

Farmer's Market Food Safety

A response to COVID-19



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Social Distancing

Customers will be instructed to maintain 6-feet distance from other customers and vendors.

Customers should not handle any of the products just point at what they need.

Vendors- Spacing between vendors will increase to allow for social distancing around their booth space.



Vendors

Pre wrap or bag your product so the product is protected.

Wearing of disposable gloves is highly encouraged. Wash your hands often.

Change your gloves if they get a tear or damaged, when going to a bathroom, or taking any other break.

Tables must be sanitized prior to the opening of the market and at close of each day.

No cloth towels or table covers only disposable
Plastic or paper can be used and must be
discarded at the end of the day.

Designate 1 person to handle money and another
person to handle the product.



No Samples!



Proper Handwashing

Step 1: Wet hands with water and soap.

Step 2: Rub soap into hands and arms for **10 -15 seconds**.

Step 3: Rinse hands with running water.

Step 4: Dry hands with disposable paper towel.

Hand sanitizer is **NOT** a substitute for washing hands!

The whole process should take 20 seconds.



When to wash your hands

- **As you enter the market.**
- **After:**
 - Any absence from booth
 - Restroom use
 - Smoking, eating, or drinking
 - Touching an open sore, boil, or cut
 - Handling fresh produce
 - Taking out the trash
 - Any activity that may have caused contamination.

Single-Use Gloves Only

Gloves do not prevent the spread of pathogens.

Not a substitute for handwashing.

Must be discarded if

Damaged or soiled or your task is interrupted



When Vendors are Sick

- If you are sick, **STAY HOME!**
- Workers should not handle food when they have

**Diarrhea, fever, vomiting, jaundice, or sore throat and a fever
Uncovered, seeping, or pus filled wound on any body part.**



Storage

- Prevent contamination
- Use food-grade containers
- Cover food to protect from pest
- Monitor temperature with thermometer



Protecting Food During Transportation

- Ensure vehicles and packaging are clean and sanitary.
- Dirty vehicles and reuse of containers can be a source of cross contamination.



Any Questions?

Have a great season!

