Vendors and customers should not come to market if they are displaying symptoms of COVID-19, or have come in contact with someone who is sick. Anyone displaying symptoms at the farm will be asked to leave.

Consider communicating this to customers through signs, social media or newsletters.

Proactively reach out to county health departments.

Market managers should communicate proactively about what steps the market is taking to prevent the spread of illness.

Review CDC guidance about cleaning and disinfection and be ready to communicate if a known COVID-19 patient has been at the market recently.

**BEST PRACTICES**

- Sampling should be suspended to minimize touch points.
- Vendors should practice hand hygiene, use gloves when handling money, and handle and package items for customers.
- Limit market volume by promoting pre-ordering, alternate pickup locations, or delivery.

**COMMUNICATION**

- Vendors and customers should not come to market if they are displaying symptoms of COVID-19, or have come in contact with someone who is sick. Anyone displaying symptoms at the farm will be asked to leave.
  - Consider communicating this to customers through signs, social media or newsletters.
- Proactively reach out to county health departments.
- Market managers should communicate proactively about what steps the market is taking to prevent the spread of illness.
- Review CDC guidance about cleaning and disinfection and be ready to communicate if a known COVID-19 patient has been at the market recently.

**CLEANING AND DISINFECTION**

- Markets should consider providing fully stocked handwashing stations and/or hand sanitizer at entrances, exits and restrooms.
  - Vendors should hand-sanitize after every transaction, and should wear gloves.
  - Masks should be worn to prevent the spread of the virus to healthy people.
- Disinfect surfaces like railings, doorknobs, tables, etc on a regular basis.
- CDC is recommending use of disinfectants on the EPA list found at: go.ncsu.edu/epacovid-19 (Note: this is list is based on current data, but compounds have not been validated for COVID-19)
  - Bleach may be used to disinfect surfaces, but the concentration is higher for COVID-19 than for everyday sanitation: 5 tablespoons bleach per gallon of water.
- Use non-porous plastic tables that can be easily disinfected if possible.
- Think about touch points throughout the market. Eliminate or disinfect between uses.

**THE GOOD NEWS**

COVID-19 is not a foodborne illness. It is extremely unlikely that someone will catch it through eating. The virus is most likely to cause illness through respiratory transmission, not eating. The routes to be concerned about include being in very close proximity to many people or coming in contact with high touch surfaces.

For more info, visit: www.cdc.gov/coronavirus/2019-ncov

Contact: Laurel Dunn, Ph.D.
University of Georgia
Assistant Professor and Extension Food Safety Specialist
Email: laurie.dunn@uga.edu
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