

# ALLEGHENY COUNTY HEALTH DEPARTMENT

# COVID-19 GUIDANCE

## Farmers' Markets

Farmers' markets must operate with public safety in mind. Customers and vendors are required to wear masks and practice physical distancing at all times. This guidance is for use during the green phase of the governor's "Process to Reopen Pennsylvania."

The greatest risk while shopping is coming in contact with someone infected with COVID-19 or contaminated objects, such as money or tabletops, and then touching your face. There is currently no evidence that COVID-19 is spread through food or food packaging. If you are sick, stay home.

### For Shoppers:

- Limit trips to markets only when it is necessary and limit the number of people shopping. Leave children at home if possible.
- Keep 6 feet away from others. Don't touch your face or mask. Use hand sanitizer or wash your hands frequently at the market and when you return home. Avoid touching surfaces.
- **Don't touch unpackaged food.** Point to the product you want and have an employee package it for you.

### For Vendors:

- Protect employees with cloth masks and when possible with plastic barriers between employees and customers.
- Allow for physical distancing, providing enough space for employees, customers and other vendors to remain at least 6 feet apart.
- Sampling is allowed, but food should be pre-portioned and provided in a container or packaged. Single-use gloves should be worn after washing hands.
- Food cannot be left exposed to contamination. Foods may be displayed behind sneeze guards or with other protective methods. If that is not an option, food must be pre-packaged.
- Employees should frequently wash their hands for 20 seconds. Hand sanitizer may be used by individuals who only handle money or pre-packaged foods, or as a supplement to proper hand washing. When used, use it generously and wait for it dry.
- Gloves are required to be worn when handling produce and other ready-to-eat foods. Wash hands before putting gloves on and after taking gloves off.
- Ensure that you have an adequate supply of water for frequent and routine hand-washing throughout the day. The water must be dispensed from an enclosed container with a spigot that does not need to be held to be activated. One to two gallons per person for each hour of the market is recommended. Soap and single-use towels must also be readily available.

- Food preparation may only be conducted at a permitted food facility. Limit on-site food handling to foods that are already prepared and only need to be cooked for service, or assembled and served.
- **Do not allow customers to touch unpackaged food.** Package food in new clean bags or containers only.
- Limit interaction with customers. Designate one employee to take orders from customers while others bag or package foods. Place bagged or packaged food on tables to be picked up rather than handed to customers.
- Customers may use their own shopping bags, but employees should not handle them or other personal items besides money and credit cards.
- Encourage customers to preorder by phone or online and provide alternative payment methods that limit employee handling of money.
- Regularly clean and disinfect frequently touched surfaces such as tabletops and payment devices (cellphones, handheld credit card readers, cash boxes, etc.), preferably between each customer. The EPA has a list of approved disinfectants on its website at <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>.
- **Food vendors must follow all food safety requirements.** ACHD permits are required for food vendors except farmers who sell their own, unprocessed produce.

#### For market organizers:

- All vendors can participate but must be limited to an appropriate number to ensure proper physical distancing, providing space for at least 6 feet between all vendors and customers.
- Prevent crowds. Place individuals in charge of crowd management and stress physical distancing with signs and 6-foot markings for customer lines. Consider blocking or taping off areas on the sides of stalls to prevent crowding.
- Provide drive-up or alternate methods of pick-up.
- If foods are to be consumed onsite, distancing between family units must be maintained and the area monitored. All surfaces must be regularly disinfected after use. Note: Mobile food facilities may participate inside the market. However, it is important to limit crowding and maintain physical distancing. Gatherings are limited to no more than 250 people.
- Consider providing handwashing stations or hand sanitizer for customers.
- Restrooms must be provided when seating is provided and should be regularly cleaned and disinfected. Consider providing separate restroom facilities for market vendors.
- Have a plan for sudden weather changes and maintaining physical distancing.

