RVAg Marketplace Internal COVID-19 Guidelines

We believe that the RVAg online Marketplace is an essential food resource and our intention is to protect our farmers and producers, and our customers and staff during our vendor drops and our customer pick-ups. We have to retain customer confidence that of the many public spaces they will visit, the RVAg farmers, producers and staff are highly attentive to the best sanitary practices. The majority of the items below are things that you should already be doing. To help reassure RVAg customers that our pick-up sites are a safe place to be, effective immediately, we are enforcing the below processes:

For our Farmer and Producers:

- Follow simple CDC rules for washing hands and avoid your touching eyes, nose, mouth or face.
- All vendors must wear clean gloves when packaging customer products
- Maintain social distancing when picking, processing and packaging customer products.
- If you have been diagnosed with COVID-19, please let us know immediately
- If you or one of your workers feel sick, please have that person stay home
- A list of EPA approved disinfectants for COVID-19 can be found here
- Vendors should and wash their hands periodically throughout the day, especially before and after eating. Wash your hands for at least 20 seconds and be thorough – soaping up the palms of your hands, the backs of your hands, your wrists, between your fingers
- Sneeze or cough into a tissue or into the crease of your elbow
- All orders must be pre-packaged prior to delivery to drop-off site.
- To allow for an easily sanitized surface, do not use table cloths or other porous surfaces to prepare customer orders.
- We recommend that you sanitize mobile devices regularly.

For our Produces Preparing Packaged Food:

Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.

Unlike foodborne gastrointestinal (GI) viruses like norovirus and hepatitis A that often make people ill through contaminated food, SARS-CoV-2, which causes COVID-19, is a virus that causes respiratory illness. Foodborne exposure to this virus is not known to be a route of transmission.

The virus is thought to spread mainly from person-to-person. This includes between people who are in close contact with one another (within about 6 feet), and through respiratory droplets produced when an infected person coughs or sneezes. These droplets can land in the mouths or noses of people who are nearby or possibly be inhaled into the lungs. It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their mouth, nose, or possibly their eyes, but this is not thought to be the main way the virus spreads. However, it’s always critical to follow the 4 key steps of food safety—clean, separate, cook, and chill – to prevent foodborne illness.
For farmers and producers who wish to learn more about food safety, we recommend that they take the ServSafe® Food Handler online course ($15).

All RVAg Staff and Volunteers:

- If you have been diagnosed with COVID-19, please let us know immediately.
- If you or a staff member feel sick, please have that person stay home.
- A list of EPA approved disinfectants for COVID-19 can be found here.
- All CFM staff and vendors should wash their hands periodically throughout the day, especially before and after eating. Wash your hands for at least 20 seconds and be thorough – soaping up the palms of your hands, the backs of your hands, your wrists, and between your fingers. We plan to set up handwashing stations at our market pick-up sites, in addition to the sinks in the restrooms. RVAg staff and volunteers will regularly wipe down the door handles, bathroom surfaces and other high-traffic areas.
- Handwashing stations will include a hands-free spigot, anti-bacterial soap, a catch basin for water and paper towels.
- Avoid touching your eyes, nose, and mouth.
- Sneeze or cough into a tissue or into the crease of their elbow.
- We will have hand sanitizer for your use as well as and customer use.
- All RVAg staff will wear clean gloves at all times.
- All RVAg staff will sanitize mobile devices regularly.
- Customers can drive through and do not even have to get out of their cars. RVAg staff can hand customers their pre-paid, pre-packaged orders, making a note of any order discrepancies.

We will keep monitoring the situation. Please feel free to email us at manager@rvagriculture.org if you have any questions or concerns. This page will be updated with information as this situation continues to develop. You can view information and updates provided to the public on our RVAg Marketplace website.

Thank you for your continued support and understanding!

Lisa M. Dearden
RVAg Executive Director
ServSafe® Instructor/Proctor
Member, Conference for Food Protection
Preventative Controls Qualified Individual