

IIWACO SATURDAY MARKET 2021 Vendor COVID Safety Regulations

LOCATION: Port of Ilwaco, west side along harbor

DATES: May 1 – September 25, 2021 **DAY/HOURS:** Saturdays, 10 am to 4 pm

DESIGN:

- Booth spaces are measured at 10' x 15'. Vendors must allow the 5' for social distancing between vendors to ensure that social distancing for shoppers can be maintained.
- Booths to have room for 6' social distancing for customers & vendors. Multiple customers cannot gather at the booth unless they are a cohesive group.
- Restrooms/handwashing available at the public restroom that is centrally located.
- Hand sanitation dispensers are also available at the Port.

VENDOR SAFETY PLAN

Vendor Requirements & Recommendations

- Required: Vendors who are sick or have family members within their household who are sick must stay home and must notify the Market at 503-440-7168 or by emailing <u>marketmanager.ilwaco@gmail.com</u>. If a vendor appears visibly ill or becomes ill at market, they will be sent home immediately.
- Required: vendors and staff to wipe down high touch areas, such as tables, screens and cash boxes, frequently.
- **G** Required: Each vendor to have hand sanitizer available to customers at checkout.
- Required: Vendors, staff and volunteers to wear masks when working directly with a customer who are closer than the 6' distancing protocol.
- □ Sampling allowed if it is *pre-packaged in a certified kitchen* or dispensed individually with the customer using a disposable container. No presetting of samples; customers cannot choose their own sample.
- Required: Food Vendors must wear disposable gloves. Absolutely no barehand contact with prepared foods such as bakery items
- Required: Vendors must have market booth layouts that promote safe social distancing. A good booth layout strategy is to put an empty table at the front of the booth, with the table with products behind it, then the vendors behind that table., enforcing social distance and putting products out of reach of customers.
- Required: Vendors to collect and bag all items for customers. This can be enforced through signage, by putting the cash register at the front of the booth, and other visual and verbal guidance.



Vendor Recommendations

- Prepackaging of food is encouraged to prevent unnecessary handling once food has left the kitchen (attached is the ODA labeling requirements for packaged foods).
- Vendors handling money, tokens or vouchers should not handle food products until they have washed their hands. If possible, encourage vendors with more than one person staffing their booth to designate one person to handle and bag purchases for customers, while a second person handles money and transactions.
- Vendors encouraged to bring their own handwashing gear if possible, in addition to hand sanitizer, to keep their own hands clean.
- Vendors encouraged to round their prices to the nearest dollar amount, where possible, to cut down on the number of coins and cash changing hands per transaction.
- Vendors recommended to bring plastic tablecloths (or clear plastic to cover cloth tablecloths) for easier wipe-downs.

MARKET CONTACT Market Manager 360-670-0120 (cell phone)

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