



Washington
State Department of
Agriculture

Safe Operating Guidance for Small Farm Businesses During COVID-19

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Education and Outreach Coordinator

Agriculture and food production is an essential industry that feeds our communities and serves a vital role in the state's economy.

- Derek Sandison, WSDA Director

We are in uncharted territory that requires creativity and flexibility, but that is nothing new for Washington's farmers, food processors, and food distributors.

- Governor Inslee

Agenda



1

What We Know about COVID Transmission

2

Protecting Worker Health and Hygiene

3

Applying Social Distancing at Your Operation

4

How to Properly Disinfect Surfaces

5

Reinforcing Safe Food Handling Practices

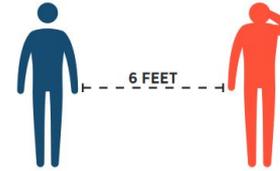
COVID-19 Transmission



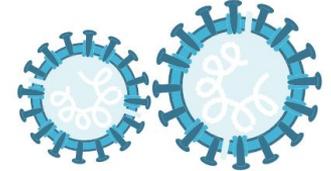
- Most commonly spread person-to-person through respiratory droplets
- Possible to transmit by touching a contaminated surface and then touching your mouth, eyes or nose
- Asymptomatic people can transmit COVID-19

CORE MITIGATION STRATEGIES:

- (1) Social distancing
- (2) Frequent and adequate hand washing
- (3) Sanitation of high touch surfaces



The virus usually spreads from **CLOSE PERSON-TO-PERSON CONTACT** through respiratory droplets from coughing and sneezing.



The virus may also spread **THROUGH AIRBORNE TRANSMISSION**, when tiny droplets remain in the air even after the ill person leaves the area.



SYMPTOMS MAY DEVELOP WITHIN 14 DAYS OF EXPOSURE to the illness.



Only **DESIGNATED LABORATORY TESTS** can diagnose the virus.

No Evidence of Foodborne Illness



- CDC, USDA and FDA are not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging.
- No current evidence to support transmission of the virus directly by eating
- Coronaviruses need a living host (animal or human) to grow in and cannot grow in food

2 – 3 days



3 hours



24 hours



4 hours



- [Aerosol and surface stability of HCoV-19 \(SARS-CoV-2\) compared to SARS-CoV-1](#)
- [Study reveals how long COVID-19 remains on cardboard, metal and plastic](#)

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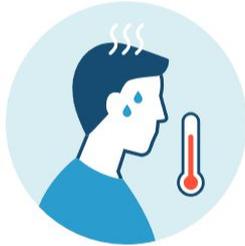
Monitor Family and Employee Health Closely



SYMPTOMS OF COVID-19 INCLUDE:



COUGH



FEVER



SHORTNESS OF BREATH

Also: muscle pain, diarrhea, sore throat, loss of smell, and abdominal pain

Managing Stress During COVID

- Take breaks from watching, reading and listening to news stories
- Take care of your body
- Take time to unwind and do activities you enjoy
- Connect with others you trust

Review Your Sick Leave Policy



- Talk to your employees about signs and symptoms
- Explain this is not the time to “tough it out”
- **Tell employees to stay home if they are sick**
- Get informed about state and federal sick leave policies and reimbursements. Start here with [WA State Employment Security Department](#).
- More resources:
 - [OSHA Guidance on Preparing Workplaces for COVID-19](#)
 - [CDC Interim Guidance for Businesses and Employers to Plan and Respond to COVID-19](#)
 - [University of Vermont Farm Employee Commitments](#)



Wash your hands frequently and thoroughly using soap and water for at least 20 seconds. Use alcohol-based hand sanitizer if soap and water aren't available.



Cough or sneeze into a tissue or flexed elbow, then throw the tissue in the trash.



Avoid touching your eyes, nose or mouth with unwashed hands.



Avoid close contact with people who are sick, sneezing or coughing.



Stay home when you are sick.

Provide Handwashing Stations

A poster titled 'WHEN TO WASH YOUR HANDS' and 'HOW TO WASH YOUR HANDS'. The poster is divided into several sections. The top section is titled 'WHEN TO WASH YOUR HANDS' and contains six panels with illustrations and text: 'BEFORE STARTING WORK', 'AFTER USING THE TOILET', 'AFTER TOUCHING ANIMALS OR ANIMAL WASTE', 'BEFORE PUTTING ON GLOVES', 'BEFORE RETURNING TO WORK', and 'WHENEVER CONTAMINATION MAY BE POSSIBLE'. The bottom section is titled 'HOW TO WASH YOUR HANDS' and contains five panels with illustrations and text: 'STEP 1: PROPERLY WET HANDS', 'STEP 2: WASH FOR 20 SECONDS WITH SOAP', 'STEP 3: RINSE HANDS THOROUGHLY WITH CLEAN WATER', 'STEP 4: DRY USING A PAPER TOWEL OR A HAND DRYER', and 'STEP 5: THROW THE PAPER TOWEL IN THE TRASH'. The poster also includes the WSDA logo and contact information.

WHEN TO WASH YOUR HANDS

BEFORE STARTING WORK

AFTER USING THE TOILET

AFTER TOUCHING ANIMALS OR ANIMAL WASTE

BEFORE PUTTING ON GLOVES

BEFORE RETURNING TO WORK

WHENEVER CONTAMINATION MAY BE POSSIBLE

HELP PROTECT OUR PRODUCE FROM CONTAMINATION BY WASHING YOUR HANDS

HOW TO WASH YOUR HANDS

STEP 1: PROPERLY WET HANDS

STEP 2: WASH FOR 20 SECONDS WITH SOAP

STEP 3: RINSE HANDS THOROUGHLY WITH CLEAN WATER

STEP 4: DRY USING A PAPER TOWEL OR A HAND DRYER

STEP 5: THROW THE PAPER TOWEL IN THE TRASH

Washington State Department of Agriculture

21 CFR 112.32 requires employees to wash hands.

AGSR Pub. 612-774 (1/19/19)
Do you need this publication in an alternate format? Contact WSDA at (360) 902-1976 or TTY Relay (800) 833-0388.

- [How to Build a Handwashing Station](#)
- [WSDA When and How to Wash Hands On-Farm Poster](#)
- [CDC When and How to Wash Your Hands](#)
- [Produce Safety Alliance: Everyone Should Wash Their Hands Video](#)

Providing Handwashing Sanitizer



If handwashing with soap and water is not available and hands are not visibly dirty, [an alcohol-based sanitizer with at least 60% may be used.](#)



COVID-19 PREVENTATIVE MEASURES HOMEMADE HAND SANITIZER

In the absence of the availability of commercial hand sanitizers, the World Health Organization recommends the following recipe for homemade hand sanitizer as part of their COVID-19 response. These ingredients can typically be found at drugstores and some supermarkets.

WHAT YOU NEED

- Small spray bottle
- 1 tablespoon of 3% hydrogen peroxide
- 1 teaspoon of 98% glycerin
- Isopropyl alcohol and sterile distilled or boiled cold water in **ONE** of the following combinations:
 - 1 cup + 2 tablespoons of 99% isopropyl alcohol **PLUS** 1/4 cup + 1 teaspoon water
 - 1 cup + 3 tablespoons of 91% isopropyl alcohol **PLUS** 2 tablespoons + 2 and 1/2 teaspoons water

USING HAND SANITIZER

To use, spray on all surfaces of your hands and rub them together until they feel dry.



WHAT TO DO

- 1** Pour alcohol into a medium container, ideally with a pouring spout
- 2** Add hydrogen peroxide, then glycerin and stir
- 3** Measure and add water
- 4** Sanitize spray bottles by adding in a small amount of leftover alcohol, swirling around and allowing to air dry
- 5** Fill bottle with solution and label clearly with contents.

[Homemade Hand Sanitizer Western Regional Center](#)

Providing Gloves



- **Gloves do NOT replace proper hand washing practices**
- Clean and sanitize reusable gloves
- Dispose of single-use glove immediately
- Prioritize gloves for hazardous activities such as working with chemicals
- Continue to follow your existing food safety practices

How to Remove Gloves

To protect yourself, use the following steps to take off gloves



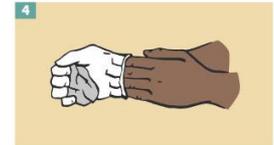
1 Grasp the outside of one glove at the wrist. Do not touch your bare skin.



2 Peel the glove away from your body, pulling it inside out.



3 Hold the glove you just removed in your gloved hand.



4 Peel off the second glove by putting your fingers inside the glove at the top of your wrist.



5 Turn the second glove inside out while pulling it away from your body, leaving the first glove inside the second.



6 Dispose of the gloves safely. Do not reuse the gloves.

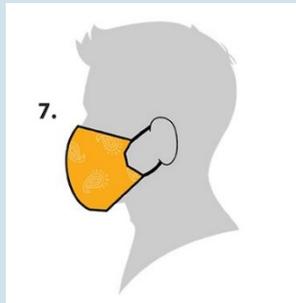
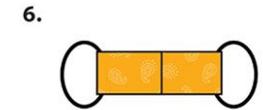
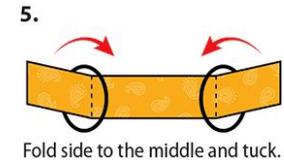
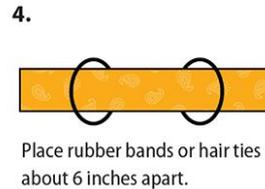
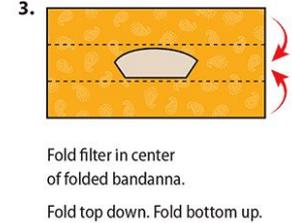
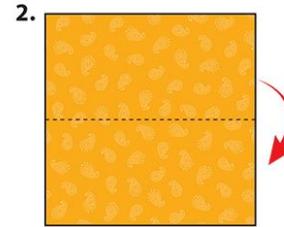
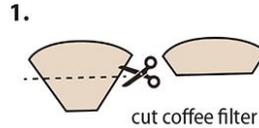
[CDC How to Remove Gloves](#)

Providing Face Masks



- CDC and WA DOH now recommend that people wear cloth face coverings in public
- Not a substitute for physical distancing
- Reduces the release of infectious particles into the air
- Surgical masks are in short supply and should be reserved for healthcare workers

Tutorial



- [CDC Use of Cloth Face Covering to Help Slow the Spread of COVID-19](#)
- [WA Dept. of Health Guidance on Cloth Face Coverings](#)
- [NY Times How to Sew a Face Mask](#)

Face Mask Best Practices



- Clean your hands before putting your mask on.
- **Place your mask by looping it around your ears & make sure it fits snugly at the bridge of your nose & extends over your chin**
- Clean your hands after putting it on
- **Do not touch the mask at all from the time you put it on until the time you take it off.**
- When you take it off, clean your hands first, then, while leaning over, carefully unhook it from your ears, careful not to touch the outside of it. Clean your hands afterward.
- **Put it in the washing machine immediately. Clean your hands again.**
- You should have a few of them to rotate through

Training & Signage Reinforcement



CDC Posters in Multiple Languages

Steps to help prevent the spread of COVID-19 if you are sick

FOLLOW THE STEPS BELOW: If you are sick with COVID-19 or think you might have COVID-19, follow the steps below to help protect other people in your home and community.

Stay home except to get medical care

Stay home: Most people with COVID-19 have mild illness and are able to recover at home without medical care. Do not leave your home, except to get medical care. Do not visit public areas.

Stay in touch with your doctor: Call before you get medical care. Be sure to get care if you have trouble breathing, or have any other emergency warning signs, or if you think it is an emergency.

Avoid public transportation: Avoid using public transportation, ride-sharing, or taxis.

Separate yourself from other people in your home, this is known as home isolation

Stay away from others: As much as possible, stay away from others. You should stay in a specific "sick room" if possible, and away from other people in your home. Use a separate bathroom, if available.

See COVID-19 and Animals if you have questions about pets. <https://www.cdc.gov/coronavirus/2019-nCoV/faq.html#COVID-19animals>

Call ahead before visiting your doctor

Call ahead: Many medical visits for routine care are being postponed or done by phone or telemedicine.

If you have a medical appointment that cannot be postponed, call your doctor's office, and tell them you have or may have COVID-19. This will help the office protect themselves and other patients.

If you are sick wear a facemask in the following situations, if available.

If you are sick: You should wear a facemask, if available, when you are around other people (including before you enter a healthcare provider's office).

If you are caring for others: If the person who is sick is not able to wear a facemask (for example, because it causes trouble breathing), then as their caregiver, you should wear a facemask when in the same room with them. Visitors, other than caregivers, are not recommended.

Note: During a public health emergency, facemasks may be reserved for healthcare workers. You may need to improvise a facemask using a scarf or bandana.

Cover your coughs and sneezes

Cover: Cover your mouth and nose with a tissue when you cough or sneeze.

Dispose: Throw used tissues in a lined trash can.

Wash hands: Immediately wash your hands with soap and water for at least 20 seconds. If soap and water are not available, clean your hands with an alcohol-based hand sanitizer that contains at least 60% alcohol.

Clean your hands often

Wash hands: Wash your hands often with soap and water for at least 20 seconds. This is especially important after blowing your nose, coughing, or sneezing; going to the bathroom; and before eating or preparing food.

Hand sanitizer: If soap and water are not available, use an alcohol-based hand sanitizer with at least 60% alcohol, covering all surfaces of your hands and rubbing them together until they feel dry.

Soap and water: Soap and water are the best option, especially if hands are visibly dirty.

Avoid touching: Avoid touching your eyes, nose, and mouth with unwashed hands.

Avoid sharing personal household items

Do not share: Do not share dishes, drinking glasses, cups, eating utensils, towels, or bedding with other people in your home.

Wash thoroughly after use: After using these items, wash them thoroughly with soap and water or put in the dishwasher.



11/20/20 04/20/20

cdc.gov/coronavirus

WA DOH Educational Materials (26+ Languages)

Novel Coronavirus

Public Health
Seattle & King County

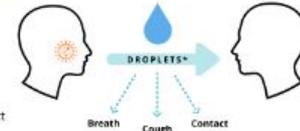
What is novel coronavirus?

Novel coronavirus (COVID-19) is a new virus strain spreading from person-to-person in China and other countries, including the United States. In some instances, cases outside of China have been associated with travelers from China. Health experts are concerned because little is known about this new virus and it has the potential to cause severe illness and pneumonia in some people.

How does novel coronavirus spread?

Health experts are still learning the details. Currently, it is thought to spread:

- via respiratory droplets produced when an infected person coughs or sneezes.
- between people who are in close contact with one another (within about 6 feet).



*Droplets can land on the mouth or nose of people who are nearby or possibly be inhaled into the lungs.

How severe is novel coronavirus?

Experts are still learning about the range of illness from novel coronavirus. Reported cases have ranged from mild illness (like a common cold) to severe pneumonia that requires hospitalization. So far, deaths have been reported mainly in older adults who had other health conditions.

What are the symptoms?

People who have been diagnosed with novel coronavirus have reported symptoms that may appear in as few as 2 days or as long as 14 days after exposure to the virus:



Guidance for Managing Sick Employees



1. Notify your [local public health department](#) for guidance
2. Separate sick employees and send them home immediately
3. Follow [CDC Guidance Steps to Prevent the Spread of COVID-19 if You are Sick](#)
 - Monitor for worsening symptoms
 - Prevent the spread of germs
 - Provide food and water
 - Stay home and avoid public places
4. Implement a disinfection program
 - [CDC Cleaning and Disinfecting Your Facility](#)
 - [Cornell Institute Food Safety SOP Action When Worker is Tested](#)

A screenshot of the Washington State Department of Labor & Industries (L&I) website. The page is titled "SAFETY TOPICS" and features a sidebar with categories: Search By Topic, Industry, Chemicals & Materials, Machinery & Equipment, Environmental Hazards, and Biological. The main content area is titled "COVID-19 (Coronavirus)" and contains the following text: "The Department of Labor & Industries (L&I) requires employers to implement the Governor's 'Stay Home, Stay Healthy' order. Employers must ensure social distancing for employees and customers, frequent and adequate employee hand-washing, and that sick employees stay home. Employers must also provide basic workplace hazard education about coronavirus and how to prevent transmission in languages best understood by employees. L&I does not currently require employers to have a written coronavirus transmission prevention plan." Below this, it says "Use the information and resources on this page to help keep everyone safe and healthy during the COVID-19 pandemic." A section titled "Workplace Discrimination" states: "It is against the law for any employer to take any adverse action such as firing or threats against a worker for exercising safety and health rights such as raising safety and health concerns to their employer, participating in union activities concerning safety and health matters, filing a safety and health complaint or participating in a DOSH investigation. Workers have 30 days to file their complaint with L&I DOSH and/or with Federal OSHA."

[WA L&I COVID-19 Guidance for Employers](#)

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Redesign Farm Activities



- Use tape or measuring stick to demonstrate 6 foot distance
- Conduct remote using technology when possible
- Stagger shifts, breaks and areas working on the farm
- Limit sharing of tools and equipment



[UVM Greenhouse SOP Hygiene and Sanitation Procedures](#)

Limit Access to Farm and Packing Area



- Log all deliveries and on-farm entries
 - Leave deliveries without signatures
 - Utilize a visitor's log
 - Monitor personal travel
- Customer transactions on-farm
 - Clean areas customer access more frequently
 - Order in advance – take to car of customer
 - Wear face masks and consider gloves and proper disposal when handling money, credit cards, or customer contact

Thank you for visiting - we are eager to help you.

If you suspect that you have been exposed to COVID-19 or have a fever, cough, or shortness of breath, please do NOT enter this office.

Instead, please call 000.000.0000 so that we can help you without exposing others. We appreciate your assistance in helping us implement CDC guidelines and wish you a speedy recovery with your symptoms.

Customer Communication



Communicate with your customers about how you are reinforcing public health measures in your operation.

Your customers should understand how to support your social distancing and risk reduction strategies.

- What procedures do they need to know?
- How are you communicating to customers?
 - Signage
 - Order form
 - CSA newsletter

[WA State Farmers Market Association and WA DOH Retail Food Guidelines](#)

Example Farm Stand Rules

1. No cash/check payments
2. One person at a time in the stand
3. Only buy what you need for the week. We will stock daily so please don't hoard
4. Only handle what you are buying
5. Sanitizer your hands before shopping.

Contingency Planning



1. Identify critical tasks and cross train
2. Assign duties to vulnerable staff for remote work
3. Develop a plan for assigning tasks
4. Develop a communication plan
5. List key information such as supplier contacts, equipment and inventory notes
6. Plan for managing disruptions in production – alternative suppliers, borrow supplies/equipment from other farms

- [Seattle/King Co Planning for a Coronavirus Pandemic: A Guide for Businesses and Organizations](#)
- [PSA Sustainable Agriculture COVID Readiness Assessment for Continuity of Farm Businesses](#)

Must continue on current schedule and/or capacity

- Soil prep and planting
- Harvest and pack lines
- Food safety programs

Continue but on a reduced schedule and/or capacity

- Scheduled maintenance*
- Crop care that cannot be done with social distancing

Discontinue until practical to start again or needs change

- In-person team meetings
- Farm tours
- Sales visits

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Identify Frequently Used Surfaces



Non-Food Contact Surfaces



Food Contact Surfaces



High Frequency Touch Points



Clean

Physical removal of soil and food residue from surfaces which can include the use of clean water and detergent.

All surfaces

Sanitize

Treatment of a cleaned surface to reduce the number of microorganisms of public health significance to a safe level within 1 minute.

**Food contact surfaces
(99.999% reduction)**

**Non-food contact
surfaces
(99.9% reduction)**

Disinfect

Treatment of a cleaned surface to destroy or inactivate all infectious organisms on hard surfaces within 10 minutes.

**Non-food contact
surfaces, high touch
surfaces, incident
with infected person**

Common Disinfectants that Destroy COVID-19



- **Bleach (Sodium Hypochlorite)**

- Prepare a bleach solution by mixing: 5 tablespoons bleach per gallon of water or 4 teaspoons bleach per quart of water
- Bleach can lose efficacy
- [USDA Guidance for the Use of Chlorine Materials in Organic Production and Handling](#)

- **Isopropyl alcohol:** Alcohol solutions with at least 70% are effective. Do not dilute the alcohol solution

- **Hydrogen peroxide:** is typically sold in concentration of about 3%. It can be used at that concentration or diluted to about 0.5% concentration. It should be left on surfaces for one minute before wiping.

Best Practices

1. Clean surfaces first!
2. Not intended for food contact surfaces
3. Watch hazard warnings
4. Do not mix sanitizers



Adjust Use of Farm Sanitizer for Disinfection



UVM Ag Extension Engineering: A Guide to Cleaning, Sanitizing, and Disinfecting

Product	Active Ingredients as Received	Labeled Concentration for <u>Wash Water Treatment</u>	Labeled Concentration for <u>Sanitizing Hard Surfaces</u>	Labeled Concentration for <u>Disinfecting Hard Surfaces</u>
Ultra Clorox Brand Regular Bleach	6.0% sodium hypochlorite	25 ppm free chlorine 1/2 cup per 75 gallons 2 minute submersion time	200 ppm 1 tbsp per 1 gallon of water. 2 minutes contact time.	2700 ppm ¾ cup per gallon of water. 5 minutes contact time.
Sanidate 5.0	5.3% peroxyacetic acid (PAA) and 23.0% hydrogen peroxide	27-96 ppm PAA 59.1-209.5 fl. oz. per 1000 gallons of water	147-500 ppm PAA 1.6-5.4 fl. oz. per 5 gallons water. 2 minutes contact time.	230-1000 ppm PAA 0.5-2.2 fl. oz. per gallon of water. 10 minutes contact time.
Tsunami 100	15.2% peroxyacetic acid (PAA) and 11.2% hydrogen peroxide	30-80 ppm PAA 2.5-6.7 fl. oz. per 100 gallons of water	150-270 ppm PAA 1.0-1.8 ounces (product) per 8 gallons of water 1 minute contact time.	Not Labeled
Vigorox SP-15	15.0% peroxyacetic acid (PAA) and 10.0% hydrogen peroxide	45 ppm PAA 0.54 fl. oz. per 16 gallons of water	85 ppm PAA and 57 ppm hydrogen peroxide 3.1 fluid ounces per 50 gallons of water. 1 minute contact time.	800 ppm PAA and 530 ppm hydrogen peroxide. 3.0 fluid ounces of the product per 5 gallons of potable water. 5 minutes contact time.

- EPA List N: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- [USDA Allowed Detergents and Sanitizers for Food Contact Surfaces and Equipment in Organic Operations](#)

EPA List N: Disinfectants for SARS-CoV-2



LIST N: Products with Emerging and Viral Pathogens AND Human Coronavirus Claims

EPA Registration Number	Active Ingredient(s)	Product Name	Company	Follow the disinfection directions and preparation for the following virus	Contact Time (in minutes)	Formulation Type	Surface Types for Use	Use Site	Emerging Viral Pathogen Claim?	Date Added to List N
84683-3	Thymol	Benefect Botanical Daily Cleaner Disinfectant Spray	Cleanwell LLC	Rhinovirus	10	RTU	Hard nonporous	Healthcare; Institutional; Residential	Yes	04/02/2020
88897-2	Quaternary ammonium; Isopropanol; Ethanol	Panther Disinfectant	Maxill Inc	Adenovirus; Feline calicivirus	3	RTU	Hard nonporous	Healthcare; Institutional	Yes	04/02/2020
42048-4	L-Lactic Acid	Sani-Cide EX3 (10X) RTU	Celeste Industries Corp	Feline calicivirus	10	RTU	Hard nonporous	Institutional	Yes	04/02/2020
66171-7	Quaternary ammonium; Glutaraldehyde	Synergize	Preserve International	Feline calicivirus	10	Dilutable	Hard nonporous	Institutional	Yes	04/02/2020
85837-4	Hydrogen peroxide	Proxi Home General Disinfectant	Innovasource LLC	Rhinovirus	10	RTU	Hard nonporous	Healthcare; Institutional; Residential	Yes	04/02/2020

[ODA Effective Disinfectants to Help Prevent the Spread of Coronavirus Disease \(COVID-19\) on Food Contact Surfaces:](#)

Short list of brand name, EPA registration, and product type that may be more accessible in the PNW.

Suggested Cleaning and Sanitation Frequency



Clean

Everyday and before sanitizing and disinfecting surfaces

Sanitize

Food contact surfaces:
once per day.
Non-food contact:
surfaces: daily, weekly, monthly

Disinfect

At least twice per day for high touch surfaces

Produce Safety Alliance Record Keeping Template

Cleaning and Sanitizing Record *Template*

Name and address of farm: _____

List the date, time, tool or equipment name, and method for each cleaning or sanitizing activity.

Date	Time	List tools/equipment	Cleaned and/or Sanitized?	Method used	Cleaned By (initials)
10/11/16	10:07 AM	Harvest tools	cleaned	See Cleaning SOP (Removed dirt with brush, washed with detergent, rinsed, air dried)	EAB
10/11/16	10:30 AM	Dump Tank	cleaned and sanitized	See Dump Tank Cleaning and Sanitizing SOP (drained tank, washed with detergent, rinsed, sanitized with 150 ppm NaOCl)	EAB

[Cornell Institute for Food Safety: SSOP for Cleaning/Sanitizing Frequently Touched Surfaces](#)

[CDC Cleaning and Disinfecting your Facility](#)

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Reinforcing Safe Handling Practices



Maintain food safety practices already in place

1. Food safety is still critical and important
2. Foodborne risks still exist
3. Regulatory requirements still in effect

Examples:

- Food packaging material: Only use new or clean packaging for produce
- Provide clean and potable water
- Use no-touch waste baskets and dispose of items
- Minimize cross-contamination from farm animals

Review and More Resources



Objectives for Reducing Transmission:

- (1) Social distancing
- (2) Frequent and adequate hand washing
- (3) Sanitation of high touch surfaces

- [WSDA Regional Markets Small Farm COVID-19](#)
- [WA State Farmers Market Association and WA DOH Retail Food Guidelines](#)
- [WSU Food Systems COVID19 Hub](#)
- [WA Young Farmers Coalition COVID for Farms](#)



COVID-19 Webinar Series

Best Practices for

Small Farms | Farmers Markets | Community Garden

April 6th: **Best Practices for Community Gardens During COVID-19**
11 am PST / 12 pm MST



April 13th: **Best Practices at Farmers Markets and Farm Stands During COVID-19**
11 am PST / 12 pm MST



April 21st: **Getting Started with CSA**
11 am PST / 12 pm MST

April 21st: **Best Practices for Farm Deliveries, Pick-up & CSA During COVID-19**
1 pm PST / 2 pm MST



To register and view the full webinar schedule:
<https://www.cultivatinguccess.org/webinar-series>

Questions? email cdephelps@uidaho.edu



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[cultivatinguccess.org/webinar-series](https://www.cultivatinguccess.org/webinar-series)

Thank You

The background of the slide is a photograph of a market stall. In the foreground, there are several bright red, round tomatoes. Behind them, there is a large pile of radishes with red skin and white interiors. To the right, a black chalkboard is visible with some white chalk writing, including the word 'Organic' and a smiley face. A dark blue semi-transparent box with white text is overlaid on the bottom right of the image.

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