

Due to the current COVID-19 pandemic, Public Health – Seattle & King County is now requesting additional information from Farmers Market Coordinators, prior to approval. The plan will include information on how the market will control for health screening, social distancing and sanitation. The following information should be included in the plan and submitted to PHSKC:

1- Health Screening

- **Market staff** - Describe how you will ensure all market staff are screened for COVID-19 before beginning work. Include what you plan to do with market staff who either have symptoms or have been exposed to someone with COVID-19 or symptoms.
 - **Recommendation:**
Please follow DOH Guidelines on quarantine and isolation when staff or vendors have COVID-19 symptoms or are exposed to someone who is sick. This is summarized in our document, “What Should I Do if a Food Worker is Diagnosed with COVID-19”. The summary is included with this document.
- **Vendors** - Describe how you will ensure that all vendors are screened for COVID-19 symptoms before beginning work.
 - **Recommendation:**
Identify ways to check on vendors before they arrive at the market.
- **Customers** - Describe how you will ensure customers who exhibit symptoms are excluded.
- Describe how you plan to discourage/communicate with customers, staff, vendors who are at a higher risk of illness.
 - **Recommendation:**
Include the full definition of the high-risk category. People at higher risk include:
Over 60 years of age
With underlying health conditions including heart disease, lung disease or diabetes and weakened immune systems
Those who are pregnant
- **Market staff** - Identify market staff that will be charged with the responsibilities of health screening staff, vendors and customers.

2- Social Distancing

- Describe how you plan to ensure adherence to social distancing requirements at all times (vendors, customers, market staff).
- Describe how you are ensuring market vendors are keeping adequate social distancing during set up and tear down.
- Describe your plan to ensure multiple customers aren't crowding a booth.
- How do you plan to limit customer numbers to reduce indoor/outdoor crowding?

- Describe your plan to ensure customers that are waiting to get into the market or inside the market aren't congregating.
- Describe how you plan to space booths, customers in line, and customers walking through the market so six foot social distancing is followed.
- Describe the signage you will use to notify customers about social distancing expectations, not to gather in groups, staying home if sick/market guidelines and where you will have these posted.
- Identify market staff that will be charged with the responsibility of ensuring social distancing plan is followed.
- Describe how you will intervene with customers, vendors and staff that aren't complying with the social distancing requirements?
 - **Recommendations:**

Have specific market entry and exit points so the number of customers coming in and going out of the market can be counted and controlled.

We recommend allowing up to two customers per number of vendor booths. This number of customers in the market at any given time can be kept at or below the maximum capacity and allow adequate space for the required social distancing. Vendor booths should be spaced at a minimum 10 feet away from other vendors. Other customers must follow social distancing requirements while in line to enter. Consider expanding market hours to prevent overcrowding by spacing out the number of customers at the market.

3- Sanitation

- Describe your overall sanitation plan, including sanitizing common contact surfaces, and disinfection of restrooms.
- Describe how you plan to provide adequate hand wash stations for vendors, customers and staff. Additional hand wash sinks may be required. How will you keep them supplied with hot water, soap and paper towels throughout the day?
- Describe how you will provide adequate restroom access with adequate hand wash stations to the vendors, customers, and market staff.
- Identify market staff that will be charged with the responsibility of ensuring sanitation plans are met.
- Ensure a hand wash station is provided for each vendor booth.
- Provide hand sanitizer or hand wash stations at market entry points.
- Provide a hand wash station for staff use.

4- Vendors

- Provide a list of vendors who will be participating at the market.
- A temporary handwashing station will be required in every vendor booth.
- Except for produce, all food and bakery products must be **prepackaged**.

- Sampling, food prepared at the market (in food booths or in mobile food trucks), craft booths, entertainment and other non-essential services should be excluded.
- Vendors should only be selling items that are considered part of an essential business as defined by the Governor's order.
- Farmer grown cut flowers may be sold in prearranged bouquets.

5- Summary report

- Describe your plan to document what went well, what didn't, and needs for improvement at the end of each market day.
- Provide a summary report to Public Health weekly that includes each component:
 - Health checks
 - Social distancing
 - Sanitation
- Identify market staff that will be charged with documenting and submitting the summary report to Public Health.

6- Further Recommendations

- PHSKC strongly recommends that vendors offer prepaid delivery and/or preorder options to customers to further reduce social interactions at the market.

A farmer's market plan, once approved, will be considered approved only on a contingency basis, allowing for weekly review. Under the following circumstances, Public Health can require the market to discontinue:

- PH receives a number of legitimate complaints regarding a lack of compliance.
- Lack of verification/documentation.
- Lack of follow-up with identified issues.
- Reports of exposures to COVID-19, or of illnesses resulting from exposure and failure to manage the situation.

What Should I Do If a Food Worker is Diagnosed with COVID-19

The following is the information needed and steps to take in the event that a food worker has been tested positive for COVID-19, Coronavirus.

1. **Immediately send the sick employee home.** A person who has tested positive for COVID-19 should remain under home isolation precautions for **7 days after symptoms begin OR until 72 hours** after fever is gone and symptoms get better, whichever is longer.
2. Any staff that **HAVE been in close contact** with the sick person, but who are **not** presently sick, should **NOT go to work for 14 days** after their last close contact and quarantine themselves. They should watch for symptoms of fever, cough and shortness of breath. Close contact includes **being within 6 feet of a sick person with COVID-19 for about 10 minutes.**
3. If staff have **not been in close contact** with the sick person, and are **not** sick, they are considered to be at low risk for infection. They can continue to go to work, but should monitor their health for 14 days and stay away from others if they get sick.
4. If staff **has fever with cough or shortness of breath**, but **have not been exposed** to someone with COVID-19 and have **not tested positive** for COVID-19, they should stay home away from others and avoid public places until **72 hours** after the fever is gone and symptoms get better.
5. Currently there is no required testing for Coronavirus (COVID-19). The decision to be tested is left to individuals and their physicians.
7. Normal cleaning and sanitizing procedures should be followed, with extra attention to high touch surfaces, such as door knobs, tables and condiment containers. Ensure food surfaces and high touch surfaces are cleaned and sanitized, using food grade sanitizer, such as chlorine based or quats sanitizer, at the manufacturer's recommended concentrations for food facilities. (50-100 ppm chlorine or 200-400 ppm quats) Disinfectant should be used on non-food areas, such as restrooms and floors.

Please review employee health policies and procedures with staff. Employee health policies should prohibit food workers from working in food establishments while sick.

The following are links to a King County Public Health handout on recommendations for food establishments as well as original document sources for the above information.

<https://www.kingcounty.gov/depts/health/communicable-diseases/disease-control/novel-coronavirus.aspx>

<https://www.kingcounty.gov/depts/health/communicable-diseases/disease-control/novel-coronavirus/food-establishments.aspx>

<https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/COVIDcasepositive.pdf>

<https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/COVIDexposed.pdf>

<https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/COVIDconcerned.pdf>

