

Protocol for Certified Farmer's Markets Effective Date: 12:01am on Monday, March 15, 2021

Recent Updates: (Changes highlighted in yellow)

3/12/21:

- Certified Farmers' Markets are encouraged to continue to limit their occupancy to 50% of maximum outdoor occupancy based on applicable codes until at least April 15, 2021 to enable as many food workers to be vaccinated as possible.
- Employee and customer screening has been updated to provide greater detail.
- Face mask language has been updated and links to updated face mask guidance are included.

COVID-19 case rates, hospitalizations, and deaths continue to fall, but still remain high. COVID-19 continues to pose a high risk to communities and requires all people and businesses to take precautions and modify operations and activities to reduce the risk of spread.

Due to Los Angeles County entering the "Red Tier" of the State's Blueprint for a Safer Economy framework, this protocol has been updated to lift some local activity-specific restrictions. Certified Farmer's Markets should proceed with caution and adhere to the requirements in this protocol to reduce the potential spread of COVID-19 within their business operations.

This protocol has been developed to allow Certified Farmer's Markets that are certified by the State of California, and operated pursuant to the requirements of the California Department of Food and Agriculture and the requirements outlined in the California Retail Food Code (CRFC), to operate when in compliance with these Los Angeles County Department of Public Health (DPH) protocols.

Certified Farmer's Markets may allow temporary food facilities (food booths) to operate as a separate community event adjacent to, and in conjunction with, the Certified Farmer's Market pursuant to the requirements outlined in the California Retail Food Code.

The Certified Farmer's Market ("Market") and the adjacent community event must be managed by the authorized Market Manager in charge of the site, who will take responsibility for the ongoing training and screening of all staff, provision of all needed equipment and materials of the common areas within the market, the monitoring of adherence to all safety measures and obtaining approvals from Department of Public Health, local zoning and city officials, as required. Visit http://publichealth.lacounty.gov/eh/DSE/CommunityEvent.htm to apply for a public health permit to operate a food booth at an approved permitted Certified Farmer's Market.

Note that due to risks associated with COVID-19 transmission, Certified Farmer's Markets must be limited to vendors only. Entertainment of any kind that encourages attendees to congregate, including, but not limited to musical, dance or theatrical performances, children's entertainment, or craft demonstrations, are not permitted. Please note: This document may be updated as additional information and resources become available so be sure to check the LA County website http://www.ph.lacounty.gov/media/Coronavirus/ regularly for any updates to this document.

This checklist covers:

- (1) Workplace policies and practices to protect employee health
- (2) Measures to ensure physical distancing
- (3) Measures to ensure infection control
- (4) Communication with employees and the public
- (5) Measures to ensure equitable access to critical services.

These five key areas must be addressed as you develop your plans to host a Certified Farmer's Market.

Certified Farmer's Market:



All Certified Farmer's Markets covered by this protocol must implement all applicable measures listed below and be prepared to explain why any measure that is not implemented is not applicable to the business. Market Managers must share a copy of this protocol with all vendors to ensure compliance with all protocols.

A	ddress:
	aximum Occupancy, per Fire ode:
	aximum Occupancy, based on 0% occupancy:
	pproximate total square footage space open to the public:
Α.	WORKPLACE POLICIES AND PRACTICES TO PROTECT EMPLOYEE HEALTH (CHECK ALL THAT APPLY TO THE FACILITY)
	All employees (including employees or volunteers working on behalf of the Market Manager and those working for booth vendors) have been given a copy of this protocol.
	Vulnerable employees (those above age 65, those with chronic health conditions) are assigned work that can be done from home whenever possible or that limits their contact with others at the Market.
	All employees (including volunteers and vendors; referred to collectively as "employees") have been told not to come to the Market if sick, or if they are exposed to a person who has COVID-19. Employees understand to follow DPH guidance for self-isolation and quarantine, if applicable. Workplace leave policies have been reviewed and modified to ensure that employees are not penalized when they stay home due to illness.
	Information on employer or government-sponsored leave benefits the employee may be entitled to receive that would make it financially easier to stay at home has been provided to employees. See additional information on government <u>programs</u> supporting sick leave and worker's compensation for COVID19, including employee's sick leave rights under the <u>Families First Coronavirus Response Act</u> and employee's rights to workers' compensation benefits and presumption of the work-relatedness of COVID-19 exposures occurring between March 19 and July 5 pursuant to the Governor's <u>Executive Order N-62-20.</u>
	Entry screenings of all vendors and employees are conducted, in compliance with the <u>County's Entry Screening guidance</u> , before they may enter the Market. Checks must include a check-in concerning cough, shortness of breath, difficulty breathing and fever or chills and if the employee is currently under isolation or quarantine orders. These checks can be done remotely or in person upon the employees' or vendor's arrival. A temperature check should also be done at the worksite if feasible.
	 Negative Screen (Cleared). If the person has no symptom(s) and no contact with a known COVID-

Positive Screen (Not Cleared):

 If the person has had contact with a known COVID-19 case in the last 14 days or is currently under quarantine orders, they may not enter for work and must be sent home immediately to quarantine at home. Provide them with the quarantine instructions found at ph.lacounty.gov/covidguarantine.

19 case in the last 14 days, they can be cleared to enter for work for that day.



	orders, they may not enter or work and must be sent home immediately to isolate at home.
	Provide them with the isolation instructions found at ph.lacounty.gov/covidisolation .
with Co themse exposu have a workpla plan fo	being informed that one or more vendors or employees test positive for, or has symptoms consistent DVID-19 (case), the Market Manager has a plan or protocol in place to have the case(s) isolate elves at home and require the immediate self-quarantine of all employees that had a workplace are to the case(s). The employer's plan should consider a protocol for all quarantined employees to access to or be tested for COVID-19 in order to determine whether there have been additional acce exposures, which may require additional COVID-19 control measures. It should also include a protocol for all quarantined employees to access to or be tested for COVID-19 in order to determine whether there have been additional acce exposures, which may require additional COVID-19 control measures. It should also include a protocol for all quarantined employees to access to or be tested for COVID-19 in order to determine whether there have been additional access to or be tested for COVID-19 in order to determine whether there have been additional access to or be tested for COVID-19 in order to determine whether there have been additional access to or be tested for COVID-19 in order to determine whether there have been additional access to or be tested for COVID-19 in order to determine whether there have been additional access to or be tested for COVID-19 in order to determine whether there have been additional access to or be tested for COVID-19 in the workplace.
should www.re respon- site-spe	event that 3 or more cases are identified within the workplace within a span of 14 days the employer report this cluster to Los Angeles County DPH at (888) 397-3993 or (213) 240-7821 or online at edcap.link/covidreport. If a cluster is identified at a worksite, Public Health will initiate a cluster se which includes providing infection control guidance and recommendations, technical support and ecific control measures. A public health case manager is assigned to the cluster investigation to help the facility response.
For months the second of the s	dors and employees are required to wear an appropriate face mask that covers the nose and mouth. re information, see LAC DPH COVID-19 Mask webpage at ublichealth.lacounty.gov/acd/ncorona2019/masks. The face mask is to be worn by the vendor and loyees at all times during the workday when in contact or likely to come into contact with others. All rees should be given an appropriate face mask at no cost. Vendors and employees who have been red by their medical provider that they should not wear a face mask must use a face shield with a contact the bottom edge, to be in compliance with State directives, as long as their condition permits it. A that is form fitting under the chin is preferred. Masks with one-way valves must not be used.
Employ	vees are instructed to wash or replace their face masks daily.
except others. others. a cubic	ure that masks are worn consistently and correctly, employees are prohibited from eating or drinking during their breaks when they are able to safely remove their masks and physically distance from At all times when eating or drinking, employees must maintain at least a six-foot distance from When eating or drinking, it is preferred to do so outdoors and away from others. Eating or drinking at the or workstation is preferred to eating in a breakroom if eating in a cubicle or workstation provides distance from and barriers between workers.
	ancy is reduced and space between employees is maximized in any room or area used by employees als and/or breaks. This has been achieved by:
0	Posting a maximum occupancy that is consistent with enabling a distance of at least six feet between individuals in rooms or areas used for breaks;
0	Staggering break or mealtimes to reduce occupancy in rooms or areas used for meals and breaks; and
0	Placing tables eight feet apart and assuring six feet between seats, removing or taping seats to reduce occupancy, placing markings on floors to assure distancing, and arranging seating in a way that minimizes face-to-face contact. Use of partitions is encouraged to further prevent spread but should not be considered a substitute for reducing occupancy and maintaining physical distancing.
distanc	possible, outdoor break areas with shade covers and seating are created to help ensure physical ing. In compliance with wage and hour regulations, breaks are staggered to ensure that six (6) feet n employees can be maintained in break rooms at all times.
All vendor booths and all workstations within the vendor booths are separated by at least six feet.	

• If the person is showing any of the symptoms noted above or is currently under isolation



_	Break rooms, restrooms and other common areas are disinfected frequently, on the following schedule:	
	o Break rooms	
	o Restrooms	
	o Other	
	Disinfectant and related supplies are available to vendors and employees at the following location(s):	
	Hand sanitizer effective against COVID-19 is available to vendors and employees at the following location(s):	
	Employees are allowed frequent breaks to wash their hands.	
	Each worker is assigned their own tools, equipment and defined workspace. Whenever possible, sharing held items (e.g., phones, tablets, laptops, desks, pens, etc.) is minimized or eliminated.	
	All policies described in this checklist other than those related to terms of employment are applied to staff of delivery and any other companies who may be on the premises as third parties.	
	Optional—Describe other measures:	
		
B	MEASURES TO ENSURE PHYSICAL DISTANCING	
<u> </u>	- MEAGONES TO ENCORE I ITTOTORE DICTANOMO	
	The Certified Farmer's Market is held outdoors. Maximum occupancy for the Market is limited so as to allow all employees, vendors and customers to maintain a physical distance of 6 feet from those who are not members of the same household. Certified Farmer's Markets are encouraged to limit their occupancy to 50% of the outdoor Market capacity until at least April 15, 2021 to enable as many workers to be vaccinated as	
	possible.	
	possible. The Market Manager shall ensure that space allotted to vendors (both food and retail vendors) enables them ample space to set up tables, canopies, and other displays in accordance with appropriate physical distancing requirements.	
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clearly designated as one-way only.



- Booths are large enough to enable more than one customer to be in the booth and still maintain a 6foot physical distance from one another.
- Vendors are directed to set up their booths to enable their employees to maintain a 6-foot physical distance from customers. In areas where a 6-foot distance is not possible (e.g., at the cash register), impermeable barriers such as plexiglass are installed. See public health guidance on <u>barriers</u>. This may include use of physical partitions or visual cues (e.g., floor markings, colored tape, or signs to indicate where workers and customers should stand).

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	Consider staggering the arrival of vendors for set-up prior to the event to enable physical distancing as vendors arrive and set-up their booths.
	Vendors are encouraged to remain at their booths during the Market as much as possible and to avoid congregating with others.
	Public seating areas (e.g., chairs, benches and other public spaces) are eliminated to discourage customers from congregating.
C.	MEASURES FOR INFECTION CONTROL
	Stations are available throughout the Market to enable customers to access proper sanitation products, including hand sanitizer with at least 60% alcohol content, tissues and trash cans.
	Customers are instructed that they must wear a face mask at all times while in the Market. This applies to all adults and to children 2 years of age and older. Individuals who have been instructed not to wear a face mask by their medical provider must wear a face shield with a drape on the bottom edge, to be in compliance with State directives, as long as their condition permits it. A drape that is form fitting under the chin is preferred. Masks with one-way valves must not be used. To support the safety of your employees and other customers, a face mask should be made available to patrons who arrive without them.
	Symptom checks are conducted before customers may enter the Market, in compliance with LA County DPH Entry Screening Guidance. Checks must include a check-in concerning cough, shortness of breath, difficulty breathing, fever or chills and whether the individual is currently under isolation or quarantine orders. These checks can be done in person or through alternative methods such as on-line check in systems or through signage posted at the entrance to the facility stating that visitors with these symptoms should not enter the premises.
	Negative Screen (Cleared). If the person has no symptom(s) and no contact with a known COVID-19
	case in the last 14 days, they can be cleared to enter the establishment for that day. O Positive Screen (Not Cleared):
	 If the person has had contact with a known COVID-19 case in the last 14 days or is currently
	under quarantine orders, they may not enter and must be sent home immediately to quarantine at home. Provide them with the quarantine instructions found at ph.lacounty.gov/covidquarantine.
	If the person is showing any of the symptoms noted above or is currently under isolation
	orders, they may not enter and must be sent home immediately to isolate at home. Provide them with the isolation instructions found at ph.lacounty.gov/covidisolation.
	Customers arriving at the Market with children must ensure that their children stay next to a parent, avoid touching any other person or any item that does not belong to them, and are masked if age permits.
	Contactless payment systems are in place or, if not feasible, payment systems are sanitized regularly.



	Common and high traffic areas, and frequently touched objects (e.g., handrails, doorknobs or handles, credit card readers, etc.) are disinfected regularly during Market hours using EPA approved disinfectants following the manufacturer's instructions for use.
	Outdoor restrooms and handwashing stations are provided with hand soap, paper towels and touchless trashcans. Outdoor public restrooms are regularly cleaned and disinfected hourly using EPA approved disinfectants and following the manufacturer's instructions for use, on the following schedule:
	Public drinking water fountains are turned off and have signs informing customers that they are inoperable.
	Customers have easy access to proper sanitation products, including hand sanitizer, tissues and trash cans in common areas throughout the Market. Booth vendors provide hand sanitizer station in their booth if they allow customers to handle their products.
	Children's play areas, activity areas or other amenities (e.g., holiday photos) are not permitted.
	Entertainment of any kind is not permitted.
	Optional - Describe other measures (e.g. providing senior-only hours, encouraging online ordering/pick-up of orders, incentivizing non-peak sales):
	
	FOOD SERVICE SAFETY CONSIDERATIONS
	All food safety practices and requirements outlined in the California Retail Food Code (CRFC) are being followed and maintained.
	Outdoor dining areas may be open in compliance with the <u>DPH Protocol for Restaurants</u> . Food vendors may only sell alcohol when purchased in the same transaction as a meal. The public may not consume food or beverages while inside the market.
	Clean and sanitize utensils and equipment at the required frequency outlined in the CRFC.
	Adhere to employee health and hygiene practices: Don't work when ill; wash hands frequently; gloves used as required in the CRFC.
	Ensure all food and food ingredients are from an approved food source.
	Food preparation employees are discouraged from changing or entering others' workstations during shifts.
	No sampling of unpackaged food is permitted.
D.	MEASURES THAT COMMUNICATE TO THE PUBLIC
<u> </u>	A copy of this protocol or the Market's printed Los Angeles County COVID-19 Safety Compliance Certificate is posted at all public entrances to the facility. For more information or to complete the COVID-19 safety compliance self-certification program, visit http://publichealth.lacounty.gov/eh/covid19cert.htm . Facilities must keep a copy of the Protocols onsite at the facility for review, upon request.
	Signage is posted at the entrance of the Market and each booth that reminds customers to maintain physical distancing of six feet, the need to wear a face mask at all times, the importance of regular handwashing and the need to stay home if they are feeling ill or have symptoms of COVID-19. See the County DPH COVID-19 Guidance webpage for additional resources and examples of signage that can be used by businesses.
	Signage is posted that reminds individuals that they are not permitted to eat or drink while at the Market except in a designated outdoor dining area.
	Signage throughout the Market indicates to customers where to find the nearest hand sanitizer dispenser.



	Online advertisements for the Market (website, social media, etc.) provide clear information about market hours, required use of face masks, limited occupancy, any policies in regard to admission, preordering, prepayment, pickup and/or delivery and other relevant issues.				
E.	MEASURES THAT ENSURE EQUITABLE ACCESS TO CRITICAL SERVICES				
	Services that are critical to the customers/clients have been prioritized.				
	Transactions or services that can be offered remotely have been moved on-line.				
	Measures are instituted to assure access to goods and services for customers who have mobility limitations and/or are at high risk in public spaces.				
Any additional measures not included above should be listed on separate pages, which the business should attach to this document.					
	You may contact the following person with any questions or comments about this protocol:				
E	Business Contact Name:				
F	Phone number:				
[Date Last Revised:				