



The Hea	alth & Safety Operating Guide for Scuba Diving Centers, Tourist Boats & Water Parks
Scuba Diving Centers	 Disinfecting the centers, equipment, tools and machines used in diving and marine activities, in coordination with the Ministry of Health that would state which material to be used for the cleaning process.
	 Disinfecting the rented equipment and taking the necessary measures to reduce the transmission of infection, especially the regulators, face masks, snorkeling equipment, buoyancy equalizers (BCD) and diving suits, as well as ensuring their complete immersion in the disinfection material followed by having washing them with fresh water.
	 Disinfecting the diving boats and facilities and abiding by the social distancing measures by operating 50% of the capacity of the boats.
	 Abiding by the health requirements issued by the Ministry of Health before operating swimming pools, as well as abiding by the stated disinfectants in terms of ratio and type. Pools are not to operate without a fully working mechanical system to drain, flush and treat water in the swimming pool.
	 Disinfecting the cars of the centers that transport customers to the diving sites after every transfer.
	 Demanding employees to clean and disinfect continuously, wear masks and replace them when needed.
	 Ensuring that divers are safe and do not show any Coronavirus symptoms before diving.
	 Abiding by the social distancing requirements in and out of water and while diving.
	 Ensuring employees wash their hands thoroughly before touching equipment and preparing it for use.
	 Exchanging diving equipment before washing and disinfecting it thoroughly is prohibited.
Tourist Boats	 Operating boats at 50% of the carrying capacity and taking into account the 2-meter social distancing measures for tables and seating.
	Disinfecting all water games on the boat before customers use them.
	Holding any kind of party on the tourist boats is prohibited.
	Banning open-buffet services on tourist boat trips and abiding by specific menus.
	 Using disposable cutlery as much as possible, providing disinfectants and napkins on every dining table and placing educational guidelines throughout the boat.







	 Requiring the cooking staff to adhere to using personal protective equipment, masks (replace the mask immediately if contaminated or moist), gloves, head covers, beard covers, food safety shoes (a specific kind that does not affect food), work clothes and aprons, as well as washing hands frequently.
	 Placing warning signs throughout the facilities of the boat requiring staff to sterilize, wear masks, wash hands and adhere to social distancing measures at all times.
Water Sports & Parks	Cleaning and disinfecting all water games after each use; areas of contact in particular.
	 Emphasizing on the fact that staff and visitors alike need to wash and disinfect their hands before using the games.
	Adhering to the social distancing measures in team games and sterilizing life jackets after every use.