

# Novel Coronavirus (COVID-19)

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

On April 10, 2020, the Department of Public Health updated and extended the County [Health Officer Order](#) which now continues through May 15, 2020. In light of this extension and the continued need for the public to have access to fresh food, outdoor Certified Farmer's Markets (CFM) that are certified by the State of California and have a current health permit for a CFM are an Essential Business under the Order and may continue to operate. Effective April 15, 2020, Public Health is allowing prepackaged food vendors who have a current health permit as a prepackaged temporary food facility at the CFM under the following conditions:

### Operational Conditions that Market Managers must adhere to:

- Only prepackaged food booths are allowed to operate in conjunction with the CFM. No food preparation food booths are allowed to operate.
- Limit the sale of food to whole uncut produce and pre-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)
- No sampling of unpackaged food is permitted.
- Ensure the following signs and documents are posted in places conspicuous to CFM visitors:
  - Post [Social Distancing Protocol](#) at entry to CFM and provide a copy to each market vendor and prepackaged food vendor
  - Signs asking customers to remain home if they are sick, even with mild illness  
<http://publichealth.lacounty.gov/media/coronavirus/StayHome.pdf>
  - Handwashing Reminder  
<http://publichealth.lacounty.gov/media/Coronavirus/GuidanceHandwashingEnglish.pdf>
  - [Wear cloth face coverings while in public](#)
  - Wash all produce before consumption
- Market managers are responsible for monitoring visitor capacity to ensure adequate customer social (physical) distancing.
  - Allow for sufficient space between produce stands and prepackaged food booths.
  - Designate employee (s) that will ensure the social distancing requirements are met for those persons waiting to enter the CFM, purchasing from a market/food vendor and within the market.
  - Recommend using tape on the ground surface to keep customers adequately spaced within the market.
  - Require all CFM visitors to wear a cloth face covering during their visit to the CFM.
- Provide handwashing stations for customers. Provide alcohol-based hand sanitizer with at least 60% alcohol for all food employees and 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.
- Any close contact to ill employees should be in quarantine for 14 days after their last contact with the employee. Close contacts include all household members, any intimate contact, and all individuals who were within 6 feet of the employee for more than 10 minutes, starting 48 hours before symptoms began until their isolation period ends. In addition, anyone who had contact with their body fluids and/or secretions (such as were coughed

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on/sneezed on, shared utensils or saliva or provided care to the ill employee without wearing protective equipment) needs to be in quarantine.

- Provide cloth face covering for all market employees and food vendors and ensure they wear them at all times when interacting with each other or with customers.

### Handwashing Instructions for All Food 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.
- 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.
- Manage waste safely and dispose of in a secure trash container.
- Avoid mixing incompatible chemicals (read label).
- Prevent chemical contact with food during cleaning.

***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.