



DAY YOUTH CAMP OPERATORS AND STAFF: Page 5 of 5

Developing and implementing health protocol plans:

- Develop and implement a Dining Hygiene Plan to include:
 - No self-serve buffet meals
 - Serve meals with disposable utensils, napkins, cups, and plates. If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher. Individuals should wash their hands after removing their gloves or after directly handling used food service items
 - Clean and disinfect tables, chairs, etc. after use
 - To the extent feasible, have campers bring their own meals.
- Develop and implement a Program Activity Hygiene Plan to include:
 - Sanitization of all program areas
 - Sanitization of equipment before and after use
 - Hand washing or hand sanitizing before and after activities
- Excursions away from the camp are strongly discouraged, and should be limited or eliminated where feasible. To the extent those excursions continue, develop and implement Transportation Protocols to include:**
 - One individual per seat and every other row in a vehicle
 - Staggered seating for maximum distancing
 - Asking campers and staff to wear face coverings or masks while in vehicle
- Develop a management plan for infection outbreaks, including COVID-19.
- Deep clean and sanitize the camp prior to the start of a new camp session.