



# COVID-Related Safety Requirements for Farmers Markets

## Approval

Approval is required from the County Director prior to resuming activity at Farmers Markets. The County Director's approval will be determined by County and UC ANR standard protocols.

## Understand Market Safety Guidelines

Respect and uphold safety guidelines and changes released by Farmers Market partners. Stay updated about evolving rules and regulations including start times, event location, vendor map, and designated entrances/exits.

## Understand Your Risks

Farmers Market activities are voluntary and all persons should take precautions to prioritize their health and safety. The CDC advises that people 65 years and older or people of all ages who have chronic medical conditions, such as lung disease, asthma, heart conditions, etc., might be at higher risk for severe illness from COVID-19. More info: [cdc.gov/highrisk](https://www.cdc.gov/highrisk)

## Individual Work

Based on CDC guidance, UC ANR requires six feet of distancing between employees, volunteers, and participants/visitors at all times. Due to the typical set up of Farmers Market booths and sanitation recommendations, work at the Farmers Market booth must be done individually. Team/partner work is permitted only for those volunteers who share a household.

Volunteers showing symptoms of illness, including: frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, may not work in-person. In addition, if any household members are showing symptoms of illness or have been in contact with someone that is suspected of having contracted or tested positive for COVID-19, public health guidelines for self-quarantining must be followed prior to returning to the Farmers Market.

No group gatherings, events, or meetings with more than 10 persons are allowed during this stage of reopening.

## Hygiene

According to the CDC, one of the best ways to prevent illness from COVID-19 is to wash your hands often with soap and water for at least 20 seconds especially after you have been in a public place, or after blowing your nose, coughing, or sneezing. If soap and water are not readily available, use a hand sanitizer that contains at least 60% alcohol. Cover all surfaces of your hands and rub them together until they feel dry. Avoid touching your eyes, nose, and mouth with unwashed hands.

UC ANR requires face coverings (cloth or paper masks, cloth bandanas, etc.) be worn when six feet of separation between people cannot be maintained.

Hand sanitizer containing 60% alcohol, disinfecting wipes, and disposable gloves will be provided for volunteers as long as a supply is available. Volunteers are responsible for any personal protective equipment that UC does not provide including but not limited to face masks.

Volunteers must wash or sanitize their hands when arriving at the Farmers Market booth before beginning any work, and before leaving. CDC information about protecting yourself and others must be followed at all times. More info: [cdc.gov/protection](https://www.cdc.gov/protection)

## Work Breaks

Wash or sanitize hands properly before and after work breaks, before and after eating or drinking, or using the restroom. Food sharing is not recommended.

## Booth Set-up

Consider alternatives to traditional booths such as:

- **Static booth/no handouts**  
*Place a large sign with UC Master Food Preserver Program contact information OR host a Zoom drop-in during Farmers Market hours and use the sign to display a QR code or link to the Zoom allowing the public to connect and get information live.*
- **Static booth/self-serve handouts**  
*At the end of the market, dispose of remaining pamphlets and have a disinfection process for any brochure holders or other materials displayed.*
- **Staffed booth/handouts on request**  
*Create a plastic barrier around the booth. Use tape on the ground to designate 6' spacing.*  
*Create and laminate a poster with images of handouts available at the Farmers Market. Allow the public to identify desired materials from the poster, volunteer will curate and provide from the materials on hand. At the end of the market, the volunteer should use a disinfecting wipe on the plastic barrier and the sign before storing for future use.*

Additional safe and creative solutions should be shared on the Master Food Preserver Coordinator Collaborative Tools group.