

Dear Vendor,

Thank you for the hard work you do in feeding our community! We are glad to have you as part of our farmers market and want to continue to provide our community with fresh, healthy local foods. In order to do so, we need to change how we are operating to incorporate social distancing and new sanitizing practices to ensure our market is a safe and healthy place for all our vendors, customers, and market staff. In this guide you will find some new market procedures being implemented immediately as well as some best practices suggestions for ways you can maintain a safe and clean booth. If you have any questions, concerns, or suggestions, please feel free to talk to your market manager. **Thank you!**



Photo: Poche Family Farms in New Orleans



NATIONAL CENTER FOR
APPROPRIATE TECHNOLOGY

ATTRA Covid-19 Resource Page:

<https://attra.ncat.org/covid-19-message-for-attra>

Other Resources:

Montana Department of Agriculture

<https://agr.mt.gov/Farmers-Markets>

Montana Department of Health and Human Services

For current, fact based info on COVID-19 in Montana, go to:

<https://dphhs.mt.gov/publichealth/cdepi/diseases/coronavirusmt>

We encourage you to contact your **local county** or **tribal health department** if you have specific questions about local Covid-19 regulations:

<https://dphhs.mt.gov/publichealth/FCSS/countytribalhealthdepts>

Farmers Market Coalition

<https://farmersmarketcoalition.org/farmersmarkets-covid19>

Center for Disease Control

www.cdc.gov/coronavirus/2019-ncov/index.html



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ncat.org



Photo: Debbie Roos, NC Cooperative Extension

Farmers Market Operations and Covid-19 Vendor Guide



Davis Farmers Market. Photo: NCAT

Market Set-Up Best Practices

Are you feeling sick, or have been around someone who tested positive for COVID-19?
PLEASE STAY HOME! Let the market manager know as soon as possible if you will be absent.

- If possible, have one person who can process all the payments while the other takes and fulfills orders
- Have available only whole, uncut produce and pre-packaged foods on a non-porous plastic table or tablecloth that can be easily disinfected
- Keep customers and products separated by placing the products behind you
- Coronaviruses can survive on metal, glass, and plastic for as long as 72 hours and on cardboard up to 24 hours. Consider using only plastic crates that can be disinfected OR using liners in cardboard boxes that are disposable or can be disinfected.
- A bleach solution can be used to disinfect surfaces, use the ratios five tablespoons (1/3 cup) of bleach to one gallon of water or four teaspoons in a quart of water



Photo: CA Alliance of Farmers Market

Sanitation Checklist

- Bring a handwashing station for your booth. A low cost plastic container, pump soap, paper towel holder, and catch bucket will do the trick
- Use a paper towel to touch the handwashing station handle or sanitizer pump
- Sanitize your hands before and after the market and after every transaction, even if you are wearing gloves
- Clean any tables, products or signs that will be on display
- Frequently disinfect all metal, glass, and plastic surfaces that you or your customers touch, at least once an hour and at the end of the day
- Sanitize hands after going to the bathroom, coughing, or sneezing
- Avoid touching your face, nose, or cell phone
- Wipe down your card reader with soap and water on a microfiber cloth at the end of the day



Photo: Alexandria Farmers Market

Customer Interaction Best Practices

- Keep conversations to a minimum
- No touching, shaking hands, hugging, or any other personal contact with your customers (even friends and family)
- Remind customers to keep at least six feet of space between them
- Customers should avoid all contact with products that they are not purchasing. Customers will be "choosing with their eyes" and using what is written on the booth's signage to make their selections. The vendor will then fulfill the order.
- Instruct the customers to wash their produce before consuming it
- Minimize cash transactions
- Have a way that customers can order ahead (i.e. phone/email/online store) and spread the word to them



Photo: NCAT