



ANNOUNCEMENT



DATE: MARCH 31, 2020

Farmers Markets

Los Angeles Farmers Markets create thriving, vibrant communities that are inclusive, connected, and diverse by promoting the preservation of the agricultural arts, prosperity of CA farmers and small food businesses, and sustainable food systems.

All Farmers Markets in the City of Los Angeles must have an approved COVID-19 operational plan approved by the City of Los Angeles Bureau of Street Services (StreetsLA), under public health orders from LA County, LA City and Mayor Garcetti's March 30, 2020 directive.

Under the approved COVID-19 operational plan, operators of Los Angeles Farmers Markets must develop and implement measures and actions to protect the vendors and the public from exposure to the COVID-19 virus. These include, but not limited to the following:

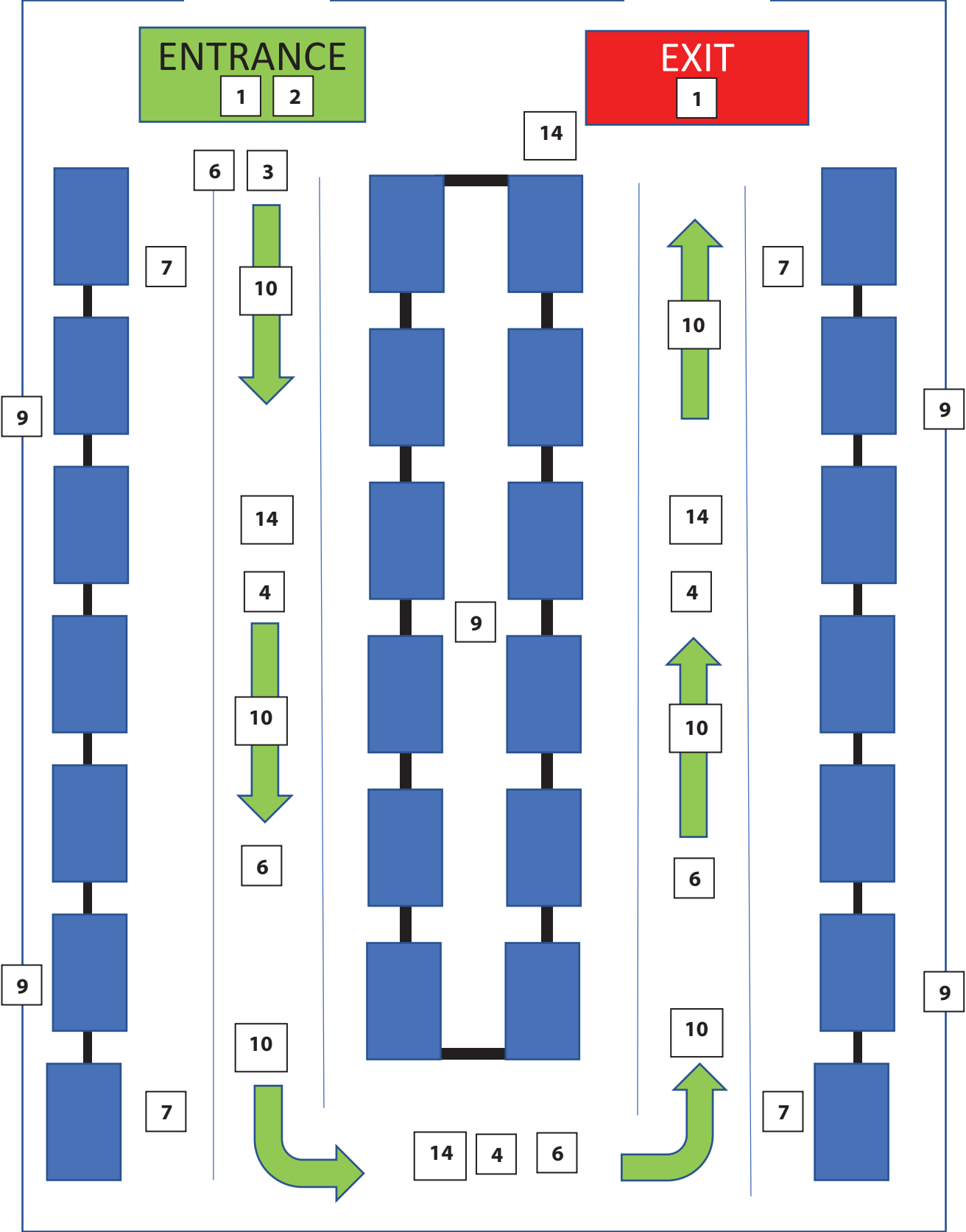
(SEE NEXT PAGE FOR VISUAL SCHEMATIC OF THESE 14 POINTS)

1. One separate entry with one separate exit
2. Provide clear signage (stating Covid-19 symptoms) at the entrance asking any one with these symptoms to stay away
3. Control number of customers entering to allow for physical distancing. Create a system for physical distancing to cue at entry
4. Provide sufficient hand washing and hand sanitizing station with clear direction to the public
5. No touching of food by customers. No tasting of food or handing out samples
6. Provide adequate signage throughout the market requiring physical distancing and hygiene practices
7. Each vending stall should delineate cue lines and clear markings on the ground to ensure physical distancing. Every customer should be separated by six feet from each other and the vendor
8. Each vendor should regularly sanitize area where public has direct access
9. Each vendor should place food behind them away from public reach
10. Create a clear and delineated passage lane in each direction, to avoid crowding
11. Maximize on-line order and pickup
12. Designated person handling cash who does not handle food
13. Minimize exchange of cash, if possible. Provide hand sanitizers near any payment transaction
14. Provide adequate trash collection with ongoing inspection and cleaning of the entire Market

For guidance, please contact StreetsLA at 213-847-6000 or at bss.spevents@lacity.org

For submittal, submit plan, via the StreetsLA portal at <http://specialevents.lacity.org/Home>

SAMPLE COMPLIANT FARMERS MARKET PLOT PLAN



Area = X sq feet
Max # of people = X/ 50 sq feet or # of stalls x 2 = _____

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 at Farmer's Markets must be cancelled 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 will be 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 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. No food preparation food booths will be allowed to operate.
- 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 ensuring that crowds are staggered to provide for social distancing of customers.
 - Allow for space between produce stands
- 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.

Certified Farmer's Market Employees

- Sick employees are advised to stay home and not return to work until they are free of fever for at least 72 hours without fever-reducing medication.
- Employees who appear to be ill upon arrival to work or become sick during the day should be sent home immediately.

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

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- 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 1 tablespoon of bleach to 1 quart (4 cups) of water. For a larger supply, add ¼ 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. Consumer may contact the “1-800” number on 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 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.