Today's webinar will start at 11am Pacific / 12pm Mountain

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CULTIVATING SUCCESS™

sustainable small farms education

Best Practices for Farmers' Markets and Farm Stands During COVID-19

Faith Critzer
Produce Safety Extension Specialist
Washington State University
April 13, 2020

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University of Idaho Extension

Rural roots
Healthy Food, Healthy Farms, Healthy Communities

Food Systems
Washington State University

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Today's Presenter

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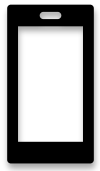
Webinar Tips

Close all other programs running on your computer



Check your sound – problems with clarity, speed, etc. switch to the phone

Call-in number provided in the welcome email

Mute computer sound when using phone

Type in questions for speakers (or for help with viewing & sound) into question box

Slide handout was sent to by email and will be posted to the Cultivating Success™ website along with the webinar recording.

Management Strategies for Farmers Markets and Farm Stands in the Time of COVID-19

Faith Critzer
Associate Professor
Produce Safety Extension Specialist
Washington State University

WHAT'S ON DOCKET FOR TODAY?

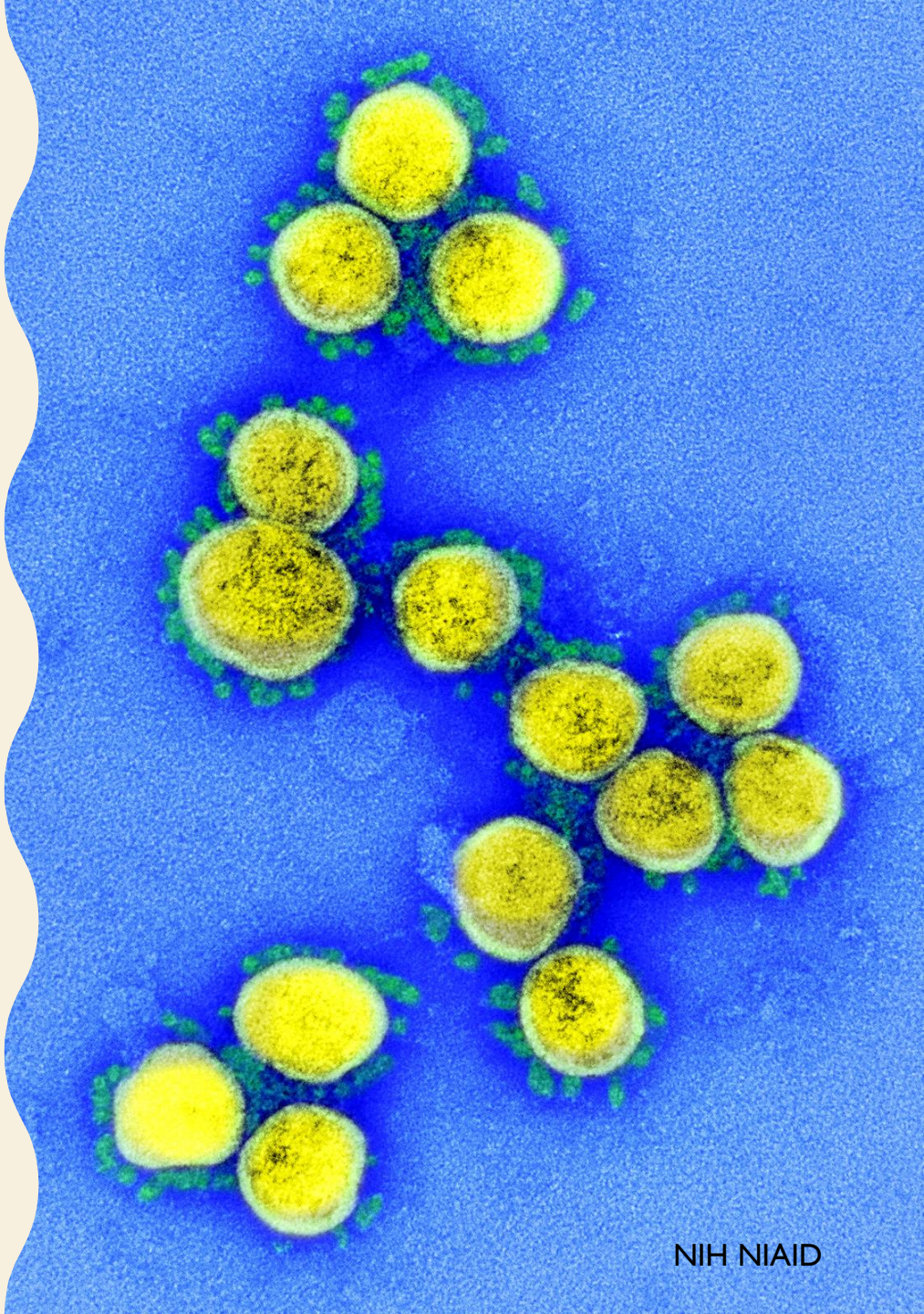
- COVID-19 – strategies for managing risk
  - Protective measures farms are already employing as part of their food safety programs
    - Cleaning and sanitizing
    - Worker health and hygiene programs
  - Additional considerations which are new to COVID-19

PLEASE KEEP IN MIND….

- This is a new virus, it is being studied around the world. New information is likely, so stay engaged to remain informed.
- We will be discussing different management strategies based upon our current knowledge. Your role is to take information and determine how to manage risk within in your stand, booth, or market.

COVID-19

- Caused by a virus - SARS-CoV-2
  - Coronavirus family
    - Large group of viruses generally cause upper respiratory illnesses
    - Enveloped, RNA virus
  - Transmission through respiratory droplets
    - Inhaled or by touching surfaces where droplets have landed followed by touching of nose, eyes, and mouth
  - Transmission from asymptomatic individuals also possible
  - No evidence that it is transmitted via food



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TOOLS WHICH CAN BE USED AT THE MARKET

01

CLEANING AND SANITIZING HIGH TOUCH SURFACES

02

MAINTAINING HAND HYGIENE

03

SOCIAL DISTANCING

CLEANING AND SANITIZING

Cleaning and sanitizing are already recognized as key to managing food safety risks and are a tenant of Good Agricultural Practices

These practices will also be protective as they will help inactivate SARS-CoV-2 which may be on a surface so that it will not infect another person

CLEAN OR SANITIZE? WHAT DOES IT MEAN?

- Clean does not mean Sanitized
- Clean is the removal of all visible soil
- Sanitizing is the creation of a hygienic environment, generally through the reduction of microorganisms
- Sanitization is an invisible barrier against foodborne illness

CLEANING

The purpose of cleaning is to remove soil, food, and any other organic matter from a surface so that the sanitizer can better target the microorganism.

Wet cleaning

- Water
- Water, detergent, rinse

Dry cleaning

- Sweep/brush/wipe without water

SANITIZING

The purpose of sanitizing is inactivating target microorganisms which may be on a surface that could make people ill.

Oxidizers

- Chlorine
- Peroxyacetic Acid
- Chlorine Dioxide

Quaternary ammonia compounds (QUAT)

Alcohol

UV light

- UV-C germicidal range

Temperature

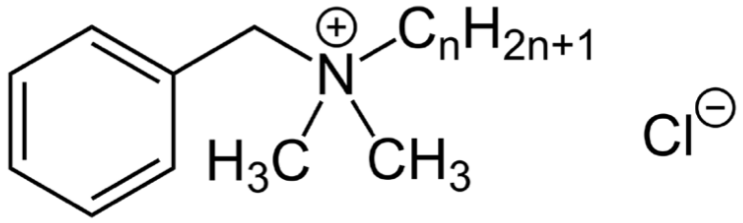
- Steam or hot water
- Surface which is being sanitizing much reach 160°F

Oxidizers

- Chlorine
  - Sodium or calcium hypochlorite
- Peroxyacetic Acid (PAA)
- Hydrogen Peroxide
- Chlorine Dioxide

- These compounds oxidize components of microorganisms to inactivate or kill them
- They also oxidize everything they interact with
  - Soil
  - Plant matter
  - Equipment
  - Electronics
- This makes cleaning surfaces first key
- Use at appropriate concentration and use appropriate contact time (EPA label)
- EPA registers all sanitizers as antimicrobial pesticide products unless they are a pesticide device (e.g. UV light or ozone generator)

Quaternary ammonia compounds (QUAT)



n = 8, 10, 12, 14, 16, 18

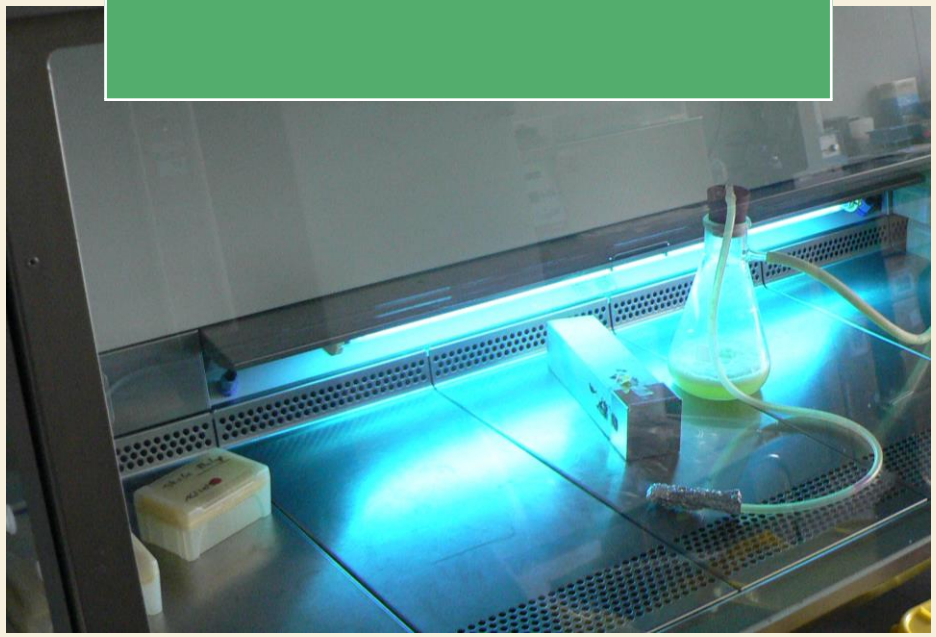
- Quaternary ammonia compounds
  - Several formulations, but all will have a positive charge
  - Microorganisms have a slight negative charge- interaction with quats causes cell disruption
  - Coats surfaces leaving a film that will remain behind
  - Not as corrosive to equipment as compounds in the oxidizer category
  - NOT permitted in organic production without potable water rinse

Alcohol

- Isopropanol
- Ethanol
- 60-90% optimal antimicrobial activity
- Used preferentially in areas which should be maintained as dry
  - Computer interfaces and other electronics
  - Dry packing equipment
- Often mixed with quats- important to get quat-free formula for organic production

UV light

- UV-C germicidal range



- UV lamps
  - Nearly all the output is at 254 nm, very close to optimum wavelength
  - Causes cross-linking of RNA or DNA
  - Will only sanitize surface of what the light touches
  - Will cause damage to both eyes and skin
    - Shield employees or only treat when employees are not present
  - EPA pesticide device- should have an EPA Establishment Number

Temperature

- Steam or hot water
- Surface which is being sanitizing much reach 160°F

- Most demanding to apply
- Most surfaces with a plastic component or electronics are not designed to withstand these temperatures
- Also demanding to maintain temperature uniformly and can easily deplete hot water supply
- Most appropriate for laundering of any washable surfaces – sanitize cycle of washing machine boosts temperature to 165°F

KEY CONSIDERATIONS FOR SANITIZERS

- Does it have an EPA registration number – a must for oxidizers, quats, alcohols
- Use the EPA label to determine key criteria for application
  - Concentration
  - Time
  - Target organisms
- Instructions will differ for food contact and non-food contact surfaces
- UV light (pesticide device) will have EPA Establishment Number and

KEY CONSIDERATIONS WITH COVID-19 - CLEANING & SANITIZATION

What areas are a high priority for cleaning and/or sanitization?

- Anything that is frequently touched by employees or vendors should be targeted

What compound do you currently use as a sanitizer in your operation?

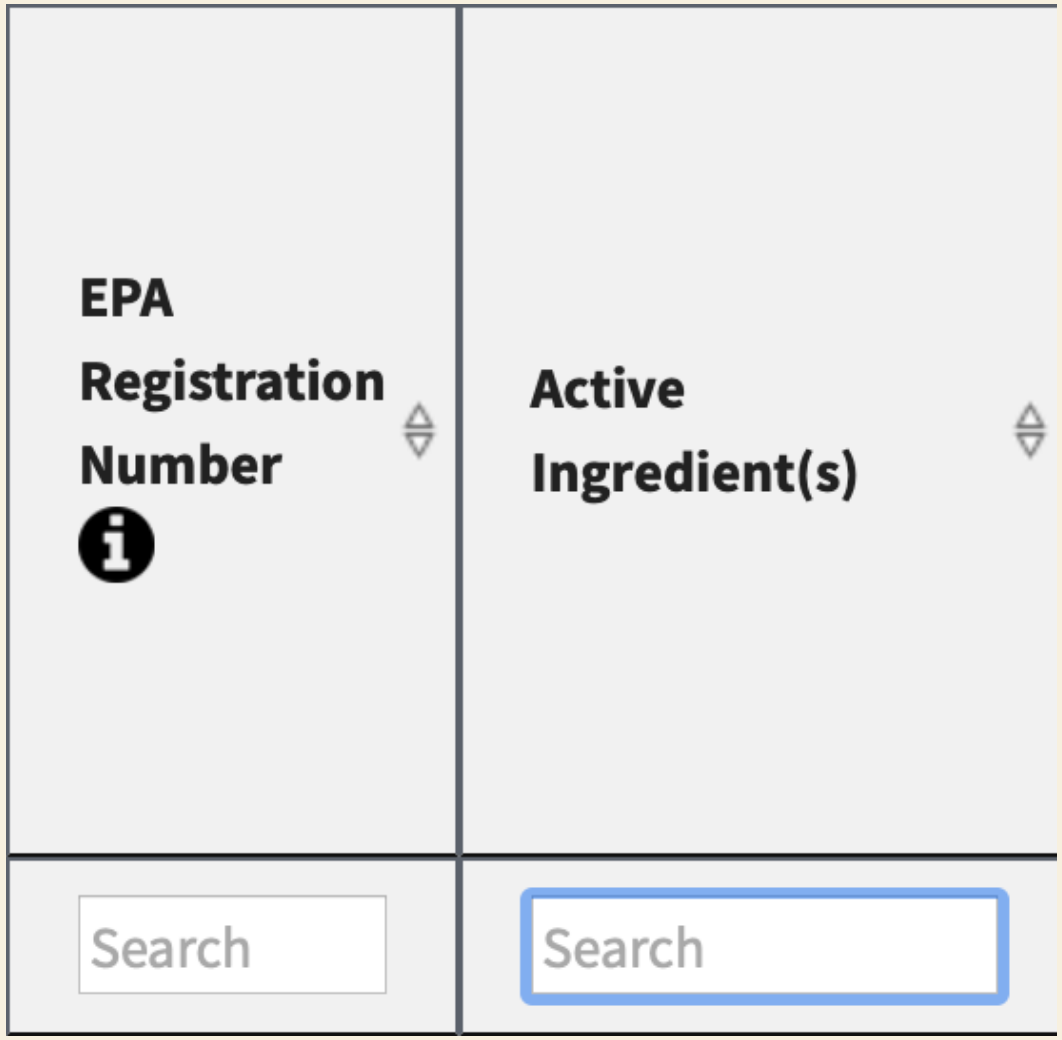
Do you currently have a written program for cleaning and/or sanitizing this surface?

Is this a food contact surface?

CLEANING AND SANITIZING HIGH TOUCH SURFACES

- EPA List N: Disinfectants for use against SARS-CoV-2
  - https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

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
Search	Search	Search		Search	Search	Search	Search	Search



1) Look up EPA reg no. for products you currently have on hand

2) What active compound do you want to use?
Sodium hypochlorite
Peroxyacetic acid/hydrogen peroxide
Hydrogen peroxide
Quaternary ammonium
Isopropanol
Ethanol

HIGH TOUCH SURFACE MANAGEMENT

- Are there any surfaces which can be eliminated or should be altered?
  - Preferentially use nonporous surfaces (hard plastic, stainless steel, painted metal)
  - Sampling should be phased out while managing COVID-19
- Make sure that all surfaces have a management plan for sanitization
  - Restroom, handwashing facilities for the market
  - Coins/tokens used for farmers' market currency
  - Tablets/phones used to process payments

MAINTAINING HAND HYGIENE

HOW WILL EMPLOYEES AND PATRONS MAINTAIN HAND HYGIENE?

- Portable hand washing stations
  - Commercial or self-made options
  - https://extension.umn.edu/growing-safe-food/farm-handwashing-important-food-safety
- Access to hand sanitizer
  - Preferentially after washing hands
  - >60% alcohol content
- If gloves are used, they must be taken off to not contaminate your hands

SOCIAL DISTANCING

THINKING OUTSIDE OF THE BOX

- Everyone is facing the same situation
  - Idaho Farmers Market Association
  - Washington State Farmers Market Association
  - Washington State Department of Agriculture
  - Cultivating Success

Photo by Debbie Roos

THINKING OUTSIDE THE BOX

Photo from:
https://www.farmanddairy.com/news/farmers-markets-adjust-to-covid-19-social-distancing-guidelines/607905.html

- It will be challenging to maintain 6ft social distancing recommendation for most markets considering space constraints- new models are being explored throughout the US
- Online platforms can allow for prepaid sales to occur with planned pick-up/delivery timed to maximize social distancing and minimize traffic
- Drive-thru style interaction with vendors.

FARMERS MARKET OPERATIONS

- Limit the number of vendors to accommodate social distancing guidelines
- Space vendors with greater separation to
- Remove or restrict areas where patrons can linger or gather
- Clearly communicate through online presence, signage, or taped walkways new policies in place to help minimize risk for patrons and vendors

Photo by Debbie Roos

RESOURCES

- FDA- FAQ for the food industry
- CDC- COVID-19 General Guidance and Interim Guidance for Businesses and Employers
- WSDA- COVID-19 General Resources and Produce Safety Program Information
- Wa DOH- COVID-19 General Resources and Workplace and Employer Resources
- Idaho- Coronavirus General Resources

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Increasing the number and success of small farmers and ranchers in Idaho.

The vision of the Cultivating Success™ program is to increase producer and consumer understanding, value, and support of sustainable local farming systems in Idaho through educational and experiential opportunities. Partners in this program strive to create strong communities with infrastructures that provide the resources and skills needed to produce local and sustainable food and agricultural products for the residents of the Inland Northwest.

Featured Programs
Winter 2020

- Upcoming Webinars
- Recorded Webinars
- Idaho Farm Link
- 10 Acres & A Dream
- COVID-19 Resources
- UI CALS Publications

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Cultivating Success offers a **FREE** lunchtime webinar series designed to help you explore, strengthen or expand your small farm or ranch operation!

Mondays and Tuesdays at 11 am PST / 12 pm MST

Upcoming Webinars

Tuesday, April 21st – Getting Started with CSA (Community Supported Agriculture)
Tuesday, April 21st – Best Practices for Farm Deliveries, Pick-Ups & CSAs During COVID-19
Tuesday, April 28th – Backyard Poultry Production

https://www.cultivatingsuccess.org/webinar-series

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Our post-webinar evaluation is short and quick! And, your feedback is important!

Click on the link below or type it into your browser to complete the evaluation:
https://www.surveymonkey.com/r/Farmers_Markets_COVID19

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