SAFELY HANDLING AND PURCHASING FOODS AT FARMERS MARKETS WITH COVID-19 IN MIND

Vendor and Staff Key Safety Points

- Train and monitor staff to not come to work if showing signs or having known exposure to COVID-19, such as fever, cough, shortness of breath, chills, headache, muscle pain, sore throat, and new loss of taste or smell.

- Always wash your hands with soap and water, wetting hands first, for 20 seconds after going to the bathroom, blowing your nose, coughing, sneezing, or touching your face; before prepping food and eating; and after handling money or credit cards.

- If soap and water are not readily available, use hand sanitizer with a minimum of 60% ethanol or 70% isopropyl alcohol and avoid working with unwrapped foods.

- Avoid touching your face.

- Wear gloves to avoid bare-hand contact with ready-to-eat foods.

- Wear a mask.

- Provide a minimum of 6 feet to distance your food stand and your workers from other stands, and between customers and staff.

- Frequently clean and disinfect high-touch areas, such as counters, cash/credit machines, and phones.

- Assign different staff to handle money/credit cards and for handling food.

- Provide hand sanitizer for customer use, especially at checkout.

References


extension.psu.edu

Penn State College of Agricultural Sciences research and extension programs are funded in part by Pennsylvania counties, the Commonwealth of Pennsylvania, and the U.S. Department of Agriculture. This publication is available in alternative media on request.

Penn State is an equal opportunity, affirmative action employer, and is committed to providing employment opportunities to all qualified applicants without regard to race, color, religion, age, sex, sexual orientation, gender identity, national origin, disability, or protected veteran status.

© The Pennsylvania State University 2020

Produced by Ag Communications and Marketing Code 5767C 04/20pdf