



COVID-19 Guidance for Farmers' Markets **March 22, 2020**

To help limit the spread of the Coronavirus, the Texas Department of State Health Services (DSHS) urges Farmers' Market Operators to monitor and implement federal, state, and local health recommendations concerning the spread of COVID-19.

DSHS Recommends that Farmers' Market Operations:

- Restrict on site food preparation.
- Restrict sampling of unpackaged foods.
- **Place signs** reminding customers and vendors to:
 - Maintain physical distance—at least 6 feet—between persons.
 - Wash all produce before consumption.
 - Engage in good handwashing practices, washing hands with soap and hot water for at least 20 seconds.
 - **Remain at home if they are ill, even with mild symptoms.**
 - Make hand sanitizers available for use.
 - Encourage patrons to adopt physical distancing.
 - Provide adequate spacing between vendor stalls to help facilitate physical distancing.
 - Provide hand-wash or hand-sanitizer (minimum 60% alcohol solution) stations for customers and vendors adjacent to restrooms and produce stalls. If possible, the stations should include hot and cold water, soap, single service disposable towels, and conveniently located waste receptacles.
 - Ensure that hand-wash stations remain stocked with soap and towels.

The use of gloves is not a substitute for proper hand-washing with hot water and soap!

- Employees should frequently (at least once per hour) clean and sanitize all "high touch" surfaces, to include table-tops, counters, hand-wash fixtures and counters, and waste receptacles.
- Use EPA-registered products that effectively clean and kill pathogens. Always follow label instructions of commercial cleaners and sanitizers/disinfectants.

For questions, call the DSHS Public Sanitation and Retail Food Safety Unit at 512-834-6753 or by email:

foodestablishments@dshs.texas.gov