



Vendor Guide



Market Set-Up

- ▶ Are you feeling sick or have you 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.
- ▶ Vendors and market staff should wear masks at all times as well as food grade gloves with frequent changes.
- ▶ If possible, have one person who can process all payments while the other fulfills orders.
- ▶ Have available only whole, uncut produce and prepackaged foods on a non-porous plastic table or tablecloth that can be easily disinfected.
- ▶ Keep customers and products separated by placing your products behind you.
- ▶ Coronavirus 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: 5 tablespoons (1/3 cup) of bleach to one gallon of water or 4 teaspoons in one quart of water.

Sanitation Checklist

- ▶ Sanitize your hands before and after the farmers' market and after every transaction, even if you are wearing gloves.
- ▶ Clean any tables, products, or signs that are on display.
- ▶ Avoid touching your face, nose, or cell phone.
- ▶ Wipe down your card reader with soap and water on a micro fiber cloth at the end of the day.
- ▶ 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.
- ▶ Use a paper towel to touch the handwashing station handle or sanitizer pump.

Customer Interactions

- ▶ Keep conversations to a minimum.
- ▶ No touching, shaking hands, hugging, or any other personal contact with your customers – including friends and family.
- ▶ Remind customers to keep at least six feet of space between them.
- ▶ Customers should avoid all contact with products they are not purchasing. Customers will be “choosing with their eyes” and using what is written on your booth's signage to make their selections. The vendor will then fulfill the order.
- ▶ Instruct customers to wash their produce before consuming it.
- ▶ Minimize cash transactions.