
Coronavirus COVID-19 Guidance for Certified Farmers' Markets

Certified Farmers' Markets and other establishments engaged in the retail sale of fresh fruits and vegetables, meats, fish and poultry, and other household consumer products may remain open for business.

The following information is provided to help you prepare for possible impacts of COVID-19 and take precautions to prevent the spread of COVID-19 as well as other infectious diseases, including influenza and gastroenteritis:

Employee Health

Encourage sick employees to stay home. If an employee is experiencing any flu-like symptoms, they should stay home until they are symptom-free. Avoid touching eyes, nose, or mouth; cover your cough or sneeze, and regularly wash your hands.

Handwashing

Remind employees to wash hands with soap and warm water for at least 20 seconds. Hands should be washed:

- When entering the market or booth
- After touching face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees wash hands or use hand sanitizer between customers

Food Service Operations

Limit sales to whole uncut produce and packaged food items. No food preparation or sampling is to take place. Allow space between booths or stands to allow for social distancing of six feet per person. Limit the number of customers and direct the flow to facilitate social distancing. Post signs reminding customers to wash produce before consumption. Offer additional handwashing or sanitizing stations throughout the venue.

Sanitizing Equipment and the Facility

Use the Environmental Protection Agency's (EPA) registered product database and follow proper disinfection and safe handling protocols.

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

To make a disinfecting solution using chlorine bleach, mix 5 tablespoons (1/3 cup) of bleach to 1 gallon of water. Wipe the surface with the bleach solution and allow the proper contact time.

Sanitize tables, chairs, service counters and any other areas exposed to customers routinely throughout the day. This includes the restroom, door knobs, touch screens, faucet handles, or phones.

Additional Information

For the latest information on COVID-19, visit www.ochalthinfo.com.