BEST PRACTICES

• Suspend sampling
• Practice hand hygiene
• Limit market volume by promoting:
  ◦ Pre-ordering
  ◦ Alternate pickup locations or delivery

COMMUNICATION

• Vendors and customers with COVID-19 symptoms or who have come into contact with someone who is sick should not come to the market. Anyone displaying symptoms will be asked to leave.
  ◦ Communicate this to customers
• Market managers should communicate proactively about how the market is limiting the spread of illness.
• Review CDC guidance about cleaning and disinfection and be ready to communicate if a known COVID-19 patient has been at the market recently.

CLEANING AND DISINFECTION

• Provide handwashing and/or hand sanitizer stations at entrances, exits, and restrooms
  ◦ Hand-sanitize after every transaction
  ◦ Cover your nose and mouth
• Disinfect surfaces: railings, doorknobs, tables, etc. regularly
• Use EPA recommended disinfectants
  ◦ 5 tablespoons bleach per gallon of water
• Use non-porous plastic tables or table coverings
• Eliminate or disinfect common touch points throughout the market.

THE GOOD NEWS

COVID-19 is not a foodborne illness. It is extremely unlikely someone will catch it through eating. The routes to be concerned about include close proximity to many people or coming in contact with high touch surfaces.

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