



## **Guidelines for Farmers Markets during COVID-19 Pandemic**

Information for Markets, Market Managers and Vendors

### **DEFINITIONS**

Anchorage Municipal Code chapter 16.60.050 defines “farmers market” as: *a seasonal market where the main purpose is to provide an opportunity for producers to sell agricultural products directly to consumers.*

The State of Alaska Department of Environmental Conservation Division of Environmental Health defines “farmers market” as: *for food, potted plants, and flower sales only. Food/produce vendors and ready-made food should be carry-out only. Prepared foods should be in an enclosed container so the customers take the food to eat off-site.*

### **PROTOCOLS**

- To limit the size and crowds present at farmers markets, only vendors selling food, potted plants, and flowers may set up a booth (i.e. must meet both the Municipal and State definition of a farmers market). Booths providing general market support, such as to facilitate SNAP, Farmers Market Nutrition Program (WIC), or Senior benefits, share information about the market protocols, or provide hygiene information or supplies, are also allowed.
- Implement and encourage cashless and receipt-less transactions.
- Utilize different entry and exit points using one-way traffic, where possible.
- Utilize one-way traffic flow for customers, where possible.
- Employees and customers must adhere to 6-foot physical distancing protocols when standing in lines.
  - Markings should be made on the ground guiding customers where to stand safely.
  - Employees and/or Market managers must prevent lines with close proximity from forming.
- Employees and customers shall wear face coverings.
- Businesses should post signage notifying customers of the requirement to wear face coverings at entrance(s).
- Frequent hand washing by employees, and adequate supply of soap, disinfectant, hand sanitizer, and paper towels available onsite.
- Hand sanitizer or hand washing publicly available for customers.
- The primary routes of transmission to be concerned about are:
  - Close proximity to other people, especially crowds.
  - Contact with high-touch surfaces.
- Hourly touch-point sanitization (workstations/cash registers, equipment, screens, doorknobs, restrooms, etc.)

- Managers should conduct pre-market screening of vendors and/or employees and maintain screening log.
- No vendor or employee displaying symptoms of COVID-19 will be permitted to be on site.
- A vendor or employee who becomes sick while at work should be immediately sent home.
- No person may work within 72 hours of exhibiting fever.
- Symptomatic or ill employees may not report to work.
- The following people may not come to the market:
  - Anyone experiencing any symptoms of respiratory illness or other symptoms of possible COVID-19, including fever, chills, cough, shortness of breath, difficulty breathing, loss of smell or taste, exhaustion, headache, body aches, or diarrhea
  - Anyone (besides medical or emergency personnel/ first responders wearing proper PPE) who has recently had contact with someone who has COVID-19 symptoms or who has confirmed COVID-19 infection.
  - Anyone who has traveled out of state within the last 14 days.
- Anyone displaying symptoms should be asked to leave, including customers and workers.
- Market managers should communicate how the market is limiting the spread of illness.
- Review CDC guidance about [cleaning and disinfection](#).
- Be prepared to communicate if a known COVID-19 patient has been at the market.

### **BEST PRACTICES**

- Suspend sampling of products.
- Practice hand hygiene by frequently washing hands with soap and water for at least 20 seconds or by applying hand sanitizer.
- Use gloves when handling products and money.
- Handle and package all items for customer.
- Limit market volume by offering pre-orders, delivery, or alternative pick-up locations.

### **CLEANING AND DISINFECTION**

- Provide hand washing and/or hand sanitizing stations at entrances, exits and restrooms.
- Vendors should wear masks or face coverings and gloves.
- Vendors should wash or sanitize hands after transactions.
- Clean surfaces regularly using EPA-approved disinfectant (5 tbsp bleach per 1 gal water).
- Use nonporous tables and/or nonporous table coverings.
- Eliminate or regularly disinfect high-touch surfaces around market.

**NOTE:** COVID-19 is not a foodborne illness

Information adapted from the [Alaska Department of Environmental Conservation](#)