

Commitment to Health and Safety

- No COVID-19 cases on board as a result of early and decisive action to maintain strict anti-viral hygiene standards across all vessels.
- All ships are flagged in the country in which we operate, reassuring our guests to disembark in any of our ports or anchorage locations.
- Each vessel has a Health and Safety Officer whose sole responsibility is the wellbeing of each crew and guest, as well as the proper compliance and implementation of safety standards.
- All vessels comply with the health and safety standards of the International Safety Management (ISM), the World Health Organisation (WHO), and the International Maritime Organisation (IMO).
- No crew changes during the entire duration of each itinerary, reducing the risk of potential outside exposure.

Reservations & Pre-embarkation

- Pre-boarding Health & Safety information to be sent to every guest 21 days prior to their departure.
- Pre-embarkation Health and Safety assessment conducted on all guests upon submission of a health questionnaire (day of embarkation).
- Managing health screenings and pre-boarding medical evaluations for all staff and crew.
- Offering guests an option to purchase comprehensive [Ripcord Rescue travel insurance](#) for any unforeseen travel modifications, including cancellations.
- Extended flexible booking conditions that allow guests to rebook and postpone their trip free of charge.

Life Onboard

- Daily crew health checks to ensure all health concerns are actively addressed and monitored.
- P.P.E (Personal Protection Equipment such as masks, gloves, and hand sanitizers) will be provided to all guests and crew as required in accordance with each destination's regulations.
- Staggering daily briefings, lectures, and mealtimes in two groups to respect the spacing and limit capacity.

Cleaning & Sanitization

- Cabins will be cleaned and sanitized three times a day, ensuring the highest standards of hygiene.
- Sanitizer stations will be placed throughout each vessel.
- Frequent disinfection of high-touch common surfaces.
- Installation of hands-free faucet technology in common area bathrooms.
- Cleaning and disinfection of all excursion equipment, prior to and after use, including but not limited to skiffs and tenders, kayaks, bicycles and life vests.

Food Safety

- Implementation of global food safety policy following HACCP (Hazard Analysis Critical Control Point) principles for cold chain supply protocols, supervised by a qualified food safety officer.
- Breakfast buffet meals will be served by staff in accordance with proper sanitization protocols.
- Production kitchens staffed by well-equipped and highly trained personnel who utilize international best practices in sanitation and quality control, as well as usage of products to secure food safety.
- Greater flexibility and options for seating and spacing, ensuring safe physical distancing between diners.