



CENTREVILLE FARMERS' MARKET

Online Market with Curbside Pickup on Liberty Street 2020 COVID-19 Prevention Rules

General Rules to Prevent Disease Spread While Packaging and Delivering Orders at the Farmers' Market

- These general rules apply to vendors, staff, and volunteers assisting with product production and distribution.
- All must wear face masks or coverings and implement appropriate physical distancing of no groups of 10 or more people in one area and keeping a minimum of six feet apart.
- Long sleeved shirts are recommended when dealing with the public.
- Frequent hand washing or cleaning with hand gel is required. Gloves may be used but if they touch something that could carry the coronavirus pathogen, either wash or change the gloves.
- If a vendor, staff person, or volunteer has been exposed to others or is experiencing fever, body aches, nausea, cough, sore throat, or shortness of breath they must not prepare or package food and must isolate themselves from other people and be removed from the premises immediately.
 - If workers develop COVID-19—either suspected, diagnoses by a medical professional, or confirmed by laboratory diagnosis—they should be isolated at home and not allowed to return to work until:
 - There has been no fever for at least 72 hours (that is 3 full days of no fever without the use of medicine that reduces fevers); AND
 - Other symptoms have improved (cough may persist for 1-2 weeks); AND
 - At least 7 days have passed since symptoms first appeared
- All orders are prepaid and prepackaged before delivery to the pickup area.
- Although samples may be included in the orders, no food sampling is permitted at the pickup area.

Food Safety Practices on the Farm or Preparation Areas

- Use basic health and hygiene practices such as frequent hand washing or wearing gloves.
- Frequently clean and disinfect objects and surfaces.
- Use face coverings while packaging products.
- Clean hands prior to preparing and packaging products.
- Use single use packaging when preparing consumer orders.
- Minimize contact with products.
- Clean and sanitize vehicles used to transport products to the market pickup area.

Web Resources

- Vendors must keep up to date on the latest rules outlined here: https://mda.maryland.gov/maryland_products/Documents/COVID-19-Farmers-Market-FAQs.pdf
- Vendors are encouraged to read Future Harvest's COVID-19 Safety Protocols for Food Distribution & Purchases: https://docs.google.com/document/d/1g0_Ey8DG2INnk2aWYunGP-OLE--W32eVzN3evyPmLo/edit
- Cottage industry vendors should review: <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cleaning-disinfection.html>
- Approved/appropriate disinfectants can be found here: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

Revised 4/23/2020. These protocols have been approved by the EOC and the QAC Health Department.
If we can open a more typical market later in the 2020 season, these rules will be revised.