

Advice from Durham Region Health Department for On-site Multi-vendor Farmers' Markets*



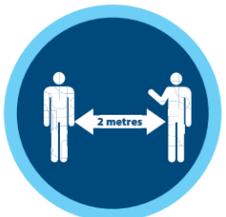
- ✓ Market managers/organizers to contact Durham Region Health Department and present a plan (including a diagram showing a proposed market layout and a complete list of vendors and their products) and adapt the plan as required by the Health Department.
- ✓ Market managers/organizers must ensure the names of all vendors selling are recorded for each market day and records are maintained.
- ✓ Be aware of the most current, credible public health information/recommendations and communicate these to your staff, volunteers, vendors and patrons.
- ✓ Public/private social/event gatherings are restricted to the gathering limits set out by the **Province**.
- ✓ A safety plan, outlining how to protect staff and the public against COVID-19 within the facility must be made available upon request. A copy of the safety plan must be posted within the facility for viewing by staff and the public. For more details visit the Durham Region Health Department [Safety Plan Template](#), [COVID-19 Workplace Safety Plan Checklist](#) and the Province's [Develop Your COVID-19 Workplace Safety Plan](#).



Post signs at all entrances directing those who are ill to not enter. Advise staff and the public to stay home if experiencing symptoms of COVID-19 or have been in close contact with anyone who has been sick with the virus.



Remind staff/vendors/patrons to wash their hands before and after eating, using the washroom or changing gloves. Post handwashing posters at the stations. Wash hands often for at least 20 seconds where possible or use hand sanitizer when hands are not visibly soiled.



Maintain physical distancing by keeping 2 metres apart between all individuals not in the same household.



The use of masks is mandatory for all staff and visitors when in an indoor enclosed public space. Masks are strongly recommended when outdoors where physical distancing cannot be maintained. Staff must wear personal protective equipment (medical mask and eye protection) while indoor when they come within 2 metres of another person who is not wearing a mask and where there is no impermeable barrier in place. A face shield is not a substitute for a mask.



Processed or prepared foods must come from an inspected kitchen. Ungraded eggs, uninspected meat and foods made from an uninspected facility are not permitted.



Avoid touching the face (eyes, nose and mouth). Practice proper respiratory etiquette (e.g. cough or sneeze into your sleeve or a tissue and not your hands) followed by appropriate hand hygiene.



Prevent group gatherings and overcrowding within the facility. Adhere to the gathering/capacity restrictions set out by the **Province**.



Provide/install physical barriers and signage reminders (e.g. one-way directions, markings, plexiglass dividers, posting signs in high traffic areas, physical distancing etc.). When physical barriers are provided, staff are still required to wear a mask while indoors and strongly recommended while outdoors.



Ensure properly stocked, frequently cleaned and disinfected handwash and/or hand sanitizer stations are made available at the entrance and throughout the market for everyone to wash/sanitize their hands as required.



Use contactless payment systems and avoid handling money as much as possible. Use alternate methods such as online ordering, delivery or curbside pick-up to reduce the need for patrons to enter the facility.



Clean and disinfect high touch surfaces/equipment frequently. Recommend cleaning and disinfecting twice per day at a minimum while in operation. Use only disinfectants that have a Drug Identification Number (DIN) approved by **Health Canada**. Follow the manufacturer's instruction regarding contact time. Maintain cleaning and disinfecting logs.



Vendors should pre-package and box products at a fixed price to reduce contact or vendors will package product based on shoppers' selection to reduce contact.



Stands are spaced out and customer circulation is monitored or controlled (e.g. one-way movement to maintain physical distancing and shoppers time at the market).



Food samples are permitted but must not be consumed on-site.



Have designated roles and responsibilities for staff/volunteers (e.g. ensuring physical distancing, etc.). Avoid having multiple staff doing the same task within a space. Stagger staff shifts and break times. Ensure facility measures are communicated to staff and enforced.



Screening must be implemented to ensure the health of the visitors, staff, volunteers, and essential visitors. All businesses are required to have active screening for all staff and volunteers. Screening logs must be maintained for 1 month and only disclosed when requested by the medical officer of health or an inspector under the Health Protection and Promotion Act. For detailed guidance visit the Ministry of Health's website [Ontario COVID-19 Screenings](#).



HEALTH DEPARTMENT

durham.ca/novelcoronavirus

Durham Health Connection Line | 905-668-2020 or 1-800-841-2729

If you require this information in an accessible format, contact 1-800-841-2729.

*Pursuant to the Reopening Ontario (A Flexible Response to COVID-19) Act, 2020 and its applicable Regulations, individuals who do not comply with the above noted requirements may be liable for a fine up to a maximum of \$100,000 or in the case of a corporation, not more than \$10,000,000 for each day or part of each day on which the offence occurs or continues.

