

## BE HEALTHY, BE CLEAN



- Train vendors and employees on the social/physical distancing and sanitation protocol.
- Instruct sick vendors/employees to stay home. If sick, recommend they consult a doctor if they have COVID 19 symptoms.
- Monitor employees for signs of COVID-19 symptoms before each shift.



- Ensure hands are washed often with soap and warm water for at least 20 seconds.
- Provide a 60% alcohol-based hand sanitizer
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Provide stocked handwashing and sanitizing stations for customers.



- Post signage not to enter the Market/Event if sick with COVID 19 symptoms.
- Ask people to wear face coverings if unable to maintain 6 feet separation.
- Consider use of physical barriers for vendors/employees that have close interaction with customers.

## CLEAN AND DISINFECT



- Train employees on cleaning and disinfecting procedures, and protective measures.
- Have and use cleaning supplies and use EPA registered disinfectant products according to their labels.
- Provide clean and sanitary toilet and handwashing facilities.



- Assign staff to disinfect high-contact surfaces frequently (point of sale terminals, counters, restroom surfaces, baskets, sneeze guards, etc.).
- Use contactless payment systems, or if not feasible, sanitize payment systems frequently.



- Separate employees should accept payment and handle produce/restock at tables if possible or use hand sanitizer (or wash hands) between transactions.
- If possible, use gloves to avoid bare hand contact with ready-to-eat foods.

## SOCIAL DISTANCE



- Post signs to educate vendors/employees and customers on the protocol and importance of social distancing.
- Designate a foot traffic control monitor to ensure social distancing requirements are maintained.
- Implement foot traffic directional patterns (one way) to enhance safety.



- Booths and mobile food facilities are separated by at least six feet as much as practicable.
- Use signage and/or physical barriers (i.e., rope, tape) to separate order and delivery/pickup areas to prevent customers gathering at one location.



- Limit the length of the event and number of customers at any time allowing for customers and vendors/employees to maintain 6 feet.
- Eliminate or reduce food and beverage consumption areas. If provided, separate dining tables, and restrict use to keep household parties separate from others by at least 6 feet.

## GENERAL CERTIFIED FARMERS' MARKET SAFETY



- Encourage activities such as pre-bagging to minimize contact and expedite shopping and transactions.
- Prohibit food sampling until the Executive Order is lifted.



- Cups, lids, stir sticks etc. are provided by staff, not available for self-serve.
- Discontinue self-service of unpackaged food, instead vendor provides it to the customers in lieu of self-service.



- Have waste receptacles for soiled gloves, tissues, and other waste for safe disposal.
- Keep food elevated off the floor and remember to follow the food safety basics of keeping food at safe temperatures, free from contamination, and from safe food sources.