

SECTION 7. CERTIFIED FARMERS' MARKETS

In addition to the measures listed in Section 1 All Businesses, additional measures have been identified for specific industry sectors and specific business types. Employers within this Industry should implement the following additional measures:

A. Training: No additional measures. See Section 1.

B. Signage:

- i. Post signage at each public entrance of the Certified Farmers' Market to inform vendors, employees, and customers that they must not enter the market/event if they are sick with COVID-19 symptoms.
- ii. Post signage regarding the Social Distancing Protocol at the market/event, instruct persons to maintain a minimum six-foot distance from non-household members as much as practicable and to not engage in any unnecessary physical contact.

C. Measures to Protect Employee Health:

- i. Ensure vendors and employees more frequently wash hands using soap, water and single use paper towels at each booth/vendor station. Provide hand sanitizer containing at least 60% alcohol at each booth/vendor station.

D. Measures to Prevent Crowds from Gathering / Encourage Physical Distancing:

- i. Implement foot traffic directional patterns (one-way) to limit customer interactions.
- ii. Consider designating a foot traffic control monitor to ensure social distancing requirements are maintained.
- iii. Designate, with signage and/or physical barriers (ropes, warning tape), separate order and delivery/pickup areas to prevent customers from gathering at one location.
- iv. Eliminate or reduce food and beverage consumption areas. If provided, separate dining tables and restrict table use to keep household parties separated from others by a minimum of 6 feet.

E. Measures to Prevent Unnecessary Hand Contact / Increase Sanitization / Disinfection: No additional measures. See Section 1.

F. Additional Measures to Protect Health:

- i. Provide stocked handwashing stations and hand sanitizer (at least 60% alcohol) for public use.
- ii. Use gloves to avoid direct bare hand contact with ready-to-eat foods.
- iii. Separate booth(s) and mobile food facilities by at least six feet.
- iv. Make face coverings available for vendors and employees for voluntary use. Ask vendors and employees to use face covering when physical distancing of six feet is not feasible, including at booths or tables .
- v. Vendors should regularly sanitize/disinfect customer contact and touch points such as tables and surfaces, on the following schedule:

1. Counter and tables: Every 30 minutes
 2. Sneeze guards: Where utilized, before each market and if they become dirty or soiled
- vi. Designated employees should accept payment and handle produce/restock tables. If this cannot be accomplished, then handwashing or use of a hand sanitizer should take place between each transaction.