

Dear Vendor,

Thank you for the hard work you do in feeding our community! We are glad to have you as part of our farmers market and want to continue to provide our community with fresh, healthy local foods. In order to do so, we need to change how we are operating to incorporate social distancing and new sanitizing practices to ensure our market is a safe and healthy place for all our vendors, customers and market staff. In this guide you will find some new market procedures being implemented immediately as well as some best practices suggestions for ways you can maintain a safe and clean booth. If you have any questions, concerns or suggestions, please feel free to talk to your market manager.

Thank you!

COMMUNITY FARM ALLIANCE



CFAKY.ORG



**@communityfarm
alliance**

OTHER RESOURCES

Kentucky Department of Agriculture
<https://www.kyagr.com/communications/covid-19-ky-agriculture-updates.html>

Team Kentucky
<https://govstatus.egov.com/kycovid19>

Farmers Market Coalition
<https://farmersmarketcoalition.org/farmers-markets-covid19/>

World Health Organization
[who.int/emergencies/diseases/novel-coronavirus-2019](https://www.who.int/emergencies/diseases/novel-coronavirus-2019)

Center for Disease Control
<https://www.cdc.gov/coronavirus/2019-ncov/index.html>



FARMERS MARKET OPERATIONS AND COVID-19

Vendor Guide

MARKET SET-UP

Are you feeling sick, or have been around someone who tested positive for COVID-19?

PLEASE STAY HOME!

*Let the market manager know as soon as possible if you will be absent.

- If possible, have one person who can process all the payments while the other takes and fulfills orders
- Have available only whole, uncut produce and pre-packaged foods on a non-porous plastic table or tablecloth that can be easily disinfected.
- Keep customers and products separated by placing the products behind you
- Coronaviruses can survive on metal, glass, and plastic for as long as 72 hours and on cardboard up to 24 hours. Consider using only plastic crates that can be disinfected OR using liners in cardboard boxes that are disposable or can be disinfected.
- A bleach solution can be used to disinfect surfaces, use the ratios 5 tablespoons (1/3 cup) of bleach to one gallon of water or 4 teaspoons in a quart of water

SANITATION CHECKLIST

- Sanitize your hands before and after the market and after every transaction, even if you are wearing gloves
- Clean any tables, products or signs that will be on display
- Wipe down your card reader with soap and water on a microfiber cloth at the end of the day
- Frequently disinfect all metal, glass, and plastic surfaces that you or your customers touch, at least once an hour and at the end of the day.
- Sanitize hands after going to the bathroom, coughing or sneezing
- Use a paper towel to touch the handwashing station handle or sanitizer pump
- Avoid touching your face, nose, or cell phone

CUSTOMER INTERACTIONS

- Keep conversations to a minimum
- No touching, shaking hands, hugging, or any other personal contact with your customers (even friends and family)
- Remind customers to keep at least six feet of space between them
- Customers should avoid all contact with products that they are not purchasing. Customers will be "choosing with their eyes" and using what is written on the booth's signage to make their selections. The vendor will then fulfill the order.
- Instruct the customers to wash their produce before consuming it
- Minimize cash transactions
- Have a way that customers can order ahead (i.e. phone/email/online store)& spread the word to them