

## Requirements for Vendors of Farmers' Markets Operating During the COVID-19 Pandemic

Farmers' Markets are considered an essential service and play a vital role in ensuring that our communities have access to fresh local food. Farmers' Markets will be able to operate during the COVID-19 pandemic after receiving approval from the Health Unit and their municipality. We strongly encourage markets once again to adopt an online ordering system and a drive thru/curb-side model, or use an open air farmers' markets where public health measures are adhered to. Public health measures include:

- Vendors actively screen for COVID-19 symptoms prior to coming to the market by using the online workplace screening tool <https://covid-19.ontario.ca/screening/worker/>;
- Passive screening signs are posted at entrances to the market to alert patrons not to enter if sick [https://healthunit.org/wp-content/uploads/COVID-19\\_Screening\\_Poster.pdf](https://healthunit.org/wp-content/uploads/COVID-19_Screening_Poster.pdf).
- Operates in a manner that prevents patrons from congregating;
- Physical distancing of a minimum of 2 metres from other patrons or vendors is maintained.
- Encourage masking inside the market area as 2 metres from other patrons or vendor operators may be difficult at times. [https://healthunit.org/wp-content/uploads/Mask\\_Required\\_Poster.pdf](https://healthunit.org/wp-content/uploads/Mask_Required_Poster.pdf)
- If line ups occur each person must be spaced 2 meters apart and masks must be worn.
- Signage demonstrating proper respiratory etiquette (covering sneezes and coughs or sneezing into your arm) is posted;
- Cleaning and disinfecting commonly touched surfaces;
- Proper hand hygiene.

### **Farmers' markets must choose either Option 1 or Option 2 in order to operate in 2021:**

#### **Option 1 - Drive thru/ curb side pickup model with an online or telephone ordering platform**

- Farmers' market will host an online market where customers can order and prepay for items. Orders can be picked up on their respective market day;
- Consider multiple methods of payment. If cash is being exchanged have hand sanitizer available for use;
- Vendors will set up their booths well-spaced (recommended 10 feet apart) in a row that allows for cars to drive up to the vendor;
- Barriers must be set up at each end of the market to prevent shoppers from entering the vendor area i.e. no walk up purchases allowed;
- We recognize that not all citizens drive a vehicle; set up a table on the periphery of the market for pedestrians to collect their purchases at a designated time. This must be supervised by volunteers to prevent social gatherings;
- The flow of the market traffic must be one directional to prevent congestion;
- Pick-up will be facilitated by vendors placing items into the passing vehicles through the window (similar to how some retail stores are running their "curbside" pick-ups);
- If your current market location is not conducive to this drive thru market model, speak to your municipality as they may have another suitable location for your market.

#### **Option 2 - Open air market format:**

- Obtain approval from your municipality/landlord/property owner;
- Present a plan to the Health Unit for review and approval; including a diagram showing a proposed market layout and a complete list of vendors and their products;
- Stands are recommended to be 10 feet apart to allow for customer circulation and distancing;
- Customer flow must be closely monitored and directed to ensure one-way movement and facilitate the required physical distancing between shoppers, vendors and volunteers;
- Hand hygiene is supported by having portable hand wash stations, washrooms and/or hand sanitizer stations available for all shoppers/vendors to wash their hands as required;

- Washroom(s)/hand washing station(s) are properly stocked and frequently cleaned and disinfected;
- There is no sampling of food;
- Advise customizers to only bring clean reusable containers/bags to the market;
- There are no communal tables or seating;
- Food Vendors must follow public health measures to protect themselves and shoppers including:
  - » Vendors and volunteers should not attend the Market if not well;
  - » Wash hands regularly and thoroughly (minimum 20 seconds) with soap and water or use an alcohol-based hand sanitizer;
  - » Clean and sanitize frequently-touched market stand surfaces regularly (with household disinfectants or diluted bleach solution of 1 part bleach to 9 parts water);
  - » Maintain social distancing – keep 2 metres (6 feet) away from others;
  - » Wear a mask for extra protection;
  - » Avoid touching eyes, nose and mouth;
  - » Cover mouth and nose with bent elbow or tissue if coughing or sneezing;
  - » Have only prepackaged and boxed products at a fixed price to reduce contact. Consider having display items so that the customer can see the products you are selling.

### **Requirements for both Option 1 or Option 2 must be met:**

- No direct food handling or preparation will be permitted at the market; all foods must be prepackaged. For information about safe food handling practices and food temperatures visit the health unit website at <https://healthunit.org/health-information/food-safety/special-events-farmers-markets/>;
- Only farm products defined by the Ontario Regulation should be sold at the market including “products that are grown, raised or produced on a farm and intended for use as food and include, without being restricted to, fruits and vegetables, mushrooms, inspected meat and meat products, dairy products, honey products, maple products, fish, grains and seeds and grain and seed products; (“produits agricoles”)” <https://www.ontario.ca/laws/regulation/170493>;
- Products must be properly labelled as required by applicable regulations;
- Vendors such as restaurants will not be permitted this year;
- Processed food products such as: low-acid preserved vegetables, preserved meats, soups or casseroles are very high risk if not processed properly and therefore are not permitted to be sold at the market;
- Each vendor is responsible for contacting the health unit to provide information on any processed products they intend to sell;
- Vendors/volunteers have one of the following methods of handwashing: using a jug with a spigot filled with warm water, soap and paper towels; hand wipes or hand sanitizer; The spigot must be turned off with a paper towel to prevent recontamination of hands. Alternately a portable sink with foot pump could be used.
- Vendors, customers and volunteers at the market can only attend if they are healthy. Farmers’ Market Ontario has signage that can be placed at the entrances and in other strategic locations at the market.
- Anyone attending the market should conduct a health check prior to attending the market; the Ministry of Health has provided an easy online self-assessment tool for the general public to access. <https://covid-19.ontario.ca/self-assessment/>;
- The names of all vendors selling are recorded for each market day and the records are maintained.
- Patrons must provide contact information including full name and phone number or email upon entering the market. If a positive case of a COVID-19 attended, the Health Unit may need to contact patrons.

Resources: Ontario Food Premises Regulation <https://www.ontario.ca/laws/regulation/170493>



**For more information, please call 1-800-660-5853  
or visit our website at [www.healthunit.org](http://www.healthunit.org)**