



## *Staying Safe on the Farm this Season*

Keeping you, your farm and your customers safe is a huge concern on everyone's mind. It's imperative that we all take the necessary precautions to protect ourselves, staff and customers.

In the face of concerns about the spread of COVID-19 and its impact on Kentucky's agricultural and food-delivery industries, Commissioner Ryan Quarles and the Kentucky Department of Agriculture have developed these recommendations to assist you in planning for a successful and safe season in 2020.

### **Before You Open for Business**

- Communicate with key community partners such as your local health department.
  - Ask your health department what steps are necessary before you can open for business.
  - Invite your health department to visit to see if they have any suggestions during this time or signage that may be of benefit to you and your customers.
- Educate your employees about appropriate sanitization steps:
  - Hand-washing at least once each hour.
  - Sanitizing frequently-touched surfaces at least once each hour.
  - Designating one employee who is wearing sanitary gloves to handle money or vouchers and another to handle food or products, where possible.
- Review your lay-out map to spread out the gaps between employees and customers. If possible move products outside and spread out on extra tables.
- Display public-health messages and materials (from CDC and health departments) where they are visible to everyone.
- Set up infection-prevention equipment and supplies, especially in high-traffic areas:
  - For everyone: Sinks with soap and water, liquid sanitizer dispensers, and tissues.
  - For staff handling money and vouchers: sanitary gloves and liquid sanitizer dispensers.
- Do not schedule grand-opening or kids-day events that might encourage people to congregate.
- Temporary close kid friendly area or playgrounds.
- Design a drive-through option/preorders/curb-side service for customers who wish to remain in their cars.
- Use social media platforms to communicate with customers about your public health measures.
- Use social media platforms to communicate with customers as inventory available.
- You may want to suggest that even though the weather is beautiful outside we could still have some cold weather (freezing or frost) that could damage your products. Suggest, let us grow for you for another week or two.

### **During Operating Hours**

- Tell employees, and customers that protecting public health is of paramount importance.
- Display signage in public areas enforcing social distancing between people, and encouraging visitors to wash their hands.
- Possibly remove seating areas so customers or employees will not congregate.
- Ensure restrooms are sanitized every hour and never runs out of soap and paper towels.
- Encourage people who appear to be sick to go home and stay there until they are well.
- Practice social distancing.

- Setup a barrier at your cash register/check-out
  - Stack potting soil bags or mulch in front of counter that would provide additional distance, but make sure it's not a safety (tripping) hazard.
- Do not offer free food samples or cooking demonstrations.
- Require employees to wash their hands at least once each hour.
- Use sanitary wipes to clean frequently-touched surfaces at least once each hour.
- Ensure employees sanitize their frequently-touched surfaces as part of their end-of-day activities.

## **Other Resources**

- Governor Beshear's Executive Order 2020-246, March 22, 2020
  - [https://governor.ky.gov/attachments/20200322\\_Executive-Order\\_2020-246\\_Retail.pdf](https://governor.ky.gov/attachments/20200322_Executive-Order_2020-246_Retail.pdf)
- Kentucky Department of Agriculture, COVID-19 Resources
  - <https://www.kyagr.com/covid19>
- Kentucky COVID-19
  - <https://govstatus.egov.com/kycovid19>
  - KY COVID-19 Hotline: 800-722-5725
- Centers for Disease Control and Prevention
  - <https://www.cdc.gov/coronavirus/2019-ncov/index.html>
  - Schools, Workplaces and Community Locations: <https://www.cdc.gov/coronavirus/2019-ncov/community/index.html>
  - Resources for Business and Employers
    - <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html>
    - <https://chfs.ky.gov/agencies/dph/covid19/donotentersign.pdf>
    - <https://chfs.ky.gov/agencies/dph/covid19/donotentersign.pdf>
  - Cleaning and Disinfection for Community Facilities <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>
- Association of Food and Drug Officials (AFDO), Food Industry Recommended Protocols when Employee/Customer tests Positive for COVID-19  
<http://www.afdo.org/resources/Documents/COVID19/2020-03-27%20FBIA%20COVID-19Case%20Recommendations.pdf>
- Kentucky Cabinet for Health and Family Services
  - <https://govstatus.egov.com/kycovid19>
  - Listing of local health departments:  
<https://chfs.ky.gov/agencies/dph/dafm/LHDInfo/AlphaLHDListing.pdf>
- USDA Rural Development COVID-19 Response <https://www.rd.usda.gov/coronavirus>
  - Information on Rural Development loan payment assistance, application deadline extensions and more
  - <https://www.usda.gov/>
- U.S. Small Business Administration
  - [https://www.sba.gov/funding-programs/disaster-assistance?utm\\_medium=email&utm\\_source=govdelivery](https://www.sba.gov/funding-programs/disaster-assistance?utm_medium=email&utm_source=govdelivery)
- Kentucky Center for Agriculture and Rural Development
  - <https://www.kcard.info/>