



Ship Cleaning Standards

In addition to our existing rigorous daily cleaning regimen and standards, we have established additional sanitation/disinfection/cleaning measures:

- More frequent sanitizing of tables, chairs, menus and other surfaces in restaurants and bars before use.
- More frequent open deck sanitation of sun loungers, outdoor furniture, mini-golf, sports equipment, handrails, etc.
- Additional sanitizing of frequently hand-touched surfaces in all public areas and lounges, all restaurants, lobbies, elevators, handrails, public phones, counters, public displays, medical centers, gangways, casino chips, games, slot machines, fitness machines, children's toys, and security screening equipment, among others.
- Wherever possible, staff is serving guests at food stations, including the Lido buffet and ice cream machines. Where not possible due to layout restrictions or other locations such as condiment set-ups and salsa bars, dedicated personnel are posted to monitor these stations and service and ensure they are cleaned and sanitized in a timely manner. In any self-service areas that remain, serving utensils are replaced on a more frequent basis.
- Stateroom surfaces and fixtures are thoroughly cleaned up to twice daily with particular attention to bathrooms and surfaces frequently touched. All guest corridors including handrails and stateroom door handles are frequently sanitized. During instances that guests display flu-like symptoms, the stateroom will receive additional deep cleaning.
- Hand-washing sinks and/or hand sanitizing applications are available at the entrances to all dining rooms and the Lido buffet. A roster of guest communications detailing proper hand-washing techniques are visible throughout the ships and reiterated by staff and officers onboard.
- Additional hand sanitizers/dispensers have been placed in highly trafficked locations where there may not be hand-wash sinks available.
- The temperature in our washers and dryers has been increased for enhanced disinfection of laundered goods, including bedding, tablecloths, towels, napkins, etc.
- At night, a deep cleaning and disinfection process is conducted utilizing electro-static applications through specialized machines in highly-trafficked public areas (including all restaurants, the fitness center, spa, lido deck areas, promenade, casino, medical center, public restrooms, lounges, bars, lobbies, elevators, atrium, youth activity centers, arcade and all crew public areas).

Our onboard Medical Centers are staffed to handle a wide variety of staff and crew medical situations. Any guest or crew member who exhibits symptoms of influenza or upper respiratory infection with fever is strongly encouraged to visit the medical center for a complimentary medical consultation.

Additional Tips for Healthy Cruising, According to CDC Guidelines

- Wash your hands thoroughly with soap and water frequently, especially after using the restroom, before eating and after blowing your nose, coughing or sneezing.
- Utilize the hand sanitizing stations throughout the ship.
- Also wash your hands after touching things frequently handled by others, like casino chips and hand rails. And do the same while on shore excursions.
- Keep your hands away from your face.
- Cough or sneeze into your elbow.
- Avoid shaking hands.