

# COVID-19 Farmers Market Vendors

## Setup, Safety and Operations

Farms are essential businesses

**COVID-19 has raised concerns about food safety and personal safety in public spaces.**

Market vendors can take actions to ensure the safety of their produce and their customers' shopping experience.

**Please stay home** if you or a worker are sick or have recently been sick.



- ◀ If possible, designate one person to handle money and another to bag produce.
- ▲ Display and sell only whole, uncut produce. **NO SAMPLES.**
- ▲ Sanitize or wash your hands before and after each transaction.



- ◀ Clean all tables, products and signs that will be on display. Disinfect surfaces touched by customers.
- ▲ Don't reuse unlined boxes to transport produce. Use a disposable plastic liner or plastic crates that can be washed and sanitized.



- ◀ Sanitize or wash hands after using the restroom, coughing, sneezing or smoking.
- ▲ Avoid physical contact with customers — maintain social distancing.

**Shop with your eyes.**



**Ask me for help.**



Prevent customers from touching product:

- ▲ Separate customers from products.
- ▲ Use creative booth design and display signage such as "Shop with your eyes. Ask me for help."

**Do not harvest, package or sell produce if you are or have recently been ill.**

- Follow CDC guidelines: <https://www.cdc.gov/coronavirus/2019-ncov>.
- Contact your county health department for specific guidance and regulations.
- COVID-19 resources: <https://extension2.missouri.edu/covid-19-resources-public>



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## Before you begin...

- **Are you sick, or do you think you have been exposed to COVID-19?** If so, **please stay home!**
- Review this COVID-19 specific guidance for safe setup, operations and customer interactions.
- If possible, designate one person to process payments while the another takes and fulfills orders.
- Display and sell only whole, uncut produce and prepackaged foods on a nonporous plastic table or tablecloth that can be easily disinfected.
- Coronavirus can survive on metal, glass and plastic for as long as 72 hours and on cardboard up to 24 hours. Consider using only plastic crates that can be disinfected OR using disposable plastic liners in cardboard boxes.
- Disinfect nonporous surfaces with a bleach solution of 5 tablespoons ( $\frac{1}{3}$  cup) of bleach to 1 gallon of water, or 4 teaspoons bleach to 1 quart of water.

## Customer interactions

- Limit conversation to reduce crowding around your booth.
- Don't touch, shake hands, hug or have any other personal contact with customers — even friends and family.
- Remind customers to keep at least 6 feet of space between them.
- Do not allow customers to touch products before buying them. Have customers "choose with their eyes" and refer to signs to make their selections. Then you bag and fulfill their orders.
- Instruct customers to wash produce before eating it.
- Minimize cash transactions.
- Devise a way that customers can order ahead — by phone, email or online store — and spread the word about this option.

## Sanitation checklist

- Sanitize your hands before and after the market and after every transaction, even if you are wearing gloves.
- Clean all tables, products and signs that will be on display.
- Wipe down your card reader with soap and water on a microfiber cloth at the end of the day.
- At least once an hour and at the end of the day, disinfect all metal, glass and plastic surfaces that have been touched by anyone — you, your workers or your customers.
- Sanitize hands after going to the bathroom, coughing or sneezing.
- Use a paper towel to touch the hand-washing station handle or sanitizer pump.
- Avoid touching your face.
- Only use cellphones when making transactions.