

GUIDANCE FOR FARMERS' MARKETS AND PUBLIC MARKETS

Overview

Under current Chief Medical Officer of Health Orders, businesses and entities are required to:

- implement practices to minimize the risk of transmission of infection among attendees;
- provide procedures for rapid response if an attendee develops symptoms of illness;
- ensure that attendees maintain high levels of sanitation and personal hygiene;
- comply, to the extent possible, with the [COVID-19 General Relaunch Guidance](#), this guidance, and any other applicable Alberta Health guidance found at: <https://www.alberta.ca/biz-connect.aspx>.

This document has been developed to support market managers and vendors in reducing the risk of transmission of COVID-19 among attendees (including vendors, workers, volunteers, patrons and the general public). The guidance provided outlines public health and infection prevention and control measures, specific to this setting.

This document and the guidance within it is subject to change and will be updated as needed. Current information related to COVID-19 can be found: <https://www.alberta.ca/covid-19-information.aspx>

COVID-19 Risk Mitigation

Market Manager	<ul style="list-style-type: none">• The market manager, or person in control of the market, is ultimately responsible for ensuring that orders Chief Medical Officer of Health Orders are followed in the market and in any associated areas supporting the market.• Place appropriate signage around all entries and throughout the market outlining policies and procedures such as:<ul style="list-style-type: none">○ Physical distancing expectations,○ Hand hygiene,○ Coughing and sneezing etiquette, and○ Cleaning and disinfection practices.• Encourage attendees to download the ABTraceTogether app to help let them know if they've been exposed to COVID-19• Make hand sanitizer containing at least 60% alcohol available at entrances and exits for public and vendor use.• Consider implementing active screening of attendees (where applicable) and vendors for symptoms of fever, sore throat, cough, runny nose or difficulty breathing.<ul style="list-style-type: none">○ Operators may choose to use Alberta Health Daily Checklist.○ The Alberta Health Services COVID-19 Self-Assessment tool can be used by attendees.• Maintain the cleaning and disinfection of common, high touch surfaces and washrooms.
-----------------------	--

GUIDANCE FOR FARMERS' MARKETS AND PUBLIC MARKETS

	<ul style="list-style-type: none"> • Prioritize and minimize the type and number of stalls operating. Space vendor stalls in a way that facilitates 2 metres of physical distance between attendees. • Consider physical controls to support spacing of at least 2 metres or physical barriers to prevent direct contact between attendees, such as: <ul style="list-style-type: none"> ○ Incorporate empty space between stalls. ○ Locate stalls that are expected to have line ups away from other stalls to allow patron flow without crowding and mingling. ○ Limit the number of customers within the market at any given time to avoid crowding. ○ Consider factors such as size of the market space, number of vendors, types of vendors, popularity of vendor products, and likelihood of crowds gathering, in determining an appropriate number of customers for the market. ○ Separate entrances and exits so that patron volume and directional flow can be monitored and controlled. ○ Identify patron flow throughout the store with signage, ropes or other markers. • For outdoor markets, use clear signage and ropes or barricades to create a single entrance and separate exits. • Ensure a minimum of 2 metres between patrons by using chalk lines outside on sidewalks, spray paint on grass, tape on flooring to guide customers, etc • Food service providers are required to follow the Food Regulation and Food Retail and Foodservices Code and existing occupational health and safety requirements. <ul style="list-style-type: none"> ○ Operators should also follow the COVID-19 General Relaunch Guidance and the Restaurants, Cafes, Pubs, and Bars Guidance • Buffets and self service options may only be offered if facilitated and overseen by a commercial caterer who holds a food handling permit in accordance with the Guidance for Restaurant, Cafés, Pubs and Bars. • Water fountains may remain open and should be cleaned and disinfected frequently. • Support vulnerable populations with access to dedicated market hours. • Singing and the use of wind instruments are higher risk activities and must not occur.
<p>Vendors/Stall Holders</p>	<ul style="list-style-type: none"> • A market stall is considered its own place of business, comparable to retail outlets in a shopping centre. Any business operating during the COVID-19 pandemic is legally obligated to put measures in place that prevent the spread of infection amongst staff, volunteers and customers. <ul style="list-style-type: none"> ○ Guidance for retail businesses is available online.

GUIDANCE FOR FARMERS' MARKETS AND PUBLIC MARKETS

- Attendees and vendors are permitted to wear non-medical face masks if preferred, even if a mask is not necessary for the work they are performing. Guidance is [available online](#).
- Consider implementing measures to minimize the risk of transmission, such as:
 - Performing frequent hand hygiene.
 - Creating barriers (e.g. glass or plastic partitions) between patrons and workers,
 - Eliminating food sampling.
 - Preventing customers from gathering.
 - Asking customers to refrain from handling products and to point out the items they want bagged by staff.
 - Wearing appropriate personal protective equipment (PPE), such as masks (see the PPE section in [COVID-19 General Relaunch Guidance](#)) as required.
- Follow cleaning and disinfecting practices described in the General Relaunch Guidance, including regular sanitation of any stall surfaces and equipment touched by workers and patrons.
- Take precautions at the point of sale to reduce transmission.
 - Physically distance workers from patrons or install physical barriers.
 - Sanitize electronic keypads or touchscreens after each use.
 - Minimize the handling of money.
 - Ensure gloves are available for workers handling cash.
- Update return policies to prevent the risk of transmission of COVID-19 to workers, volunteers and patrons. This may include:
 - Eliminating the opportunity to return purchased goods (i.e. final sale only).
 - Cleaning and disinfecting hard-surfaced, returned goods, and
 - Storing soft-surface items for a period of 24 hours prior to resale.
 - Continue to follow all existing legal requirements that normally apply, such as those set out in the [Food Regulation](#), and operate within your normal condition of approval.
- Develop strategies to minimize the handling of objects between multiple attendees and ensure frequent cleaning and disinfecting of these objects. If an item is shared between attendees, attendees should:
 - Wash hands with soap and water for at least 20 seconds or alcohol-based hand sanitizer with a minimum of 60% alcohol before and after handling a shared item.
 - Hard-surfaced items, or items which can be laundered should be cleaned and disinfected.
 - Soft-surface items, or other items that cannot be cleaned and disinfected should be isolated for a period of 24 hours.