Vendor Guidelines + Covid-19

The Bloomfield Saturday Market will REMAIN OPEN, providing fresh, healthy food for the Pittsburgh community. We are actively making operational and procedural changes to protect customers, farmers, and staff and to mitigate the spread of disease, including following all guidance provided by the Pennsylvania Department of Agriculture. The Allegheny County Stay at Home Order lists farmer's markets as essential businesses.

In addition to quickly integrating the PA Department of Agriculture guidance, here are some additional actions that we are taking to protect our community:

Requiring that our farmers, food vendors, and other market partners adhere to best practices as outlined by the Center for Disease Control and Prevention to reduce the exposure and spread of coronavirus COVID-19:

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**Ordering**

➔ Pre-orders, pickup, and delivery are highly encouraged.

➔ 1 staff person handling food distribution; 1 staff member handling money.

   ◆ Each staff person is to wear gloves and a mask; sanitize/wash hands between each glove change.

➔ Checks, PayPal, Venmo are highly encouraged.

➔ Tokens/Food Bucks: TBD

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**Packaging**

➔ Everything MUST be pre-packaged;

   ◆ **Farmers/Producers** must have their vegetables and fruits in a sealed to-go bag already prepared before arrival of the market.

      • There will be NO packaging of goods ON SITE.
      • Signs at every table reminding people to not handle unless buying.
      • **No food on tables** where customers can touch them. You must set up all food **behind you** or in your vehicle so that the staff person handling food will be the ONLY one doing so.
      • Put LESS out, restock MORE (hang signs saying there is more available)

   ◆ **Prepared food** must have all goods pre-packaged and ready to sell. There will be NO preparing or packaging of goods ON SITE. You are able to offer your same menu but in a packaged “to-go” or “make at home” option.

      • **EXAMPLE:** Caliente Pizza is offering a “build your own pizza” option for their customers; everything you would need to build 2 large pizzas in a pizza box to-go.
Operations

➔ Customers **CANNOT** handle food unless they are purchasing it.

➔ When providing a product for a customer, please make sure the customer has stepped back from the table to give you enough space to place the purchased goods on the table. Once you've stepped back into your social distance space, the customer may approach the table to collect their goods.

➔ There will be **NO** samples offered.

➔ There will be **NO** tablecloths.

➔ Sanitize/clean your area/tables/card readers as often as possible, at least **once each hour**.

➔ Vendors should **NOT** handle customers’ reusable bags.
  ◆ *We recommend:* put empty tables between you and customers. They can tell you what they want while you stand a safe distance back. You can ask them to step back while you place items they purchase on the table and then back away while they step up to bag or pick up their packages.

➔ **No sick staff person allowed.** Nobody should be in the market if they have a fever or are showing any COVID19 related symptoms. If our staff sees or hears of this, the individual will be ordered to leave the market immediately. Per the CDC and other health guidelines, you must inform us of any suspected or confirmed COVID19 exposure or symptoms for anyone scheduled to be at your stand.
  ◆ For any staff person, a sneeze or cough requires hand washing

➔ All staff must wear a mask, gloves, and wash hands (**at least once hourly**)
  ◆ Producers must wear gloves and a mask at all times when servicing the public. If we see anyone not doing so, you will be given a warning, and if you don’t correct immediately, you’ll be told to leave the market for that day, and potentially longer. **This is non-negotiable.**

➔ Help us encourage **social distancing** and communicate to buyers.

**Below are some examples of ways to handle cash/checks and of signage ideas**