

Farmers' markets are considered an essential service under the BC state of emergency and are expected to comply with hygienic practices and physical distancing to reduce the transmission of COVID-19.

**Note:** The advice below is based on current recommendations and may change. The most up-to-date information is provided in daily briefings by the PHO and Minister of Health. Please check this site for the most current information.

- **New Update May 28, 2020:** [Vending Merchandise at Markets \(PHO Order May 28, 2020\)](#)

Markets may sell food and non-food items.

On March 26th, 2020 the Ministry of Health designated farmers' markets as essential food and agriculture service providers.

Farmers' markets are exempt from the mass gathering order: however, they must comply with physical distancing requirements.

We recognize BC farmers' markets are modifying their practices to comply with recommendations to protect their customers from COVID-19. Similar to other businesses where foods are purchased by the public, requirements for farmers' markets include physical distancing and restrictions on activities.

## Physical Distancing

- ✓ 1. Limit entry to allow for physical distancing separation of 2 meters between individuals and family groups. In large market spaces that may include several streets or blocks, cordon off areas to limit access to allow for 2 meter separation between individuals and physical distancing within those spaces. [Poster](#) We have several of these posters throughout.
- ✓ 2. Minimize entry and exit points to control the number of customers. A single entry and exit location is the best way to manage the number of customers.
- ✓ 3. Manage line-ups into the market to meet physical distancing requirements of 2 meters between individuals and family groups. We are using cones placed 6ft. apart
- ✓ 4. Direct traffic through the market through the use of chalk or tape markings on the ground, ropes, barriers or other markers as required.
- ✓ 5. Vendors set-up with adequate distance between booths. This may change as the as the restrictions are modified.
- ✓ 6. Manage physical distancing for food vendors providing take away service (for e.g., when ordering and picking up food). Although the Food Trucks have now been allowed to have a couple tables with the distancing protocols in place. So far our concessions have chosen not to do this.

- ✓ 7. Create an environment in the market where customers can practice safe physical distancing of 2 meters. As the size of the market fluctuates so does the capacity for shoppers.

\*The area has 2153 sq ft retail floor space with 753 sq ft of fittings/displays. The store has 2153 sq ft - 753 sq ft = 1400 sq ft of unencumbered floor space for customers. Using 53.8 sq ft of unencumbered floor space per person, the maximum number of people allowed in the store to support physical distancing would be:  $1400 \text{ sq ft} \div (53.8 \text{ sq ft/person}) = 26$  people. We are counting only the wider aisle space as the unencumbered space.

- ✓ 8. Provide hand-washing facilities and/or access to hand sanitizers for vendors and customers. Currently have 4 hand washing stations with sanitizer and proper hand washing hygiene. Every booth must have sanitizer as well.
- ✓ 9. Post signs reminding customers about physical distancing requirements:
- through-out the market, in line-ups and washroom areas reminding people. We have also posted general Covid-19 precautions.

## Restricted Activities, Enhanced Hygiene, and Additional Measures

Vendors are allowed to sell:

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- **New Update May 28, 2020:** non-food items such as soaps, candles, clothing etc.
  - fresh fruits, vegetables and eggs
  - frozen pre-packaged meats and frozen ready-to-eat pre-packaged foods (e.g., pies, samosas, meals)
  - home-prepared low risk foods as identified in Appendix I of the [Temporary Food Market Guidelines](#).
  - higher risk foods prepared in an approved facility
  - pre-packaged non-alcoholic beverages
  - liquor only in sealed retail containers (e.g., bottles, cans)
  - take-away meals from food carts and food trucks
  - edible plants and seedlings

Handling of prepared foods:

- ✓
- Vendors are encouraged to pre-package prepared foods to minimize direct contact by customers

- Prepared foods (i.e. bakery items for e.g., breads, muffins) that are not pre-packaged foods at the time of sale must be protected by a barrier (i.e. sneeze guard) or stored away from customer access. Vendors will package the product at time of sale.

Additional requirements and restrictions:

- ✓ 1. Markets must discontinue all food sampling activities, including by the glass sales of wine or other alcohols.
- ✓ 2. Markets must cancel activities that promote gatherings, such as demonstrations, live musicians etc.
- ✓ 3. Markets must implement enhanced frequency of cleaning and disinfection of high touch surfaces within the market. We have staff monitoring and sanitizing the toilets, wash stations and ATM very frequently.
- ✓ 4. Markets must restrict entry to anyone who is ill; vendors, if they are ill, should not attend and customers who are ill should also be advised to not enter the farmers' market.
- ✓ 5. Where feasible create cashless payment systems through on-line orders and point of sale devices in vendor booths. Just about every vendor now has credit or debit tap. All cash is to be separately handled and sanitized cash given back.

## VENDOR PROTOCOL INFO

- ~If you owe the fee, we still prefer at this point for you to e-transfer. If not then we ask that you bring it to us at the ADMIN Booth....
- ~Most products should be pre-packaged No loose or bulk buying.
- ~Minimize any handling by customer of product
- ~Offer credit card (Square) option. Clean between each transaction. Cash from the ATM has been quarantined for several days.
- ~If taking cash, may I suggest using tongs that would then be sanitized. Give back only already sanitized cash.
- ~All booths will have a 5ft. space in between. This space is for distancing, not selling. Signage in this space would be okay.
- ~No sampling
- ~No seating ~No Socializing
- ~No buskers
- ~All products including Food Trucks must be Take Out only. Please take a second and point this out.
- ~Strongly suggested to wear a mask. You protect me, I protect you!
- ~If using gloves, replace with fresh ones often.
- ~Best to still wash hands often with soap and/or sanitizer. We have some hand sanitizer from Okanagan Spirits but please bring your own if possible. If you are short, let us know.
- ~We suggest to use a plastic tablecloth that can be sanitized throughout the day.
- ~The Market area be cordoned off with caution tape and will be affixed to the canopy legs.
- ~One Entry / Exit point for customers.
- ~The tally of customers allowable in will depend on the size of the market. (There is a formula from BCCDC)
- ~Wider One-way aisles to allow for 6ft. social distancing
- ~At this time even pre-order pick-up customers will have to wait in the lineup to enter. Or they and the vendor can arrange a pick up at the "Parcel Drop" next to the Admin Booth.
- ~You will not be able to sell out the back door of your stall so to speak
- ~Please set your tables up a foot or 2 into your booth. This will give a bit of extra customer space
- ~ Please keep an eye out for the cordoned off area behind you. If possible, place totes or something in the extra space to deter customers from entering or exiting.
- ~ It is your responsibility to monitor this.! Please look at the infrastructure of your set up and the direction of traffic. If you incur a line up, have the direction of buying and paying go in the same direction as the arrows. Said line up, 6 ft. apart, should be aligned with the middle caution tape. If you don't really know what this means, please come ask.

## **CRAFTERS**

- ~~~Must have visible and use sanitizer to handle product at every booth.
- ~~~Feel free to wear a non-medical mask. Not mandatory but suggested.
- ~~~If wearing gloves, please replace often.
- ~~~Limit variety of choices. Maybe only 5 patterns instead of 20. If the customer asks for a particular pattern, "you will check".
- ~~~Monitor product handling. Offer to pack product once chosen.
- ~~~No open soap, no picking up and sensing. Maybe make interesting labels with pix and description of the scent. Smell-a-vision.... Or/and a plexi shield.
- ~~~Jewelry could be displayed on a card within a plastic baggie. Easy to sanitize if need be.
- ~~~Clothes, hats etc. tried on and not purchased must be quarantined until next market
- ~~~Suggest that the product be quarantined at home for a few days before handling.
- ~~~Try not to engage shopper in lengthy conversation.
- ~~~Have plenty of business cards available for customers to contact you for more info on your product for ordering and pick-up or delivery.

