

Suggested COVID-19 Practices for Farmers' Markets to Consider

Measures for the market as a whole

Have a zero tolerance policy for vendors coming to the market if sick. If a vendor is sick or has been directly exposed to (or suspects they have been directly exposed to) COVID-19, ask them not to attend the market. Require vendors and customers to take note if they or a household member are experiencing symptoms such as fever, dry cough or other symptoms, and stay home to take care of themselves and protect others if they are sick. Provide signage the market entrances as a reminder of this requirement.

Market Layout

- Designate one entrance and one exit and have traffic flow in one direction through the market
- Space vendors 10' to 20' apart and widen aisle to allow for standing room and passing at safe distances
- Layout booths to limit crowding. Tables in straight line instead of U or L shapes.
- Remove seating or limit seating and space to allow for social distancing and discourage gathering
- Provide extra handwashing stations throughout the market
- Use chalk or tape to show direction of traffic flow and proper 6' spacing when standing in line

Procedures

- Only allow vendors selling essential items i.e. food, pet food, edible plants and hygiene products
- Prepared foods should be packaged to carry out and be eaten off site
- Suspend all sampling at the market or only allow vendors to serve samples. Customers cannot serve themselves.
- No food or drinks should be served or consumed at the market
- All commonly used areas should be frequently sanitized i.e. railings, doorknobs, information tables, point of sale equipment
- Designate a 30 to 60 minute shopping period only for vulnerable populations i.e. 60 years or older, expectant mothers, and anyone with underlying health issues that make them more susceptible
- Limit number of people in the market at any one time using the following formula
 - Divide the square feet of customer space by 113. This will give the maximum number of people that can be in an area and still maintain 6 foot spacing. Customer space does not include space taken by vendor tables, displays, etc. (113 is the sq. ft. of a circle with a 6' radius)
- Limit number of customers at a booth to 2 with designated waiting areas nearby
- Customers should practice "social distancing" – maintaining a space of about six feet from each other – and markets should inform customers of this policy as they enter the market; have signage, and volunteers, if possible, spread throughout the market reminding customers of the practice.
- Discontinue activities that encourage gathering, such as demonstrations and live entertainment
- Post high visibility signage displaying guidelines at entrances and other areas around the market

- Before market opening day, inform customers of new guidelines by email, social media and traditional media. Reinforce to customers the importance of not attending the market if they are feeling sick
- When advertising the market, use promotional materials that don't show large crowds at the market.
- When it is safe to do so, have a "grand reopening" of the market with the traditional social atmosphere.

Measures to be taken by each vendor

- Space booths 10' to 20' apart
- Layout tables to prevent crowding
- Set up your booth in a way that minimizes/eliminates a customer's ability to touch your products.
 - Set up an empty table between produce display and customer to discourage handling the produce and maintain safe distance between customers and vendors
 - Set up a table in front of you with a product list and a table behind you with the product. Customers can tell you what product(s) they want and you can get it for them
- No exposed produce or other food items.
 - Keep produce covered with clear plastic
 - If possible, vendors should pre-package produce, offering it in closed containers or single-use containers
 - Put less product on display and restock often
- Customers should not handle any items on the vendors' tables but, instead, just point at what they want and let vendors bag their purchases; post signage at each booth informing customers of this policy
- Limit number of workers in booth to 1 or 2 people at a time.
 - Have one person designated to handle products
 - Have another person designated to handle money
- Minimize money handling
 - Round prices to nearest dollar amounts to reduce need to exchange coins and make change (in the laboratory the virus has survived on coins)
 - Provide a container for customers to put their payments into
 - Bring enough change to eliminate the need to make change from money collected that day
 - Wear gloves when handling money
 - Vendors handling money should not touch food products until they have washed their hands.
 - Offer contact free pay options with credit/debit cards, Venmo, PayPal, Square, Apple Pay, etc.
- Tables should be metal or plastic and not wood product to allow for better sanitation
- If using table covers, they should be plastic or vinyl and not cloth to make it easier to sanitize
- All display materials should be made of materials that are easy to sanitize such as plastic or metal bins instead of wooden boxes or wicker baskets
- Wipe down surfaces frequently with disinfectant – tables, cash registers, scales, phones or other touch surfaces used on point of sale devices, and any other frequently touched surfaces
- Vendors should set up and use temporary handwashing stations at their booths. As possible, have volunteers stop by the vendor booths to relieve them so they can leave and wash their hands if they are unable to set-up a temporary handwashing station or have sanitizer nearby.
- Have hand sanitizer available for customers to use at vendor booths
- If possible, vendors should pre-package produce, offering it in closed containers or single-use containers.
- Don't accept used containers – jars, egg cartons, produce cartons, etc.
- Follow CDC guidelines on use of face coverings.

Guidelines for Customers

- Don't shop at the market if you are not feeling well
- If you are not a member of a vulnerable population, please respect shopping times set aside for those who are and do not come to the market at that time
- Limit the number of shoppers from each household to 1 or 2 members. This is currently not a family event
- Enter and exit the market at the designated locations
- Limit your time at the market. Make a list and come prepared to shop and then return home
- Treat shopping at the market as an essential activity and not a social one
- If possible, use contact free payment methods such as credit/debit cards, PayPal, Apple Pay.
- Bring small bills and coins so you can pay in exact change.
- Maintain a minimum 6' distance between yourself, vendors and other customers
- Follow marked guides for spacing and direction of movement throughout the market
- If there are already 2 people in a booth, wait in the designated area until space becomes available
- Vendors will bag you products for you. Don't touch any items that you are not purchasing
- Don't bring in outside food
- No sampling or eating in the market. All food is carry out only
- Take advantage of available hand washing and hand sanitizing stations throughout the market
- Wash reusable shopping bags between visits to the market
- Follow CDC guidelines regarding use of face coverings
- Use running water to wash all produce before consuming
- Stay up to date on market procedures and offering on their facebook/twitter/website/etc.

Proper Cleaning Protocol

For surfaces in contact with food or food products (produce bins, coolers, boxes, tools), use food safe detergents and sanitizing solutions

1. Clean the surface with a detergent and rinse thoroughly.
2. Use a sanitizer product approved for use on food contact surfaces.
3. Check the label and make sure the cleaning product is safe to use on food contact surfaces. Follow the label instructions for the product you use when mixing, applying, and storing it. Some products require contact time on the surface to be effective, and others require a rinse step.
4. Allow the surface to air dry.

For surfaces not to come into contact with food or food products (such as chairs, tables, truck beds)

1. Clean the surface with a detergent and rinse thoroughly.
2. See the publication: EPA-approved products for use against viruses and other emerging pathogens
3. Follow the label instructions for the disinfectant you use when mixing, applying and storing it. Some disinfectants require contact time on the surface to be effective, and others require a rinse step.
4. Allow the surface to air dry. Wear disposable gloves when cleaning and sanitizing

Other Resources

- KDA Guidance for Farmers' Markets Regarding Covid-19
 - https://agriculture.ks.gov/docs/default-source/covid-19/farmers-market-guidance-3-31-2020.pdf?sfvrsn=eb8f8fc1_4
- K-State Research & Extension Food Safety and COVID-19 Website
 - <https://www.ksre.k-state.edu/foodsafety/topics/covid19.html>
- Farmers' Market Coalition: COVID-19 Best Practices, Examples and Resources
 - <https://farmersmarketcoalition.org/covid-19-crisis-farmers-market-new-guidelines/>
- Word Doc that can be branded and edited: GUIDE FOR FARMERS MARKET OPERATIONS IN THE TIME OF COVID-19:
 - <https://cfaky.org/wp-content/uploads/2020/04/4.9.20-Updated-Guide-to-Farmers-Market-Operations-and-COVID-19-.docx>
- KDHE COVID-19 Resource Center
 - www.kdhe.ks.gov/coronavirus
- CDC: Getting Your Mass Gatherings or Large Community Events Ready
 - <https://www.cdc.gov/coronavirus/2019-ncov/community/large-events/mass-gatherings-ready-for-covid-19.html>
- CDC: Reopening Guidance for Cleaning and Disinfecting Public Spaces, Workplaces, Businesses, Schools, and Homes
 - <https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>
- Cleaning and Sanitizing Food Contact Surfaces
 - <https://unh.app.box.com/s/45i4h11fhauc2buec5cehk3uiml99wpi>
- EPA-approved products for use against viruses and other emerging pathogens
 - <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- FDA: Food Safety and Coronavirus Disease 2019
 - <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
- CDC FAQ COVID 19
 - <https://www.cdc.gov/coronavirus/2019-ncov/faq.html#protect>
- University of Minnesota Building a Hand Washing Station
 - <https://foodsafety.ces.ncsu.edu/building-a-handwashing-station/>
- Video showing how to build a no-contact handwashing station using a foot pump
 - https://www.youtube.com/watch?time_continue=247&v=7-WQMms7up4&feature=emb_logo
- How to Shop Safely at the Farmers' Market Poster
 - <https://cfaky.org/wp-content/uploads/2020/03/Shop-Safely-at-FM.pdf>
- How to be a Good Farmers' Market Citizen Poster
 - https://coronavirus.ca.uky.edu/files/farmers_market_citizen.pdf

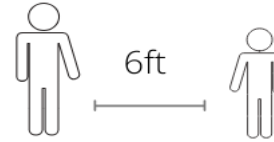
Keep farmers' markets safe.



Don't touch food. Let the vendor grab it for you, or ask permission first.



Stay home if you are feeling sick.



Stay 6 ft away from all people.



Don't touch food. Let the vendor grab it for you, or ask permission first.



Wash or sanitize your hands as much as possible.



Read all market and vendor signs.

Keep it clean. Keep it quick!

NEW

Farmers Market SHOPPING ADVICE

1 GET IN & OUT AS QUICKLY AS POSSIBLE.

2 PRE-ORDER FROM YOUR FAVORITE VENDORS, IF POSSIBLE, SO YOUR GOODS ARE READY TO GO.

3 LEAVE YOUR DOG/PETS AT HOME.

4 SANITIZE YOUR HANDS BEFORE ENTERING THE MARKET & AS YOU LEAVE.

5 KEEP YOUR DISTANCE FROM OTHERS IN LINE.

6 KNOW WHAT YOU WANT BEFORE YOU GET TO THE FRONT OF THE LINE.

7 YOU TOUCH IT, YOU BUY IT.

8 USE A CARD OR EXACT CHANGE.

9 DON'T EAT OR DRINK AT THE MARKET. TAKE YOUR PURCHASES HOME TO ENJOY.

10 BE PATIENT & THANKFUL THAT WE CAN SUPPORT:

#LocalTogether





Shopping Guide

Here is how you can help before & during your visit.

1

FEELING SICK? OR AROUND SOMEONE WHO IS SICK? DO NOT COME TO THE MARKET.

2

FACE COVERING (NOSE & MOUTH) REQUIRED FOR SHOPPING AT THE MARKET.

3

ENTER AT ONE OF TWO 'POINTS OF ENTRY' (N.27TH AT EITHER N.PROCTOR OR N.MADISON). BE PATIENT DURING STAGGERED SHOPPER ENTRY.

4

SANITIZE YOUR HANDS WHEN ENTERING THE MARKET, AND WHEN LEAVING THE MARKET.

5

DESIGNATE 1 SHOPPER PER HOUSEHOLD.

6

MAKE A LIST TO HELP LIMIT YOUR VISIT TO 20 MIN.

7

PRE-ORDER AND PRE-PAY FOR MARKET PICK-UP WHENEVER POSSIBLE.

8

SERVICE DOGS ARE PERMITTED, BUT LEAVE PETS AT HOME.

9

MAINTAIN 6' OF DISTANCING AT ALL TIMES. (WE WILL PROVIDE VISUAL CUES, AND STAFF TO REMIND YOU).

10

DO NOT TOUCH ANY PRODUCE OR FOOD ITEM - LET YOUR VENDOR HELP YOU.

11

DON'T EAT OR DRINK AT THE MARKET - TAKE ALL YOUR PURCHASES HOME TO ENJOY.

THANK YOU FOR FOLLOWING OUR PROACTIVE & PREVENTIVE HEALTH & SAFETY MEASURES.



GUIDELINES TO KEEP THE MARKET SAFE AND OPEN



1 Stay home if you are sick:

- Shortness of breath, or
- Fever of 100.4 F or greater, or
- A cough, or
- A sore throat, or
- New muscle aches
- Vomiting, diarrhea, or jaundice

2 Identify if you are in a “high-risk group” and consider having someone else shop for you:

- People age 60 and over
- Pregnant women
- People with underlying health conditions
- People with weakened immune systems

3 Wash hands frequently with warm soapy water. Cover coughs and sneezes.

4 Customers are not allowed to handle produce/products before buying, allow the vendor to bag purchases.

5 Keep six feet distance from others at all time (except those in your family or immediate household)

6 Make a shopping list and complete shopping as quickly as possible.

7 This is not a social hour! Limit interactions with other customers and vendors. When possible, please only have one person per household at market to make social distancing easier for others.

8 Be prepared with small bills to offer exact change to vendors when possible. Some vendors may also accept alternative hands-free payments like Venmo or Apple Pay.



SHOP SAFELY

Please Keep Your Social Distance



HELP US KEEP YOU SAFE!

Please be patient if asked to wait.

PLEASE DO NOT ENTER IF YOU ARE SICK

STAYING SAFE DURING COVID-19

We understand this is a stressful time and people want to know what they can do now to protect themselves and their families when shopping at farmers markets. Below are some everyday steps that people in Illinois can take now.



Do not touch products
unless you are buying



Use credit/EBT/debit or cash
no change will be offered



Maintain social distance
while you wait in line



Be ready to order
when it is your turn



Choices may be limited
please be patient



Wash all product
before eating or using



Learn more at www.ilfma.org

LOCALLY GROWN PRODUCE

AVAILABLE HERE!

Please follow these tips to enjoy our
fresh, Fresno-grown strawberries
and to keep yourself and others healthy:

SAFE SPACING at least 6 feet away
from others, including in line and at
the counter.

DON'T TOUCH PRODUCE
unless you are going to buy it.

DON'T SAMPLE OR TASTE
produce at the stand – wait until you
get home.

PURCHASE AND GO to limit your
time at the stand.

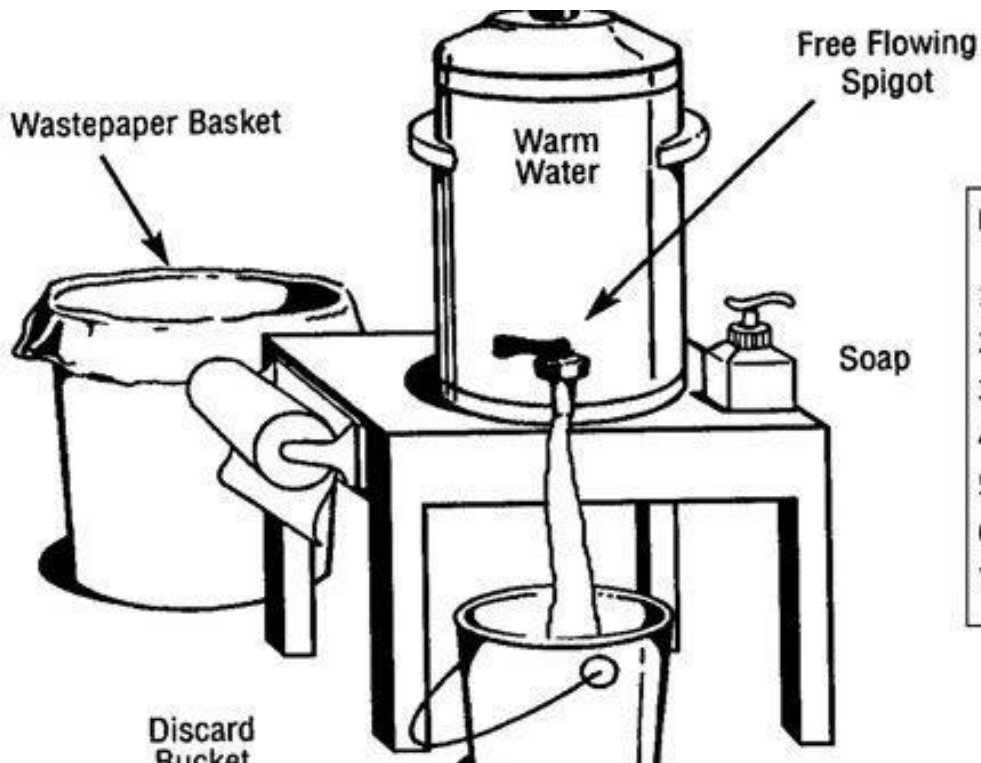
Thank you for supporting local farmers!

UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

Don't handle the produce signage



Handwashing Station



Hand Wash Station Components:

1. Table
2. Potable water — 15 gallons
3. Free-flowing spigot
4. Used water discard bucket
5. Liquid hand soap
6. Paper towels
7. Wastepaper basket

Booth layout with empty table between products and customers



Contact-free Payment Systems



Reference to any specific commercial products, process, service, manufacturer, or company does not constitute its endorsement or recommendation.

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