Phase III guidelines for farmer’s markets, on-farm markets and agri-tourism, and pick-your-own farms

Effective November 30, 2020 through December 13, 2020 additional restrictions are in place that override information in this document, most notably the degree to which your activities, venues and industry may operate and at what capacity. Please refer to Rhode Island on Pause that is posted on Reopening RI’s website for the most current information.

This guidance is applicable to indoor or outdoor farmer’s markets, on-farm markets and agri-tourism, where vendors sell food, plants, flowers, and/or agricultural, farm, or seafood products, and farms that have pick-your-own operations. Vendors or operators who sell non-agricultural or non-seafood products (e.g. flea markets, yard sales, other outdoor retail) must follow the retail guidance or other applicable guidance available on reopeningri.com.

In accordance with Rhode Island Department of Health (RIDOH) emergency regulations, farmer’s markets, on-farm markets and agri-tourism, and pick-your-own farms must prepare and implement a COVID-19 Control Plan. The State prepared a guidance document to assist businesses in meeting the requirements outlined in these RIDOH regulations. Farmer’s markets, on-farm markets and agri-tourism, and pick-your-own farms must comply with RIDOH regulations and active executive orders.

The guidelines below summarize additional protocols Rhode Island is asking farmer’s markets, on-farm markets and agri-tourism, and pick-your-own farms to take. If you have any questions about this guidance, please contact Ananda Fraser, Produce Safety Program Coordinator at the Division of Agriculture, Rhode Island Department of Environmental Management (RIDEM), 401-222-2781, or via email at Ananda.Fraser@dem.ri.gov.

Phase II and III general operations

- **Sale of food or drinks**: The sale of food or drinks is permitted only if applicable State and local food licenses have been obtained. Those who sell food and drinks must be in compliance with the Rhode Island Food Safety Regulations and any additional RIDOH guidance for food retailers.

- **Physical distancing**: To maintain proper physical distance, visitors, employees, and vendors should maintain a six (6) feet of physical distance between themselves and others who are not part of their household. Gathering sizes should be limited in accordance with current executive orders, RIDOH regulations, and reopeningri.com guidance. All stands/booths should be separated to keep vendors at least six feet apart. To ensure physical distancing, markets and farms should limit the number of customers within an area at one time. Employees should be assigned to guide customers and monitor physical distancing as needed. Operators should adopt additional ways to regulate the flow of customer traffic and promote physical distancing, such as creating one-way aisles or field rows, using physical markings or barriers indicating six feet of distance, instructing customers to wait (if necessary) until they are called upon to enter the market or farm areas, or accepting reservations.
• **Capacity:** For indoor farmer’s markets capacity is limited to one (1) person per 100 square feet of individual market areas and common areas.

• **Screening signage:** COVID-19 screening signage should be posted at the entrances and high-traffic areas. Anyone who is sick, including employees, vendors, and customers, is prohibited from visiting any farmer’s markets, on-farm markets and agri-tourism sites, and pick-your-own farms or taking part in any activity and should isolate at home.

• **Hand cleaning:** Handwashing stations with soap and water and/or hand sanitizer that contains at least 60% alcohol must be made available. This includes having a sufficient quantity to facilitate and encourage regular hand sanitation by all vendors, employees, and customers.

• **Face coverings:** Employees, vendors, and customers are required to wear face coverings in accordance with RIDOH regulations and current executive orders. Face coverings shall not be required of those who are developmentally unable to comply, including young children who may not be able to effectively wear a mask. Nothing in this guidance shall require a place of business to refuse entry to a customer not wearing a face covering.

• **Cleaning procedures:** Frequently clean and disinfect any common gathering places (e.g., restrooms) and high-touch points, such as door handles or knobs, shopping baskets, credit card machines, etc. Vendors should be reminded to do the same for surfaces and objects within their booths that may be touched by customers.

• **Money handling:** To facilitate minimal exchange of currency, if possible, consider using credit card machines, online payment application platforms, such as Apple Pay, PayPal, Square, etc., allowing pre-order and pre-payment of products, or rounding up product prices to the nearest dollar. Additionally, prior to and after handling currency, hands should be properly washed or sanitized.

• **Food handling:** All food handling must occur according to RIDOH food safety regulations. Vendors and operators should consider pre-packaging items, where applicable, to limit shoppers’ handling of items and to keep customers moving along. No self-serve foods or product sampling is allowed. Any containers that customers place products in should be single use and/or properly sanitized between uses.

• **Transit or transport:** Any farm vehicles used to transport customers to fields or events should ensure physical distancing of six feet between people or households. High-touch points should be sanitized between uses.

• **Additional considerations:** In addition to the requirements within the [COVID-19 Control Plan](http://example.com), markets and farms should take the following into consideration prior to beginning operations to ensure compliance with all regulations, executive orders and [reopeningri.com](http://example.com) guidance:
  - Location of parking areas and spacing/number of spaces available
  - Number and location of vendors or fields/crops and access points
  - Number of customers and employees allowed in the market, field, orchard, or farm area at any one time
  - Number and location(s) of hand washing/hand sanitizing stations
  - Cleaning and sanitation procedures
Pick-Your-Own Farms

- Farms that offer pick-your-own activities as part of their operations should ensure their customers are aware of the farm’s rules and guidelines regarding COVID-19; that cleaning and disinfecting procedures are carried out in accordance with RIDOH regulations; and that CDC guidance is followed for all farm equipment that may be used by multiple customers and/or employees.

On-Farm and Agri-Tourism

- **Guidelines:** Agri-tourism opportunities, such as corn mazes, hayrides, farm tours, or tree cutting, must follow applicable guidance contained herein, current RIDOH regulations, and relevant executive orders.
- **Events:** Outdoor events on farms, such as weddings or festivals, must follow applicable gathering limits in accordance with RIDOH regulations, guidance and relevant executive orders.

Prepare Employees

- Provide guidance for handwashing (like time intervals) and handling materials.
- Provide all employees with cloth face coverings.
- Stagger breaks or lunch times or provide additional space to increase distancing of employees.
- All sick employees must stay at home.
- Inform employees where they can find sanitizing materials throughout market contact points.
- Encourage employees to practice physical distancing and avoid large gatherings to avoid risks for potential exposure.