

FARMERS MARKETS COVID-19 AWARENESS STEPS

FOR MARKETS AND MARKET MANAGERS

BEST PRACTICES

- Suspend sampling
- Practice hand hygiene
- Use gloves when handling money
- Handle and package all items for customer
- Limit market volume by promoting:
 - Pre-ordering
 - Alternate pickup locations or delivery

CLEANING AND DISINFECTION

- Provide handwashing and/or hand sanitizer stations at entrances, exits, and restrooms
 - Vendors should hand-sanitize after every transaction
 - Wear gloves and masks
- Disinfect surfaces: railings, doorknobs, tables, etc. regularly
- Use EPA recommended disinfectants
 - 5 tablespoons bleach per gallon of water
- Use non-porous plastic tables or table coverings
- Eliminate or disinfect common touch points throughout the market.



ALASKA
DEPARTMENT OF
ENVIRONMENTAL CONSERVATION
dec.alaska.gov/coronavirus/

COMMUNICATION

- Vendors and customers with COVID-19 symptoms or who have come into contact with someone who is sick should not come to the market. Anyone displaying symptoms will be asked to leave.
 - Communicate this to customers
- Market managers should communicate proactively about how the market is limiting the spread of illness.
- Review CDC guidance about cleaning and disinfection and be ready to communicate if a known COVID-19 patient has been at the market recently.

THE GOOD NEWS

COVID-19 is not a foodborne illness. It is extremely unlikely someone will catch it through eating. The routes to be concerned about include close proximity to many people or coming in contact with high touch surfaces.



Farmers' Markets and Corona

What to Expect and How to Prepare

Social Distancing Strategies

Markets may:

- Increase space between vendor booths.
- Limit vendors to food and essential products
- Limit customers allowed in at one time.
- Not allow seating areas and eating areas.
- Limit customers in the market; Enforce social distancing practices.

Vendors will be required to:

- Prohibit staff with symptoms of any illness
- Eliminate lines, require 6 feet between customers
- Promote pre-ordering to reduce time at the market

Sanitation at the Market

- Food Worker cards recommended for all vendor staff.
- Regular staff rotation to wash hands.
- Use gloves (but carefully) or sanitize hands after each transaction.
- Step one: Clean with wipes or sprays with single use towels.
- Step two: Sanitize
 - Isopropyl alcohol swabs for high touch surfaces
 - 3% hydrogen peroxide for low touch/use surfaces
- Don't allow consumers' reusable bags, containers on your tables
- Masks for all staff; the highest quality available, dep. on availability.
- No product sampling.

Resources

- Cooperative Extension:

www.uaf.edu/ces

- DEC, Food Safety & Sanitation:

www.dec.alaska.gov/eh/fss.aspx

- Alaska Farmers Market Association:

<https://www.alaskafarmersmarkets.org/covid-19-resources/>

- Alaska Produce Safety Program:

<https://dec.alaska.gov/eh/vet/produce/>

