Denver’s Farmers Market Requirements

Effective April 27, 2020 until any superseding orders are issued

Farmers markets are considered critical businesses and therefore are allowed to operate and provide food to their communities during the Denver Stay at Home Order (March 26, 2020; extended April 24, 2020; DRMC 24-16). Farmers markets in Denver must operate in a manner that prioritizes public health and safety, including implementing physical distancing and enhanced hygiene practices. This guidance shall be adhered to, at minimum, throughout the 2020 farmers market season and is subject to change as updates regarding the progression of COVID-19 are provided by local, state, and federal public health officials.

Coordinator Requirements

Coordinators are responsible for minimizing risks to guests, vendors, and market staff alike. Below are the minimum requirements for each of these groups to address the highest concerns. If a market is found to be out of compliance with any of the requirements below, or with any additional requirements set forth, whether it be by Denver or the State, the operator may be subject to enforcement action.

For Customer:

- Adequate signage at the entrance and throughout the market to encourage the following:
  - Those that are ill, especially if experiencing fever, cough or shortness of breath, shall not participate
  - Covering coughs or sneezes (into the sleeve or elbow, not hands)
  - Good hand hygiene practices
  - Physical distancing while shopping
  - Wearing a face covering while in the market
  - Goal is to buy or pick up what is needed and leave as quickly as possible

- Physical distancing throughout the market:
  - A market layout that provides 6 foot spacing between guests with indicators such as cones, tape, etc.
  - Barriers, such as fencing, that prevent access of people into the market that are not entering through the main entrance.
  - A single entrance and exit point that allows for one-way traffic flow of guests through the market
  - Monitor the number of guests in the market; no more than 2 guests per vendor permitted
    Ex: If the market has 10 vendors, there shall be no more than 20 guests at any given time
  - No seating or other means that encourage congregation at the market shall be provided, including, but not limited to chairs and tables, live music, and/or children’s activities

- Hand washing stations or access to hand sanitizer shall be made available for customers throughout market

For Vendors:

- Only essential business shall be allowed to participate in the market, including:
  - Whole produce stands (set pricing/size of container)
  - Cottage food vendors
  - Prepared foods (in to-go packaging only)
  - Beverage vendors (in to-go packaging only)
  - Pet food vendors
  - Flower farmers
• Artisan vendors that sell essential products, may participate in the market, but it is encouraged that a product that is non-perishable and can be sold online with mail or delivery service, be done in that manner.
• Non-essential businesses and artisan vendors that do not sell essential products shall not participate in the market.
• Physical distancing
  o Adequate time and space shall be provided for load-in and load-out for all vendors
  o Allow only the number of vendors that will permit spacing of at least 6 feet between booths, and permit a flow that maintains physical distancing of guests at all times
• Strongly recommend creating an online ordering and touchless payment system as well as curbside pick-up for customers to encourage physical distancing
• Signage for attendees that discourages touching product that is not purchase or asking guests to allow for only vendors to touch the product. Include pricing on signs that allow for attendees to know price from 6ft away.
• Highly recommended that there are two individuals running any given booth, with one handling money and one handling product.

For Market Staff/Volunteers:
• If an information booth, is provided, it shall be located at the beginning of the market and focus on market requirements as they relate to COVID-19 and other requirements in this document
• All highly touched surfaces shall be disinfected at a routine frequency
• If handouts are provided at the market they shall be done so in a way to minimize human-to-human contact
• Market staff shall have a means to communicate with market attendees prior to the event to make them aware of market rules, such as a website or community social media page
• All market staff must wear face coverings at the market
• Good hand hygiene practices shall be adhered to through hand washing and the use of hand sanitizer

Vendor Requirements

Vendors are responsible to ensure the safety and sanitation for themselves, fellow vendors and guests. A failure to comply with any mandates that apply to their business under the order may result in further enforcement action.

For All Vendors:
• Those that are ill, especially if experiencing fever, cough or shortness of breath, shall not participate;
• All vendors shall wear a face covering;
• Vendors shall only sell essential items such as agricultural products and food;
• Encourage online payment and pre-ordering;
• If payment occurs at booth, regularly disinfect payment devices with disinfecting wipes containing at least 70% alcohol. Dry surface thoroughly;
• Maintain a 6-foot physical distance from other individuals;
• Wash hands with soap and water for at least 20 seconds as frequently as possible or use hand sanitizer when hand-sinks are not available
• Vendors shall not shake hands with others;
• Provide hand sanitizer for guest use to encourage good hygiene practices, especially if payment is taken onsite
For Food Vendors, including Food Trucks:

- All food vendors are subject to the Denver Retail Food Establishment Rules and Regulations;
- All necessary licenses shall be obtained prior to participating in the market;
- All premade products, such as baked goods, must be pre-packaged at their place of production;
- Onsite prepared foods must be placed in to-go containers for offsite consumption, including food trucks;
- No sampling or emos are allowed at the market;
- Hand washing sinks with hot water measuring 100F, soap, paper towels and a catch basin for gray water shall be made available at the stand and cannot be shared with other vendors or guests; food trucks must have their plumbed hand washing sink functioning, as required;
- Food safety classes shall be completed as required for cottage food vendors and is highly recommended for all food vendors;
- Post signage encouraging guests to wash hands prior to consumption of food.