

# COVID-19

## Best Practices for Certified Farm Market Members



### GENERAL RECOMMENDATIONS FOR OPERATIONS:

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- Communicate that customers should not come to the farm if they are displaying symptoms of COVID-19 or have been in contact with someone who has been ill
- Provide hand sanitizer and/or disinfecting wipes for visitors
- Postpone any events or gatherings
- Maintain a safe “social distance” of six feet or more
- Limit the number of customers in the market at one time
- Create opportunities for customers to order online, by phone or via text
- Offer curbside pickup at the farm market or delivery
- Provide product preview areas for customers and have trained employees to “pick” products from displays
- Do not provide samples or have sampling stations
- Require employees to wash hands frequently
- Designate an employee to disinfect frequently touched areas
- Use gloves when handling money and encourage using credit cards
- Adopt policies and procedures for employee health and wellness
- Communicate that sick employees will not work if they have symptoms or were exposed
- Keep the local Health Department informed if an employee tests positive for COVID-19

### IF YOU PARTICIPATE IN A FARMERS MARKET:

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- Limit the number of customers in the farmers market at one time
- Do not congregate in groups and maintain a safe “social distance” of six feet or more
- Practice appropriate sanitation steps including hand-washing and sanitization of surfaces
- Designate one employee to wear sanitary gloves to handle money and one to handle food

### IF YOU OFFER U-PICK:

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- Provide handwashing stations and/or hand sanitizer to all guests and request that they wash their hands before entering the field and upon exiting
- Employees should use hand sanitizer after every transaction and should wear gloves
- Disinfect frequently touched surfaces on a regular basis (reusable bins and buckets, railings, doorknobs, tables, etc)

## IF YOU HAVE FOOD SERVICE:

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- Offer online, by phone or via text ordering and curbside pickup
- Practice good handwashing before, during and after preparing food
- Institute a no touch, no interaction pickup option

## ADDITIONAL RESOURCE LINKS:

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- CDC Best practices – [cdc.gov/coronavirus/2019-nCoV/index.html](https://cdc.gov/coronavirus/2019-nCoV/index.html)
- Status of COVID-19 in Kentucky – [govstatus.egov.com/kycovid19](https://govstatus.egov.com/kycovid19)
- Animals and COVID-19 – [cdc.gov/coronavirus/2019-ncov/prepare/animals.html](https://cdc.gov/coronavirus/2019-ncov/prepare/animals.html)
- COVID-19 Updates from the Kentucky Department of Agriculture – [kyagr.com/covid19](https://kyagr.com/covid19)
- Federal Resources, including information about H-2 A Visa Workers – [farmers.gov/manage/h2a](https://farmers.gov/manage/h2a)
- Suggestions for a Successful and Safe Start for Your Farmers Market Season – [kyagr.com/marketing/documents/FM\\_Safe\\_Start\\_for\\_Your\\_FM\\_Season.pdf](https://kyagr.com/marketing/documents/FM_Safe_Start_for_Your_FM_Season.pdf)