

## Guidelines for Operating Farmers' Markets under COVID-19 Restrictions

This is not business as usual for farmers' markets as only food products can be offered for sale at this time. No other goods will be permitted for sale at farmers' markets. Where farmers' markets are approved to operate, social interaction **MUST** be limited to ensure physical distancing measures (minimum of 2 metres or 6ft) occur.

### **OPTION 1: Protocols for multi-vendor, multi-stand market**

#### **Market managers/organizers must ensure:**

1. Their landlord/property owner approves. This means Huron Perth Public Health (HPPH) requires written documentation of support to operate on the proposed property.
2. They contact HPPH **and provide a plan**. This plan will include at a minimum:
  - a) A diagram showing the proposed market layout
  - b) Complete list of **food** vendors and their products

*Note: HPPH will review submitted plans and the operator may be required to make changes. Operators may need to continually adapt their plan following revisions to this protocol as required by HPPH, based on their operation/location.*

3. **The majority of vendors must be selling food**, other consumer products and art and craft may be sold.
4. One point of entrance and exit is permitted at the market.
5. Barriers are provided to prevent entry and access from locations other than the entrance (e.g. fence, caution tape, roped off area).
6. Vendor stands are spaced out and customer circulation is monitored and/or controlled. (e.g. one-way movement around the market) to ensure physical distancing and minimum number of patrons within the market.
7. The [FMO COVID-19 Fact/Info Sheet](#) is posted at the market and seen by all vendors and shoppers.
8. The names of all vendors selling are recorded for each market day and the records are maintained.
9. Washroom(s) and/or hand washing station(s) is/are available for all shoppers/vendors to perform hand hygiene as required.
10. Washroom(s)/hand washing station(s) are properly stocked with soap and paper towels, or alcohol-based hand sanitizer (70-90% alcohol content) and are frequently cleaned and disinfected.
11. There is no sampling of food.
12. There is no use of reusable or customer supplied containers.
13. There are no communal tables or seating.

## **Food vendors should respect the following measures to protect themselves and shoppers:**

1. Not attend the market if they have any symptoms of COVID-19:
  - Fever (37.8 degrees Celsius or higher)
  - New or worsening cough
  - Difficulty breathing
  - Sore throat
  - Runny nose
  - Sneezing
  - Nasal congestion
  - Hoarse voice
  - Difficulty swallowing
  - New olfactory (smell) or taste disorder(s)
  - Nausea/vomiting
  - Diarrhea
  - Abdominal pain
2. Wash hands regularly and thoroughly (minimum 20 seconds) with soap and water or use an alcohol-based hand sanitizer where a hand washing station is not available.
3. Clean and sanitize frequently touched market stand surfaces regularly during market operation (with [household cleaners](#) or diluted bleach solution of 1-part bleach to 9 parts water).
4. Prepackage and box products at a fixed price to reduce contact. Do not permit the touching of for sale items. Patrons are to look and only touch what they intend to purchase. Vendors are encouraged to package items for patrons to limit touching of for sale items.
5. Maintain physical distancing – keep 2 metres (6 feet) away from others.
6. Avoid touching eyes, nose and mouth.
7. Cover mouth and nose with bent elbow or tissue if coughing or sneezing. Perform hand hygiene after coughing or sneezing.

## **OPTION 2: Protocols for e-commerce/e-market options**

If individual markets plan to operate an **e-commerce model with a drive/walk-through pickup of pre-ordered and prepaid items**, market managers/organizers must ensure:

1. Their landlord/property owner approves.
2. They contact HPPH to confirm the operating procedures for their specific operation to maintain physical distancing and proper handwashing and sanitizing protocols, including:
  - A written plan showing traffic flow and circulation.
  - A delivery plan based on the number of orders and drive-up customers. Consider staggering times for pickup based on last names (A-E 9-9:30am, F-J 9:30 -10am etc.) and:

- Those who drive must stay in their vehicle with orders placed in their vehicles by vendors/volunteers.
- Those who walk must be kept 2 metres (6 feet) apart with orders placed on a table for them to pick-up to maintain physical distancing.
- Vendors/volunteers must maintain physical distancing.
- Hand washing/alcohol-based hand sanitizing facilities are available for vendors/volunteers.
- Vendors/volunteers are screened for COVID-19, confirming they:
  - Have no symptoms:
    - Fever (37.8 degrees Celsius or higher)
    - New or worsening cough
    - Difficulty breathing
    - Sore throat
    - Runny nose
    - Sneezing
    - Nasal congestion
    - Hoarse voice
    - Difficulty swallowing
    - New olfactory (smell) or taste disorder(s)
    - Nausea/vomiting
    - Diarrhea
    - Abdominal pain
  - Have not travelled outside of Canada in the past 14 days.
  - Have not been in contact with a confirmed or probable case of COVID-19.
- Surfaces where orders are placed or organized are cleaned and disinfected regularly (with [household cleaners](#) or diluted bleach solution of 1-part bleach to 9 parts water).
- Food products are packaged and orders must be prepackaged in new, single use boxes or bags and labelled with customer names or order numbers.
- Refrigerated and frozen products must be maintained at proper temperatures.