

## 2020 Food Court Parameters for Opening

These guidelines are in accordance with, and based on local, state and Oregon Farmers Markets Association guidelines

Market staff and Members **MUST** wear cloth, paper, disposable face coverings or face shields. Market will provide these for staff, while Members must provide these for anyone working their booths (per Gov. Brown order 5-15-2020)

There will be a zero tolerance policy for coming to work sick. Members and/or their staff must stay home if sick or exposed to Covid-19

Must declare attendance by 2pm every Wednesday for that Saturday

Sidewalls are advised and may be required based on location

Delineators may be placed to keep customers 1' from each member's counters

You may place a table in front of your booth to separate the customer from your front counter

Recommend sneeze barriers/guards for transactions. You can find some options at [dgsretail.com](http://dgsretail.com) or [creativeshelters.com](http://creativeshelters.com)

Take out only orders

No Durables, ie metal forks for customer use

No Entertainment

No tables in Food Court

No composting staff

Plastic cutlery allowed

No self-service items displayed

Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single service packets

Frequently disinfect all common areas and touch points, including payment devices

Social Distancing Officer – each booth must assign one person to be in charge of the customer line. If asked if they are the Social Distancing Officer they must answer yes. Customer line must maintain 6' distance between customers

Redesign booth work spaces to maintain 6' staff distance

Chalk lines for customer line 6' apart (staff will help every morning to create these)

Designate a cash handler and try to limit the exchange of cash; try and use touchless credit card processing and no signature required technology; If a customer touches your terminal, sanitize after each use; Round purchase price to the nearest dollar to limit the amount of coins and cash changing hands per transaction.

Adhere to the current guidelines for restaurants such as glove use and sanitation requirements

You must notify the office by 2pm Thursday of each week if you are modifying your menu due to supply shortages. Menu additions that aren't similar in nature to your current offerings must adhere to the Menu Addition process.