



Safety Guide during Covid-19

Updated 4/20/21 - Subject to change as our systems evolve and improve!

This guide is based on current best practices sourced from the [Oregon Farmers Market Association](#) and the [Farmer's Market Coalition](#). This guide is intended to help Astoria Sunday Market vendors sell safely at the market during Covid-19. It will continue to be updated with actions ASM will take and recommend to ensure vendor and customer safety.

When and Where

- We are open on Sundays, 10am - 3pm!
- We are open on 12th St from Marine to Exchange.

See the 2021 Vendor Regulations for general market vendor instructions. This guide is specifically about safety during Covid-19.

General Operations

- Most vendor types are allowed, regardless of product type, as long as they are practicing safe social distancing; HOWEVER food court vendors and any vendor who cannot, by definition, maintain social distance (masseuses, face painters, etc.) may NOT be allowed at market. Please contact Market Manager for more information on your specific constraints.
- Food Court will be paused if county is in high-risk.
- Market staff, vendors, and volunteers MUST wear cloth, paper or disposable face coverings.
- We have implemented a zero-tolerance policy for coming to market when sick, for both staff and vendors. No questions asked, and no cancellation fee.
- You are required to stay home if exposed to COVID-19.
- No live music is booked at ASM until further notice

Safe Selling Practices / Ideas / Suggestions for Vendors

Covid-Safe Booth Layout & Display Ideas / Recommendations (See bottom of document for gallery of photo ideas)

- Create “Order Here” and “Pick Up & Pay Here” stations with signage and chalk on the pavement.
- Use plexiglass barriers where possible.
- Set up with ample space for customer spacing, as designated on the market site map.
- Have a booth layout that promotes safe social distancing. Have your product on the outside of your booth and do not allow customers to enter inside your booth.
 - A good [booth layout strategy](#) is to put an empty table at the front of the booth, with the table with products behind it, then the vendors behind that table enforcing social distance and putting [products out of reach of customers](#).
- Display your product lists with unit prices for customers.
- Vendors and staff are required to wipe down high touch areas, such as tables, displays, and cash boxes frequently.
- Bring plastic tablecloths (or clear plastic to cover cloth tablecloths) for easier wipe-downs.
- Wear gloves when possible and change between transactions.

Selling

All Types of Vendors:

- Round prices to the nearest dollar amount, where possible, to cut down on the number of coins and cash changing hands per transaction.
- Have some items on display in the front of your booth, and keep a backstock of duplicate items that are pre-packaged for sale.
- You are still encouraged to accept all forms of payment, but to quarantine cash. This means to keep a change bag that has been isolated for at least 24 hours and is separate from the cash box you would normally give change out of.
- Bring your own hand washing gear if possible, in addition to hand sanitizer, to keep your own hands clean.
- Do not handle customer’s personal bags.
- Consider accepting pre-orders before market day.

Farmers & Food Vendors:

- Pre-package and bundle your product - no loose or bulk items.

- Consider whether samples are appropriate for you -- samples are allowed; only restriction is that vendors must hand to customer. Customer cannot pick up themselves.
- Collect and bag all items for customers. This can be enforced through signage, by putting the cash register at the front of the booth, along with other visual and verbal guidance.
- Vendors who are handling money, tokens or vouchers should not handle food products until they have washed their hands. If possible, if you have more than one person manning your booth, designate one person to handle and bag purchases for customers, while a second person handles money and transactions.

Artist, Maker, Body Care, & Service-Based Vendors:

- Customers may not touch or try on items on display.
- Vendors will handle all items and vendors need to display signage that tells market-goers to ask to see something.
- No samples or pre-packaged samples.
- Sanitize an item if it's necessary for a customer to touch (for example: trying on a ring)

Additional Resources

- To check your county's Phase #, see [this page of the Governor's website](#).
- Read the newest [retail guidelines](#) and [restaurant guidelines](#) available from the Oregon Health Authority
- OFMA has put together a document to share what farmers markets across the state are doing to implement regulations & best practices. You can read stories from the market managers [here](#).
- OFMA has also put together a document of photographs from markets across the state, which provide visual suggestions for implementing COVID-19 strategies. You can view those pictures [here](#).
- The Farmers Market Coalition has put together an excellent [webpage](#) with resources for farmers markets, including best practices, sample press releases, Facebook posts, emails, etc. (Many of our recommendations came from this page).
- OSU Extension has put out a [great handout](#), which will be especially useful for your farm vendors, but pertinent to market operators too
- Oregon Health Authority has a [COVID-19 page](#)
- The CDC has a [FAQ COVID 19](#) page
- USDA : [Coronavirus information](#)

- FDA : [COVID 19 Guidance](#)
- WHO: [COVID-19 advice for the public](#)

Thank you & please let me know if you have any questions!

PHOTO GALLERY OF VENDOR IDEAS FOR COVID SAFETY:











