COVID-19 Farmers Market Safe Operations

Challenges & Solutions For Delivering Essential Services During the Pandemic
Essential Goods & Services
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Are farmers markets considered an essential business?

Yes, but check individual states.

- Farmers markets provide people with healthy and essential agricultural food products.
Are farmers markets required to follow social distancing protocols?

Yes, anywhere that social distancing is mandated.
What can be done to help prevent exposure and spread of COVID-19 by employees or vendors?

- Inform
- Monitor
- Exclude
What can be done to decrease the possibility of contamination in high touch areas?

Six steps a market manager can take to decrease chances of contamination:
Educate
Promote & Post

Everyone must wash hands!

Restrooms

Booths

Vendor areas

Entrances

Hand washing signs!
Assign faucets, door handles, sinks, info booth, sanitizer stations, towel dispensers, soap dispensers, sinks, door handles, sanitizer stations, info booth, every hour - minimum!

Wipe down must do!
Assign

- Monitor
- Sanitizer stations
- Waste receptacles
- Paper towels
- Soap dispenser
Purchase & Position

Sanitizer Stations!

Acquire

Position in Key Locations
Inform

Employees MUST DO!

Sanitize touched surfaces IMMEDIATELY!

Employees MUST DO!
Operational Challenges & Solutions

What can a market do to reinforce social distancing at the vendor’s sales area?

- Post bold signage
- Mark the ground
What can a vendor do to prevent the food from becoming contaminated within their booth?

Vendors can do several things:
"You touch-you buy"

- No self-service; vendor pulls and bags
- Do not touch customer bag
- Provide a portable hand-washing station
Can a market close its restrooms to the public?

- Check the jurisdiction
- Restrooms must always be available to everyone during operating hours.
Operational Challenges & Solutions

How can a market monitor the number of people accumulating in one place?

- Monitor numbers; close entry points if possible
- Enforce 6-feet apart
- Disperse as necessary
- Cancel gathering events
DO'S AND DON'TS

- Keep people and products safe
- Provide essential foods and services
DO'S & DON'T'S

Employees & Vendors

#1
Exclude ill or potentially exposed employees and vendors

Anyone with:
- Symptoms of acute respiratory illness
- A fever at or above 100.4°F
- Cough
- Shortness of breath
- A positive COVID-19 test
DO'S & DON'T'S

Employees & Vendors

#2
Limit goods to those considered essential

- Groceries
- Household consumer products
DO'S & DON'T'S

#3

Employees & Vendors

Practice and promote safe handwashing hygiene

- Use soap and water
- At least 20 seconds
- At all appropriate times
DO'S & DON'T'S

Employees & Vendors

#4
Do not touch your eyes, nose, or mouth with unwashed hands

#5
Do cover a cough or sneeze
DO'S & DONT'S

Employees & Vendors

#6

Enforce Social Distancing
DO'S & DONT'S Operations

#1
Discontinue food preparation booths

#2
Do not allow sampling
DO'S & DON'T'S Operations

#3
Space booths to encourage social distancing

#4
Limit number of customers at one time
DO'S & DONT'S Operations

#5
Limit food sales to whole, uncut produce and packaged food

#6
Pre-bag produce
DO'S & DON'T'S Operations

#7
Provide fully stocked handwashing stations near restrooms

#8
Increase frequency for cleaning high touch areas and restrooms
Support
Share
Care
Set-up
Procedures
Messaging
Operations

Staci DeShasier
Contra Costa Certified Farmers Market
Executive Director
[We] arrived onsite at 6am. We held a brief staff meeting standing 6' apart where we discussed the new modifications we would be operating under. Staff then quickly went to work closing the road as we normally would do. Vendors were directed into their stall spaces according to our modified map allowing for 10' of space between all booths.
Customers shopped and moved on which is exactly what we were hoping for... At one point a line formed at a popular organic veggie grower but they managed it well, checking people out quickly and the customers naturally formed a wide line giving each other space and waited patiently."
We know there are those concerned about the market being open and we will continue an educational campaign this week via our social media. We want to assure the public that markets have been deemed essential and are operating for the specific function of providing groceries and preserving the local food system."
Visit neha.org/just-in-time for more information and resources

- www.neha.org
- staff@neha.org
- Toll Free: (866) 956-2258
- Phone: (303) 756-9090
- 720 S. Colorado Blvd, Suite 1000-N
  Denver, CO 80246

- CCCFM.org
- cchealth.org/eh
- neha.org/covid-19

Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 (COVID-19)

Cal/OSHA Guidance on Requirements to Protect Workers from Coronavirus
https://www.dir.ca.gov/dosh/coronavirus/Health-Care-General-Industry.html

Association of Food and Drug Officials Coronavirus Resource Page
http://www.afdo.org/coronavirus-resources#state-resources

U.S. Food and Drug Administration-Food Safety and the Coronavirus Disease 2019 (COVID-19)