

Guidelines for Farmer's Markets to Operate During the Stay at Home Order

FINAL Updated 4-16-2020

Prepared by the COVID-19 Food Security Task Force

**Recommendations are italicized.*

Market Set Up

- Vendors shall check their temperature prior to arriving at the Farmer's Market to ensure they don't have a fever over 100.4°F. If they have a fever above 100.4°F, vendor cannot attend or sell products at a Farmer's Market. If anyone in their household or farm has a fever, the vendor, their household, and farmworkers cannot attend the market.
- Vendors shall not attend a Farmer's Market if they have developed a cough within the last two weeks or have a persistent cough.
- Vendor tents shall be placed a minimum of 10 ft apart.
 - Establish and direct a one-way traffic pattern through the market.
 - Move all tents back from the center aisle of the market to widen the center aisle of the market.
 - When possible, place high-volume vendors apart from other high-volume vendors to limit long lines becoming crowded.
- Craft or nonfood vendors are not allowed to be vendors at Farmer's Markets during the Stay at Home Order. Plants may be sold provided the vendor follows the guidelines regarding packaging, pricing, and touch.
- Vendors must use nonabsorbent, easily cleanable tables that can be cleaned and disinfected frequently throughout the day. If vendors must use a table that does not have a smooth surface, a cleanable, tightly secured plastic covering may be placed over top of it to be disinfected throughout the day. Fabric tablecloths are prohibited.
- Handwashing stations should be set up at the entrance and exit to the Farmer's Market.
 - Handwashing stations must have free flowing water, liquid/foaming soap, and disposable paper towels provided.
 - Handwashing stations must be equipped with a catch basin or drain for sewage and a trash can for disposal of paper towels.
 - Handwashing stations must be monitored and maintained.
 - *It is recommended to post educational signage on handwashing.**
 - *It is recommended to use warm water.**
 - *It is recommended that each vendor have a handwashing station.**

Handwashing Station Example



- There should be 6 ft spacing between **Household Units** in any lines. The spacing must be clearly marked. (Any items can be used to accomplish this. Ex: floor decals, laminated paper signs taped to the ground, chalk lines, colored tape, spray paint, or physical barriers.)
 - A **Household Unit** is defined as a group of people who live at one residence. It can include unrelated persons, multiple persons, &/or multiple families if they reside at the same residence.
- Disinfectant must be available at each vendor station for table/surface disinfection throughout the day.
- Restrooms, if available, should only be for vendor use. No public restrooms allowed.

Operations

- Each vendor shall serve only one **Household Unit** at a time. 6 ft. spacing should be marked at each vendor booth to promote distance between vendor and customer.
- Purchasing
 - Pre-orders are highly encouraged.
 - Electronic Payments can be taken so long as hand contact is minimized. Signature capture shall be waived if electronic payment is accepted.
 - Cash payments should be rounded up or down to the nearest dollar, to eliminate the need to touch metal coinage.
 - Tokens can be accepted and should be handled to minimize hand contact. They can be placed into a jar or similar container and disinfected at the end of the day.
 - *It is recommended that each market set aside a timeframe for seniors to make purchases, preferably prior to allowing the general public to make purchases.**
- Vendors shall prepackage and pre-price all products prior to opening for sales. Bakery items shall be kept covered at all times. Bakery items should arrive sliced and prepackaged.
- No juicing is allowed on the premises.
- Vendors shall not have opened beverages on the front tables of their booths. Beverages with a lid and/or straw are allowed as long as they are stored underneath tables or on a table that is not directly in public contact.
- Vendors shall not allow products to be touched by customers prior to purchasing.
- Vendors shall not provide free samples of any kind.
- Vendors shall not provide self-service food stations of any kind.
- Hand Hygiene
 - Vendors shall wash or sanitize their hands before they enter the market and upon leaving.
 - Vendors shall wash or sanitize their hands after sneezing, touching their face, touching customers' hands, and/or whenever contaminated.
 - Vendors shall use hand sanitizer or wash their hands in between each customer. Hand sanitizer or hand washing must be provided at every vendor booth.
 - *It is recommended, if disposable gloves are used to minimize hand contact, please consider the following items:*
 - *Disposable gloves are only effective if they are changed frequently (whenever contaminated). Hands must be washed or sanitized when gloves are changed.*
 - *If vendors cannot obtain and use a large amount of disposable gloves for each vendor it is preferred that vendors not wear them and wash or sanitize bare hands frequently.*

- *Food service disposable gloves are sufficient, there is no need to purchase medical grade or exam gloves.*
- Vendors are required to wear a face covering of some kind. It can be as simple as a scarf and a rubber band. The CDC recommends a cloth face covering to prevent spread of illness.
- Use personnel onsite to politely enforce social distancing (6 ft).
- *Please refer to and use the attached educational guidance documents.**

Closing

- All tokens shall be disinfected at the end of the day. Refer to CDC guidelines.
- All tables/surfaces shall be disinfected at the end of the day.
- Tents shall be disinfected/cleaned/washed at the end of each day.

Enforcement

- Farmers Market organizers are asked to self-enforce all requirements and recommendations described in this document.
- All vendors will receive a copy of these guidelines and will be asked to abide by the guidelines.
- Farmers Markets should adopt the minimum standards in their market rules. As these are the minimum standards, markets may exceed these requirements.
- Market organizations should report any rules violations or fines imposed on market members for violation of minimum standards to the EOC Food Security Task Force and Durham County Environmental Health at healthinspector@dconc.gov.