

# COVID-19

## Requirements for Farmers' Markets

August 14, 2020

Businesses that primarily sell food, beverages and consumer products necessary to maintain households and businesses can remain open during the COVID-19 pandemic.

In accordance with Ontario Regulation 364/20 (Stage 3 Rules) under the Reopening Ontario (A Flexible Response to COVID-19) Act, Hastings Prince Edward Public Health (HPE Public Health) requires additional prevention measures in Farmers' Markets to reduce the risk of spreading COVID-19:

### General Requirements

1. Organizer must notify HPE Public Health and provide updated operational plans to HPE Public Health at least 30 days prior to opening: <https://hpepublichealth.ca/special-event-farmers-market-organizer-notification-form/>
2. Organizer must ensure all food vendors submit a notification form at least 30 days prior to attending the market: <https://hpepublichealth.ca/special-event-farmers-market-food-vendor-notification/>
3. Post **Attention Visitors!** signs at all public and staff entrances directing those who are sick not to enter.
4. Ensure only essential items, such as food, beverages and consumer products necessary to maintain households are sold or offered for sale at this time.
5. Enforce one person per family shopping at a time.
6. Have clear signage and directions for one-way customer traffic flow where necessary. Barriers may be necessary to create a better one-way flow through the market.
7. Have clear entry and exit areas.
8. Limit the number of customers entering the market area to ensure physical (social) distancing.
9. Have volunteers or staff present to direct people into and out of the market and to ensure customers do not linger and socialize within.
10. Have options available for customers to order ahead and pick-up on-site only.
11. Have public messaging / signage to help ensure customers make their market shopping brief (i.e. 'get in and get out!'). Farmer's Markets Ontario has created the following signage that can be displayed, [https://www.farmersmarketsontario.com/wp-content/uploads/2020/04/FMO\\_COVID-19\\_Factsheet2.pdf](https://www.farmersmarketsontario.com/wp-content/uploads/2020/04/FMO_COVID-19_Factsheet2.pdf)
12. Have a plan to implement physical (social) distancing in line-ups for customers waiting to get into the market.
13. Have handwashing stations readily accessible to all vendors and ensure each vendor has hand sanitizer at their table.

14. Food samples can be provided to customers provided proper precautions are being followed:
  - Staff providing samples or beverages must wear a mask.
  - Additions to beverages (such as cream, sweetener and/or sugar) must be added by staff, not the customer.
  - All food handling must occur by the designated staff member and not by customers.
  - Minimize potential contamination by avoiding direct hand contact with any foods or portions of containers that may touch a person's mouth.
  - A temporary hand wash station (with running water, liquid soap, paper towels and a waste water receptacle) may be required within the vendor booth, in addition to an effective hand sanitizer, depending on the types of foods being served.
  - If possible, pre-package samples.
15. Product returns should be set aside for 72 hours before being returned to the shelves.
16. Do not provide access to public seating, play or social gathering areas.
17. Ask that vendors pre-package as much product as possible and minimize all displays.
18. Ensure all vendors are cleaning and disinfecting high-touch surfaces and equipment frequently (e.g. handles on freezer/cooler doors, touch screen surfaces, tables, etc.).
19. A list of Health Canada approved disinfectants can be found here, <https://www.canada.ca/en/health-canada/services/drugs-health-products/disinfectants/covid-19.html>

### III Staff and Customer Requirements

- Organizer and food vendors must refuse entry to any ill persons who voluntarily report or display any of the following symptoms:
  - Fever
  - New or worsening cough
  - Difficulty breathing
  - Nasal congestion
  - Chest tightness
  - Chills
  - Muscle aches
  - Fatigue
  - Headache
  - Sore throat
  - Loss of sense of taste or smell
  - Digestive issues (nausea/vomiting, diarrhea, stomach pain)
- Food vendors must actively screen staff by asking if they have any of the above symptoms.
- Food vendors must actively screen staff at start of each shift, and periodically during all shifts.

- All ill staff and volunteers must stay away from work, whether or not they have COVID-19 symptoms.
- Ill staff and volunteers reporting the above symptoms must call HPE Public Health immediately for a COVID-19 information at 1-800-267-2803 or 613-966-5500.
- For questions on home isolation or COVID-19, please visit [hpePublicHealth.ca](https://hpepublichealth.ca).

## Requirements for Handwashing, Single-use Glove Use and Personal Face Coverings

- **Proper handwashing** is the best method to help reduce the spread of COVID-19.
- Increase handwashing by vendor staff and volunteers: staff must wash hands often with soap and water for at least 20 seconds. Non-food handlers can **use alcohol-based hand sanitizer** if their hands aren't visibly soiled.
- Vendor staff and volunteers must avoid touching their eyes, nose, and mouth.
- Vendor staff and volunteers must cough or sneeze into their sleeve or arm, then immediately wash their hands.
- Vendor staff and volunteers must avoid close contact with people as much as possible: keep a distance of 2 metres between people.
- If glove use is chosen by vendor staff and volunteers, gloves must be changed every hour, or more often as necessary, and hands are to be washed and/or sanitized between changes.
- Gloves must be removed when leaving the cash or changing tasks.
- When gloves are removed, new gloves must be used each time. A box of disposable single-use gloves must be supplied at each cash.
- Follow current instructions on face coverings issued by the Acting/Medical Officer of Health for HPE Public Health, available at [hpePublicHealth.ca](https://hpepublichealth.ca).

## Compliance and Enforcement

Non-compliance with these requirements may result in warnings, charges and fines under the Reopening Ontario (A Flexible Response to COVID-19) Act, 2020. Penalties may be up to \$100,000 per person (per day), one year in jail, up to \$500,000 for the officer or director of a corporation, or up to \$10,000,000 for a corporation.

**If you have any questions or are not able to follow the requirements listed above, contact your Public Health Inspector at 1-800-267-2803 or 613-966-5500 ext. 677 to discuss alternate options to reduce the potential risks to your staff and customers.**

## References:

Adapted with permission from Peterborough Public Health. May 2020