

# COVID-19 Guidelines for AIM Farmers Markets

## Background:

- There is a seven-county shelter in place order in the Bay Area through April 7 to prevent the spread of COVID-19 (known as coronavirus).
- Certified farmers' markets are encouraged to remain open as essential businesses to provide food to the public. The open-air environment and shortest food supply chain possible make farmers markets critical to feeding the community during this time.
- AIM will continue operating all 7 of our farmers markets across the Bay Area: Thursday and Sunday Marin, Grand Lake, Hayward, Newark, Stonestown, Clement St, as allowed by the Health Department.

## Health and Safety Guidelines for Farmers Markets:

Below are the guidelines for AIM Market Staff and Producers to follow from the California Department of Public Health and Local Health Officers. We must follow these rules through at least April 7 to protect the health and safety of market staff, producers, and shoppers.

Guidelines for AIM Market Managers	Guidelines for Producers
<u>Social Distancing and Healthy Markets</u>	
Space booths to increase social distancing among patrons in line and walking about the market	Limit the number of shoppers in your booth at any given time as necessary to reduce crowding and lines.
Ensure that social distancing of 6 feet per person for non-family members is maintained throughout the market	Ensure that social distancing of 6 feet per person for non-family members is maintained. Family members can stand in line together.
Sick employees are advised to stay home and not return to work until they are free of fever for at least 72 hours without fever-reducing medication	Sick employees are advised to stay home and not return to work until they are free of fever for at least 72 hours without fever-reducing medication
Post signs at prominent locations reminding shoppers of Healthy Market Tips, including handwashing and hand-sanitizer and social distancing requirements	
<u>Food Sales and Packaging</u>	
Do not set up tables and chairs in a café area.	All hot foods or prepared foods must be sold to go for home consumption.
Arts and crafts are not permitted for sale. Only food, beverages, and personal care products are deemed essential under the Shelter in Place order.	All food sampling is suspended.
	Consider pre-bagging products to expedite purchasing. For instance, farmers can pack greens at a price per bag or prepared food boxes.

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	Limit self-service by not allowing shoppers to use tongs or other shared utensils.
<b>Market Activities and Policies</b>	
Adhere to temporary change in cancellation policy from 48 hours to 3 hours.	Provide 3-hour notification if you are missing a market for on-time cancellation: <ul style="list-style-type: none"> <li>o 5 AM for Marin Markets</li> <li>o 6 AM for East Bay/SF Markets</li> </ul>
At the end of the market, continue working with local food recovery systems to feed/donate extra products to populations in need.	As appropriate, continue donating excess products to volunteers at the end of market.
Continue accepting and processing EBT, Market Match, and Senior Bonus Bucks.	Continue accepting EBT, Market Match, and Senior Bonus Bucks.
Cancel musicians and kids' activities.	
All Diggin' Education Market tours are suspended through April 7.	
<b>Cleaning and handwashing</b>	
Clean and disinfect all "high-touch" surfaces such as tabletops, restroom fixtures and handwashing sinks, trash cans, and chef carts frequently.	Clean and disinfect all "high-touch" surfaces, including signs, frequently touched displays, and Square/Apple Pay terminals at your booths throughout the market day, at least hourly.
Ensure handwashing stations are provided adjacent to restroom facilities and stocked with soap and paper towels at all times.	All food preparation booths must have a hand washing station and follow all health department requirements for temporary food facilities.
Clean and disinfect all EBT and Square terminals after each transaction.	Recommend setting up handwashing station or hand sanitizer bottles in additional booths.
Offer additional hand washing or sanitizing stations throughout the market. Wash hands and arms with soap and warm water for at least 20 seconds before: eating or drinking or putting on gloves	Recommend using gloves appropriately as an additional tool, but gloves do not replace the need to wash hands and practice good hand hygiene. Wash hands and arms with soap and warm water for at least 20 seconds before putting on gloves.
Avoid touching your face.	Avoid touching your face.