Farmers markets

UPDATED. Will appear before items that have been updated.

UPDATED. Farmers’ markets are considered an essential service under the BC state of emergency and are expected to comply with hygienic practices and physical distancing to reduce the transmission of COVID-19.

Note: The advice below is based on current recommendations and may change. The most up-to-date information is provided in daily briefings by the PHO and Minister of Health. Please reference materials and recent news updates:

- List of essential services
- PHO orders (Orders must be followed in a Provincial State of Emergency)
- PDF of information on this page

UPDATED. On March 26th, 2020 the Ministry of Health designated farmers’ markets as essential food and agriculture service providers. Farmers’ markets are exempt from the mass gathering order; however, they must comply with physical distancing requirements.

We recognize BC farmers’ markets are modifying their practices to comply with recommendations to protect their customers from COVID-19. Similar to other businesses where foods are purchased by the public, requirements for farmers’ markets include physical distancing and restrictions on activities.

To help prevent the spread of COVID-19, farmers’ markets are expected to comply with recommendations and orders from the Provincial Health Officer (PHO). These recommendations include limiting the number of people present in an area, practicing safe physical distancing, providing hand-washing facilities, and increasing cleaning and disinfection. Municipalities are involved in interpreting provincial orders, as they issue business licences to farmers’ markets; in some cases they are owners of the property where the farmers’ markets operate.

Physical Distancing

1. Limit entry to allow for physical distancing separation of 2 metres between individuals and family groups. In large market spaces that may include several streets or blocks, cordon off areas to limit access to allow for 2 metre separation between individuals and physical distancing within those spaces. Poster
2. Minimize entry and exit points to control the number of customers. A single entry and exit location is the best way to manage the number of customers.
3. Manage line-ups into the market to meet physical distancing requirements of 2 metres between individuals and family groups.
4. Direct traffic through the market through the use of chalk or tape markings on the ground, ropes, barriers or other markers as required.
5. Vendors set-up with adequate distance between booths.
6. UPDATED. Manage physical distancing for food vendors providing take away service (for e.g., when ordering and picking up food).
7. Create an environment in the market where customers can practice safe physical distancing of 2 metres.
8. **UPDATED.** Provide hand-washing facilities and access to hand sanitizers for vendors and customers.

**UPDATED.** Restricted Activities, Enhanced Hygiene, and Additional Measures

Markets may sell only food which includes fresh, frozen and prepared foods, take-away from food carts and food trucks, and pre-packaged liquor. This includes lower risk foods prepared at home and higher risk foods as described in the Temporary Food Market Guidelines (TFM guidelines).

Vendors are allowed to sell:
- fresh fruits, vegetables and eggs
- frozen pre-packaged meats and frozen ready-to-eat pre-packaged foods (e.g., pies, samosas, meals)
- home-prepared low risk foods as identified in Appendix I of the TFM guidelines
- higher risk foods prepared in an approved facility
- pre-packaged non-alcoholic beverages
- liquor only in sealed retail containers (e.g., bottles, cans)
- take-away meals from food carts and food trucks
- edible plants and seedlings

Handling of prepared foods:
- Vendors are encouraged to pre-package prepared foods to minimize direct contact by customers
- Prepared foods (i.e. bakery items for e.g., breads, muffins) that are not pre-packaged foods at the time of sale must be protected by a barrier (i.e. sneeze guard) or stored away from customer access. Vendors will package the product at time of sale.
- Clients of farmers' markets must not use their own containers; vendors must dispense all food products

Additional requirements and restrictions:
1. Markets must discontinue all food sampling activities, including by the glass sales of wine or other alcohols.
2. Markets must cancel activities that promote gatherings, such as demonstrations, live musicians etc.
3. Market vendors selling ready-to-eat foods must package foods into take-away containers or brown bags and post signs advising customers to not eat foods in the markets in order to comply with physical distancing requirements.
4. Markets must implement enhanced frequency of cleaning and disinfection of high touch surfaces within the market.
5. Markets must restrict entry to anyone who is ill; vendors, if they are ill, should not attend and customers who are ill should also be advised to not enter the farmers' market.
6. Farmers' market guidelines can be found on the BCCDC web-site. As with any foods prepared at home for sale at the market, if you are ill, or someone in your household is ill, do not prepare or package foods, including low risk foods.
7. Establish pick-up points in farmers' markets (for e.g., drive-thru pick-up where feasible) for online orders.
8. Where feasible create cashless payment systems through on-line orders and point of sale devices in vendor booths.
9. As they open, information about BC Farmers' Markets Online will be added to https://bcfarmersmarkettrail.com/ On-line sales are not restricted provided that they don't include high risk foods made in an unapproved facility. Crafts and other items may be sold online.

Other resources
- Food businesses
- Food banks and food distribution
- Food safety for the public