

Farmers Market Reopening Guidance

- Prior to reopening, examine Farmers Market vendor layout chart to establish the best method of meeting the appropriate social distancing of 6-feet and rearrange accordingly.
- A 6-foot distance must be maintained between parties, whether indoor or outdoor. Space vendors appropriately to distance and also provide enough space for customer access.
- Consider designated entrances and exits to minimize face-to-face exposure of patrons entering and exiting the market.
- Consider touchless payments and digital ordering to further minimize touching of writing implements and high touch surfaces.
- Avoid hand-to-hand contact; allow vendors to bag items and set them on the table before picking up; place payment on table for vendors to pick up.
- Encourage customer pre-orders and web-based ordering systems with designated pick up times.
- Incorporate curbside delivery or drive-thru delivery options. Provide staff that can take pre-orders out to the parking lot when the customer calls.
- Make handwash stations and hand sanitizer bottles or stations available.
- Encourage vendors to use non-porous surface covers at stand and to sanitize items that customers may touch while visiting the stand locations.
- Use signage and social media to inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms. Encourage curbside, delivery, or takeout options for those customers.
- Screen/question customers, employees and vendors for symptoms. (cough, fever, shortness of breath, close contact with someone who has tested positive for COVID-19).
- Recommend vendors wear masks when interacting with customers.
- Use Environmental Protection Agency (EPA) approved sanitation products and retrain staff on best practices to avoid contamination.
- Sampling of food items discouraged but if provided, limit to pre-packaged sample size item that are only given out by vendor and not available for customer self-service.
- Post signage regarding importance of washing produce before storing or consuming and washing hands after getting product home.



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Temperature Checks

Consider use of a touchless infrared thermometer to check the temperature of employee each day. Any employee who has a temperature above 100.4°F should be sent home immediately and not allowed to return to the facility until they are 72 hours fever free (without taking fever-reducing medication) and no evidence of COVID-19 symptoms. The employee conducting temperature checks should be wearing a mask.

Employees

- Increased washing of hands with soap and water for at least 20 seconds.
- Even with hand washing, best practice is to use a barrier such as tongs, tissues, or other utensil to prevent direct hand contact with the prepared food.
- Remind employees to cover coughs and sneezes and use a tissue when possible then follow with an immediate hand wash of at least 20 seconds.
- Avoid touching eyes, nose, mouth or face mask (if applicable).
- Workers that are possibly sick with the symptoms matching COVID-19 should stay home.
- Workers who have symptoms should not return to work until they are symptom free and fever free for 72 hours without taking fever-reducing medication).

Employers

- Limit use of high-risk staff (Age 65+, immunocompromised).
- Ensure that your sick leave policies are flexible and that employees are aware of these policies.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA). Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for how to conduct a risk assessment of their potential exposure.
- Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are absent.
- Consider displaying posters and signs to frequently remind guests to take steps to prevent the spread of COVID-19. These messages may include information about:

- Staying home if you are sick or do not feel well, and what to do if you're sick or feel ill.
- Reminders of facial hygiene and cleanliness, such as avoid touching eyes nose and mouth with unwashed hands.
- Covering coughs and sneezes with a tissue, then throwing the tissue in the trash.
- Washing hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating and after blowing your nose, coughing, or sneezing.
- Physical separation reminders.



Consider use of a touchless infrared thermometer

Please check with your local municipality for additional guidance or requirements for reopening.