

On-site Multi-vendor Farmers' Markets



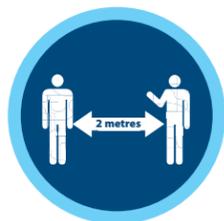
- ✓ Market managers/organizers are required to submit a **coordinator application** and food vendors are required to submit a **food vendor application** to Durham Region Health Department for review.
- ✓ Be aware of the most current, credible public health information/recommendations, and communicate these to your staff and the public. For further details refer to **Ontario's COVID-19 public health measures and advice**.
- ✓ Consider establishing and maintaining a COVID-19 safety plan for businesses/organizations which outline the steps taken to protect staff and the public against COVID-19 within the facility. For more details visit the Durham Region Health Department's **Safety Plan Template**, **COVID-19 Workplace Safety Plan Checklist** and the Province's **Develop Your COVID-19 Workplace Safety Plan**.



Consider posting 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.



Consider physical distancing whenever possible. For example, adding floor markers, one-way directional flow or signage to promote physical distancing, etc.



Encourage mask use for indoor public spaces. Masks are still required for select indoor settings including long-term care homes and retirement homes, subject to limited exemptions.



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.



Encourage all businesses and organizations to establish and implement their own COVID-19 vaccination policy.



Consider having properly stocked hand sanitizer stations at the entrance and throughout the premises for everyone to sanitize their hands.



Consider the use of alternate methods of sale such as online ordering, delivery, curbside pick-up or contactless payment systems.



Clean and disinfect high touch surfaces/equipment frequently. Encourage cleaning and disinfecting high touch surfaces at least once a day and when visibly dirty. Use only disinfectants that have a Drug Identification Number (DIN) approved by **Health Canada**. Follow the manufacturer's instruction regarding contact time.



Consider pre-packaging products at a fixed price or vendor packaging products based on shoppers' selection to minimize contact.



Food samples are permitted and garbage receptacles should be provided throughout the market.



Consider implementing passive screening for all individuals entering the premises. For detailed guidance on screening, visit the Ministry of Health's **Ontario COVID-19 Screenings**.



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.

