

# Novel Coronavirus (COVID-19)

## Los Angeles County Department of Public Health Farmer's Markets and Community Events

Due to the increasing number of cases in Los Angeles County, including more community transmission and recent guidance issued by the California Department of Public Health as it relates to COVID-19 and public gatherings, community events, including those that operate as part of a Certified Farmer's Market must be canceled or postponed until after April 30, 2020, and will not be issued a health permit to operate. Community events that were previously approved and permitted have been notified that their permit is suspended and will be issued the option of rescheduling the event or requesting a refund for the fees paid.

In light of the need to ensure that fresh food is available to residents, outdoor Certified Farmer's Markets (CFM) that are certified by the State of California and have obtained a health permit for a Certified Farmer's Market will be allowed to operate if the conditions noted below are implemented.

### **Certified Farmer's Markets modified operational conditions:**

- Limit the sale of food to whole uncut produce and packaged food items that meet the California Department of Food and Agriculture requirements. [https://www.cdfa.ca.gov/is/i\\_c/cfm.html](https://www.cdfa.ca.gov/is/i_c/cfm.html)
- The community event and all temporary food facilities associated with the CFM must cease operation.
- No sampling of unpackaged food is permitted.
- Post signs reminding customers of the following:
  - Wash all produce before consumption
  - Handwashing Reminder  
<http://publichealth.lacounty.gov/media/Coronavirus/GuidanceHandwashingEnglish.pdf>
  - Asking customers to remain home if they are sick, even with mild illness.  
<http://publichealth.lacounty.gov/media/coronavirus/StayHome.pdf>
- Market managers are responsible for monitoring capacity to ensure customer social distancing.
  - Allow for space between produce stands
  - Recommend designating an employee that will ensure the social distancing requirements are met for those waiting to enter the CFM, purchasing from a market vendor and within the market. Recommend using tape on the ground surface to keep customers adequately spaced within the market.
- Provide handwashing stations for customers where possible. Recommend providing alcohol-based hand sanitizer with at least 60% alcohol for customers to use prior to handling produce.
- Ensure handwashing stations are provided adjacent to restroom facilities and stocked with soap and paper towels at all times. Provide a trash receptacle for towels and empty frequently.

### **Certified Farmer's Market Employees**

- Sick employees are advised to stay home and not return to work until at least 3 days (72 hours) after recovery, which means fever has resolved without the use of fever-reducing medications and there is an improvement in respiratory symptoms (e.g., cough, shortness of breath), **AND** at least 7 days have passed since symptoms first appeared. Employees who appear to be ill upon arrival to work or become sick during the day should be sent home immediately.

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### Handwashing Instructions for All Market Employees

- Wash hands and arms with soap and warm water for at least 20 seconds before:
  - Eating or drinking
  - Putting on gloves
- Wash hands after these activities:
  - Using the restroom
  - Touching your hair, face, body, or clothes
  - Sneezing, coughing, or using a tissue
  - Smoking, eating, drinking, or chewing gum
  - Emptying or taking out the garbage
  - Handling money and making change
  - Removing gloves
  - After engaging in other activities that might contaminate the hands
- Recommend assigning an employee at every shift to ensure that handwashing sinks are stocked with soap and paper towels at all times.
- Recommend using gloves appropriately as an additional tool, but it is important to remember that gloves do not replace the need to wash hands and practice good hand hygiene.

### General Cleaning

- Clean and disinfect all “high-touch” surfaces such as tabletops, cash register counters, restroom fixtures, and handwashing sinks, and trash cans frequently.
- Use an Environmental Protection Agency (EPA)-registered product that cleans (removes germs) and disinfects (kills germs). Always follow the instructions on the labels of cleaning products and disinfectants.

### Effective Disinfectants

- To make a bleach solution, mix 4 teaspoons of bleach to 1 quart (4 cups) of water. For a larger supply, add 1/3 cup of bleach to 1 gallon (16 cups) of water. Use the solution within 20 minutes. Use test strips to test chlorine solution (100 ppm).
- Other EPA-approved disinfectants may be used if they are effective against Coronaviruses. The consumer may contact the “1-800” number on the product label for its effectiveness against “COVID-19”.

### Proper Handling of Disinfectants, Items and Waste

- Use chemicals in a well-ventilated area.
- Avoid mixing incompatible chemicals (read label).
- Prevent chemical contact with food during cleaning.
- Manage waste safely and dispose of in a secure trash container.

***Market Managers are responsible for ensuring compliance with the above conditions.***

For more information please contact Consultative Services at (888) 700-9995. For more information on Covid-19 visit: <http://publichealth.lacounty.gov> or call the Los Angeles County Information line 2-1-1 which is available 24 hours a day.