840 per million.
- to. Trained Personnel will give you personalized help in the application of Quaternary Ammonium 3M in atomizer presentation and thus you can disinfect your arms, shirt, pants, travel bags, backpacks and any other object that you want to enter.
- second. For your safety and that of your family, people with a body temperature equal to or greater than 38 degrees Celsius (100.4 Fahrenheit) WILL NOT BE ABLE TO ENTER THE RESORT.
3. To PREVENT the contagion of COVID 19, all people inside the resort must use Mascará and maintain the physical distance recommended by the Ministry of Health, which is 1.5 meters.
4. Collaborators will wear a mask and plastic mask
5. Disinfectant alcohol dispensers will be placed at 70% in main points such as: entrance to the facilities, reception, public areas, restrooms.
6. The use of personal protection will be constantly monitored and verified, as well as compliance with safety regulations and prevention of COVID-19 contagion to maintain a clean and safe environment.
7. You can enjoy sport fishing trips as long as all the security measures established in this protocol are respected.
8. The allowed capacity of Accommodation, Restaurant and in general will be 50% every 24 hours, which will allow to keep the facilities properly disinfected and encourage physical distancing.
9. The number of collaborators will be distributed by shifts that will attend to them according to the capacity of the establishment and in this way respect the distancing measures.
10. We have a telephone directory of health centers, private and national hospitals, as well as emergency telephones to request assistance or health information in case of any eventuality.



MEASURES FOR EMPLOYEES

1. Employees who present any symptoms (dry cough, fever, fatigue, nasal congestion, headache, conjunctivitis, sore throat, diarrhea, loss of taste or smell) that could be associated with COVID-19 should contact immediately to the emergency or consultation telephone numbers: 1517 or 1540 to start the care protocols proposed by the Ministry of Public Health and Social Assistance.
2. Employees who have interacted directly or through third parties, with someone who has subsequently been diagnosed with COVID-19 or who has been quarantined; Likewise, they should immediately contact the emergency or consultation telephone numbers: 1517 or 1540 to initiate the care protocols proposed by the Ministry of Public Health and Social Assistance.
3. Employees who cannot attend their work area, in any of the aforementioned cases, must immediately inform their employer of the diagnosis issued by the Guatemalan Social Security Institute - IGSS or the health center of Iztapa, Escuintla.
4. Perform frequent hand hygiene as follows:
 - a. Wash your hands with enough soap and water for at least 20 seconds, rubbing the hands together and interlocking the fingers, rubbing the nails with the palms of the hands, rubbing each palm with the back of the other hand and interlocking the fingers and At the end, dry your hands with a disposable cloth or towel.
 - b. Disinfect your hands for 20 to 30 seconds with 70% rubbing alcohol.
5. Disinfect personal items such as: cell phone, wallet, glasses, etc.
6. Ladies should keep their hair tied back, not wear any type of jewelry and keep their nails short, without polish and avoid acrylic nails. COVID-19 has been shown to lodge under long nails or under layers of polish.
7. Gentlemen must wear short hair, no beard and short nails.
8. The full uniform must be put on when arriving at work.
9. Clean and disinfect at least every hour and according to the traffic of people the following areas: the floor of the entrance of the facilities and the contact surfaces such as door handles, handrails, etc.



SPORT FISHING

1. Each boat and fishing equipment will be disinfected with 3M Quaternary ammonia, before and after each fishing trip.
2. The use of a mask on the boat is mandatory.
3. Use disposable towels.
4. Disposable plates and utensils will be used for food distribution.
5. The designated cook must wash and disinfect their hands and use latex gloves.
6. Food, whether fruits, vegetables, sweets, soft drinks, plain water, beer, must be washed and disinfected before entering the boat.

RESTAURANT AND KITCHEN

1. Kitchen and Restaurant area personnel should not enter their area without first properly washing and disinfecting their hands and putting on their full protective equipment.
2. Personal protective equipment must be changed whenever necessary and depending on the activity carried out.
3. They should do frequent hand washing.
4. In Restaurant, decorative objects will be removed from the tables.
5. The tablecloths will be used only once per client or group.
6. The cleaning and disinfection of the tables and chairs that have contact with the diner must be ensured, prior to being occupied again.
7. Clean and disinfect areas and objects that are in frequent contact with diners frequently.
8. Ensure the availability of raw materials, materials, and containers for the preparation of food and beverage orders, avoiding the unnecessary displacement of personnel.
9. Apply the hygiene protocols established in the handling of food.