



April 7, 2020

Dear Communities and Tribal Councils of Bristol Bay:

We are writing to you to confirm our commitment that we are prioritizing the health and safety of the Communities and Tribal Councils of Bristol Bay.

The Naknek/King Salmon Taskforce of the Alaska Fishing Industry Safety & Health (AFISH) Committee developed a guideline list of safety protocols that participating seafood companies and other participants could use to improve specific company plans during the 2020 Bristol Bay salmon season. We commit to implementing these guidelines and have incorporated them into our plans. We further commit to sharing these plans with you, openly and with transparency. Our plans include:

- Verbally screening all employees before they are given incoming flight information. The screening includes asking about COVID-19 symptoms and whether they, or someone they have had close contact with, has tested positive for COVID-19 in the past 14 days.
- Conducting an in-person medical screening (questions and temperature check) at the Anchorage or SeaTac airport.
- Scheduling the most direct flights to King Salmon to reduce time in other airports.
- Instructing employees to meet their company contact outside of the King Salmon airport to limit the number of people in the airport building at one time.
- Operating as a closed campus. No visitors will be allowed at the plant, and employees will be told that the campus is closed, meaning they have to stay on company property.
- Ensuring the 14-day quarantine standard is applied, upon arrival, to employees arriving from other locations, in accordance with State Health Mandates.
- In-person medical screening before the start of each shift.
- Practicing social distancing whenever possible, including, but not limited to:
 - Staggering coffee breaks.
 - Staggering meal periods.
 - Prohibiting employees from congregating in groups.
 - Maintaining a distance of 6+ feet from others.

- Limiting the number of plant personnel who have a business need to interact with the local community (“runners”).
- Training runners on social distancing and hygiene practices.
- Following protocols established by local businesses.
- Encourage everyone to handle business indirectly via email, phone calls, mail, or fax.
- Eliminating self-service in the cookhouse.
- Requiring mandatory hand washing or sanitizing to enter the cookhouse.
- Training the cookhouse staff on hygiene practices related to reducing virus transmission.
- Increasing the number of employees on the housekeeping staff and implementing a thorough, rigorous cleaning and disinfecting schedule for all high-contact surfaces throughout the plant (doorknobs, handrails, tables, counters, etc.).
- Working with our fishing fleets to minimize their movement within the community and the plant.
- Ensuring any employees who terminate employment before the end of the season are provided with transportation out of King Salmon.

Please note that this is not a definitive list of all the measures being implemented. Companies will continue to refine their plans as new information and guidance becomes available, including through discussion with communities and tribal councils.

In addition to these measures, each company has included in their plan means with which to isolate and care for employees who exhibit COVID-19 symptoms. We will work closely with Camai Community Health Center to keep employees safely isolated from the community while still ensuring they receive proper medical care.

Thank you for your continued dialog and support. We believe our collaborative efforts will help ensure a safe and productive salmon season.

Sincerely,

North Pacific Seafoods
Dave Hambleton
President & COO

Alaska General Seafoods
Dan Nomura
President

Trident Seafoods
Vic Sheibert
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