

Farmers Market COVID-19 Plan Requirements

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.
- We will screen market staff by checking for symptoms 1 week and 1 day before date due to work. If they have symptoms or have been exposed, they will be required to quarantine and isolate at home for 14 days. If they have tested positive for the COVID 19 virus, they will not be allowed to participate until they have a Dr.'s note saying they are safe to come to work. No staff worker will be allowed to enter the market area day of with a fever or symptoms. We will be checking temps with a no touch thermometer.
 - **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.

All vendors will be contacted 2 weeks, 1 week and 1 day before the opening of the market. They will be asked about symptoms. If they have symptoms or have been exposed, there will be a 14 day quarantine and isolation required. If they have symptoms, they will not be allowed to attend the market until they have been approved to be free of the virus by Dr.s note. All vendors must be tested with thermometer to have no temp. before they leave their vehicle.

- **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.

The COVID-19 symptoms and precautions will be posted on our farmers market website, www.sammamishfarmersmarket.org and Facebook. Customers will be encouraged to wear masks when coming to the market. They will line up 6 feet apart at the front of the market and other entrance at back. Only 6 at a time will be let in if they show no fever or symptoms. They will be tested at each entrance with the no touch thermometer. No customer with a fever and/or symptoms will be allowed into the market. The COVID description of risks and high risk people will be posted at each entrance and verbally read to all. Anyone with high risk potential will be discouraged from attending the market.

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- Describe how you plan to discourage/communicate with customers, staff, vendors who are at a higher risk of illness.

All people of 60 years of age or more and any with underlying health conditions including heart or lung disease or diabetes and with weakened immune systems or are pregnant are discouraged from attending the farmers market. This will be communicated through our website, Facebook and City alert.

- **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

With weakened immune systems

Who are pregnant

Market staff - Identify market staff that will be charged with the responsibilities of health screening staff, vendors and customers. Any of our board of directors of 9 who have been screened and our volunteer interns of 4. Names so far, Deb Sogge, Julio Richburg and Evelyn Chew, Intern

2- Social Distancing

- Describe how you plan to ensure adherence to social distancing requirements at all times (vendors, customers, market staff).

Each of the 2 entrances will have social distances marked for the line by tape and chalk for those waiting to be tested by thermometer. Vendor booths will be positioned at 10 feet apart. All vendors must wear masks and gloves. The space for customers at their booth will

be marked at a 6 foot distance between taped 'x's. There will be a sneeze guard between the vendor and customer including those handling the money.

- Describe how you are ensuring market vendors are keeping adequate social distancing during set up and tear down.

All market vendors and helpers must set up and breakdown within their 10 x 10 space. Each vendor can set up without a neighbor present, taking turns so there are not people setting up at the same time.

- Describe your plan to ensure multiple customers aren't crowding a booth.

Just as it is at a grocery store, each customer must finalize their purchase and leave before the next customer 6 feet from them can go to the front to purchase. Customers may point to what they want to purchase. The vendor will pick up the food with gloved hand and place into the plastic bags. No personal customer bags will be used at the market.

- How do you plan to limit customer numbers to reduce indoor/outdoor crowding?

There will be no entertainment allowed, nor tables/chairs put out so as to discourage gathering. Social distancing of 6 feet will be marked in paths within the market and up to the booths and washing stations. Only a few people at a time will be allowed into the market, no more than 3 at one time at each vendor booth, each 6 feet apart. Each area of the market (4 quadrants) can have up to 12 people positioned at 6 feet apart.

- Describe your plan to ensure customers that are waiting to get into the market or inside the market aren't congregating.

This area will be spaced and marked with social distancing and lines. There will be monitors at 4 sides of the market to let us know by walkie talkie what our #'s of customers are at one time. The amount of room in the market must allow for social distancing before we allow any customer in.

- Describe how you plan to space booths, customers in line, and customers walking through the market so six foot social distancing is followed.

Booths at 10x10 will be spaced 10 feet or more apart. There will be a sneeze guard between the customer and the vendor at the front. Each customer in line must stand at the x'd spot which are all 6 feet apart. Customers are encouraged through signage and monitors to walk six feet apart and tape will guide them.

- 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.

Signage from the Public Health describing appropriate facts about social distancing expectations, not gathering in groups and staying home if sick guidelines will be posted at the market in at least 10 public spaces and at every vendor booth. Also, on our website and Facebook.

- Identify market staff that will be charged with the responsibility of ensuring social distancing plan is followed.

Deb Sogge, Julio Richburg, Evelyn Chew and 3 others not identified yet will be monitors during the entire time of the market to ensure social distancing is being 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 three 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.

Monitors will give 1 warning to remind customers to be 6 feet apart. After 1 warning, they will be asked to leave for not following the rules.

3- Sanitation

- Describe your overall sanitation plan, including sanitizing common contact surfaces, and disinfection of restrooms.

We will have sanitizing spray and paper towels to wipe down all common surfaces such as sinks, door handles, restrooms, garbage cans, vendor surfaces and lids. This will be done every 30 minutes.

- 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?

A handwashing sink with soap, hot water and paper towels will be available for vendors and customers. There are 2 restrooms with hot water and soap/paper towels also.

- Describe how you will provide adequate restroom access with adequate hand wash stations to the vendors, customers, and market staff.

Two restrooms are on premises with adequate sink stations for washing available for vendors, customers and market staff.

- Identify market staff that will be charged with the responsibility of ensuring sanitation plans are met.

6 volunteers will be available during the entire market of 4 hours.

- Ensure a hand wash station is provided for each vendor booth.

Each vendor will have the required hand washing station within their own booth.

- Provide hand sanitizer or hand wash stations at market entry points.

There will be a sanitizer hand wash station at each entry/exit.

- Provide a hand wash station for staff use.
- All staff will have a hand wash sanitizing station at the info booth for them.

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 (food booths or mobile food trucks), craft booths, entertainment, flowers 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.

Essential food vendors: EF Produce; Maharlika farms; Bees in the Burbs Honey; Dao Tao; Ayala farm; Smith Brothers farms; Rainer Salsa (no sampling); North Bend Bakery; Seattle Pops; Bluebird ice-cream; Kapepiela shaved ice; Five Hooks Fish Grill; Dim Sum Panda; Simply Desi; Pompei Pizza; Los Chilangos; All food is take out only

No one will be allowed to sit down at the market to eat..

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.

At the end of each market day, we will meet to determine what did and didn't go well and suggestions made for improvement for next market day.

- Provide a summary report to Public Health weekly that includes each component:
 - Health checks
 - Social distancing
 - Sanitation

All three docs will be prepared each week, Health, social distancing and sanitation. A summary along with the health temp. chart will be sent to public health after each weekly market.

- Identify market staff that will be charged with documenting and submitting the summary report to Public Health.

An intern at the market will prepare these documents and keep record each week.

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.

Please use the following guidelines for health based on DOH recommendations:

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/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>

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