

# Novel Coronavirus (COVID-19)

## Los Angeles County Department of Public Health Farmer's Markets and Community Events

In light of the continued need for the public to have access to fresh food, outdoor Certified Farmer's Markets (CFM) that are certified by the State of California and have a current health permit for a CFM are an Essential Business under the Order and may continue to operate. Effective April 15, 2020, Public Health is allowing prepackaged food vendors who have a current health permit as a prepackaged temporary food facility at the CFM under the following conditions:

### Operational Conditions that Market Managers must adhere to:

- Only prepackaged food booths are allowed to operate in conjunction with the CFM. No food preparation food booths are allowed to operate.
- Limit the sale of food to whole uncut produce and pre-packaged food items that meet the California Department of Food and Agriculture requirements. [https://www.cdfa.ca.gov/is/i\\_c/cfm.html](https://www.cdfa.ca.gov/is/i_c/cfm.html)
- No sampling of unpackaged food is permitted.
- Ensure the following signs and documents are posted in places conspicuous to CFM visitors:
  - Post [Social Distancing Protocol](#) at entry to CFM and provide a copy to each market vendor and prepackaged food vendor
  - Signs asking customers to remain home if they are sick, even with mild illness <http://publichealth.lacounty.gov/acd/docs/StayHomeWhenSickCOVIDPoster.pdf>
  - Handwashing Reminder <http://ph.lacounty.gov/Coronavirus/docs/protection/GuidanceHandwashing-English.pdf>
  - [Wear cloth face coverings while in public](#)
  - Wash all produce before consumption
- Market managers are responsible for monitoring visitor capacity to ensure adequate customer social (physical) distancing.
  - Allow for sufficient space between produce stands and prepackaged food booths.
  - Designate employee (s) that will ensure the social distancing requirements are met for those persons waiting to enter the CFM, purchasing from a market/food vendor and within the market.
  - Recommend using tape on the ground surface to keep customers adequately spaced within the market.
  - Require all CFM visitors to wear a cloth face covering during their visit to the CFM.
- Provide handwashing stations for customers. Provide alcohol-based hand sanitizer with at least 60% alcohol for all food employees and for customers to use prior to handling produce.
- Ensure handwashing stations are provided adjacent to restroom facilities and stocked with soap and paper towels at all times. Provide a trash receptacle for towels and empty frequently.

### Certified Farmer's Market Employees

- All employees have been told not to come to work if sick, or if they are exposed to a person who has COVID-19. Employees understand to follow DPH guidance for self isolation and quarantine, if applicable. Workplace leave policies have been reviewed and modified to ensure that employees are not penalized when they stay home due to illness.
- Upon being informed that one or more employees test positive for, or has symptoms consistent with COVID-19 (case), the employer has a plan or protocol in place to have the case(s) isolate themselves at home and require the immediate self-quarantine of all employees that had a workplace exposure to the case(s). The employer's plan should consider a protocol for all quarantined employees to have access to or be tested for COVID-19 in order to determine whether there have been additional workplace exposures, which may require additional COVID-19 control measures.

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- Symptom checks are conducted before employees may enter the workspace. Checks must include a check-in concerning cough, shortness of breath or fever and any other symptoms the employee may be experiencing. These checks can be done remotely or in person upon the employees' arrival. A temperature check should be done at the worksite if feasible.
- In the event that 3 or more cases are identified within the workplace within a span of 14 days the employer should report this outbreak to the Department of Public Health at (888) 397-3993 or (213) 240-7821
- All employees who have contact with the public or other employees during their shift (s) are offered, at no cost, a cloth face covering. The covering is to be worn by the employee at all times during the workday when in contact or likely to come into contact with others. Employees are instructed to wash their face coverings daily.

### Handwashing Instructions for All Food Employees

- Wash hands and arms with soap and warm water for at least 20 seconds before:
  - Eating or drinking
  - Putting on gloves
- Wash hands after these activities:
  - Using the restroom
  - Touching your hair, face, body, or clothes
  - Sneezing, coughing, or using a tissue
  - Smoking, eating, drinking, or chewing gum
  - Emptying or taking out the garbage
  - Handling money and making change
  - Removing gloves
  - After engaging in other activities that might contaminate the hands
- Recommend assigning an employee at every shift to ensure that handwashing sinks are stocked with soap and paper towels at all times.
- Recommend using gloves appropriately as an additional tool, but it is important to remember that gloves do not replace the need to wash hands and practice good hand hygiene.

### General Cleaning

- Clean and disinfect all "high-touch" surfaces such as tabletops, cash register counters, restroom fixtures, and handwashing sinks, and trash cans frequently.
- Use an Environmental Protection Agency (EPA)-registered product that cleans (removes germs) and disinfects (kills germs). Always follow the instructions on the labels of cleaning products and disinfectants.

### Effective Disinfectants

- To make a bleach solution, mix 4 teaspoons of bleach to 1 quart (4 cups) of water. For a larger supply, add 1/3 cup of bleach to 1 gallon (16 cups) of water. Use the solution within 20 minutes.
- Other EPA-approved disinfectants may be used if they are effective against Coronaviruses. The consumer may contact the "1-800" number on the product label for its effectiveness against "COVID-19".

### Proper Handling of Disinfectants, Items and Waste

- Use chemicals in a well-ventilated area.
- Manage waste safely and dispose of in a secure trash container.
- Avoid mixing incompatible chemicals (read label).
- Prevent chemical contact with food during cleaning.

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***Market Managers are responsible for ensuring compliance with the above conditions.***

For more information please contact Consultative Services at (888) 700-9995. For more information on COVID-19 visit: <http://publichealth.lacounty.gov> or call the Los Angeles County Information line 2-1-1 which is available 24 hours a day.

