

COVID-19 Safety Recommendations and Standards for Food Distribution and Purchases at Arizona Farmers Markets

To minimize COVID-19 transmission risk, Arizona farmers markets are asked to enact the following recommendations regarding distancing, sanitation, and communication for the benefit of customers and farmers.

Farmers Market Management Team:

- Use social media and newsletters to communicate with vendors and customers that they should not come to the market if they are sick or have been in contact with someone who is sick.
- Provide adequate spacing for vendors' booths and equipment (cones, chalk, tape, spray paint) to ensure physical distancing (at least 6 feet between individuals) while entering the market, waiting in lines, and moving inside the market.
- Promote pre-ordering, alternate pick-up locations/procedures (including drive-thru), and delivery options.
- Encourage to-go options for food and beverages.
- Provide signage at market points of entry with information about safety protocols in place (i.e. Keep 6-foot distance; You Touch – You Buy; Look with eyes, Not with hands, etc.)
- Encourage vendors to provide at least two staff at every vendor's stand -- one person handling payment or money and a different person handling products.
- Provide fully stocked handwashing stations for vendors, customers, and market staff. Stations should include hand soap, portable water, graywater catch basin, single-use paper towels, and how-to signage about handwashing in relevant languages. Consider placing a station at the market entry and encourage attendees to wash hands before entering. Encourage vendors to bring their own fully stocked handwashing stations for their booths.
- Encourage vendors to supply hand sanitizer (with at least 60% alcohol) at their stations. Hand sanitizer should only be used as a last resort if handwashing is not available; you cannot sanitize soiled hands.
- Single-use gloves should only be worn if hands are washed before and after gloves are used. Gloves should only be used for one task (i.e. only handling produce – not produce and money) and should be replaced when switching tasks, after performing appropriate hand hygiene, or as soon as they are soiled/torn.
- Eliminate food sampling, tastings, and cooking demonstrations.
- Limit or eliminate non-essential/non-related services, such as bands, other entertainment, or seating areas that promote gatherings. Do not allow customers to bring pets to the market (service animals are not considered pets).
- Share factsheets and information about proper handwashing technique.
<https://www.cdc.gov/handwashing/posters.html>
- Place visible signage throughout the market with [CDC-recommended safety and behavior guidelines](#).
- Reach out to your local county environmental health departments. Find your county info [here](#).

Farmers Market/ Community Supported Agriculture Pick-up Sites:

- Do not come to the market if you are sick; ask someone else to attend/work on your behalf.
- Do not allow customers to touch anything other than what they are buying. Limit customers inside the booth when possible to facilitate physical distancing.
- Where possible, place a table or some other barrier between the customer and vendor, with food/products behind the vendor.
- If able, provide your own fully stocked handwashing equipment. Stations should include hand soap, portable water, graywater catch basin, single-use paper towels, and how-to signage about handwashing in relevant languages.
- Gloves and hand sanitizer are not a replacement for handwashing.
- Staff each booth with at least two people -- one person handling payment or money and a different person handling products. If you're a one-person operation, consider only accepting exact cash, check, or credit card.
- Where possible, utilize tap-to-pay, prepay options, or smart phone pay options (i.e. PayPal, Venmo). When running card transactions, use manual entry without touching the card, utilize "chip dip" card readers, and/or remove signature authorization so that only one person is touching the device.
- Minimize hand-to-hand exchange of products.
- Consider creating prepackaged or pre-bagged items that customers can quickly pick up, with online pre-ordering when available.
- Where possible, choose easily sanitized surfaces for your booth, such as non-porous plastic and metal instead of wood and fabric.
- Perform routine environmental cleaning of frequently touched surfaces (i.e. displays, table surfaces, payment devices). Use a bleach-and-water solution (0.1% solution; 1:50 dilution) or disinfectant with a label that says "EPA approved" for killing bacteria and viruses. Always follow directions on product labels.
- Enhance safety protocols for all farm/market employees, including promoting good hygiene practices including handwashing and sanitation, utilizing sick policy, and designing work tasks and breaks to promote physical distancing. See "Sanitation" section on Produce Safety Alliance website: <https://producesafetyalliance.cornell.edu/resources/general-resource-listing>