

In-and-Out Market Guidelines

Updated April 8, 2020

FARMERS MARKET VENDORS

This season, farmers markets are transitioning from community gathering spaces to transaction based markets, or IN-and-OUT Markets.



VENDOR GUIDELINES FOR THE 2020 FARMERS MARKET SEASON

- Follow prescribed state and local food safety procedures for all products offered for sale
- Products available for purchase must be transported in containers that can be sanitized.
- Require two staff per booth; one assembling orders and the other conducting transactions
- Move to credit only/debit transactions or cash without change
- Follow market guidelines for Link and nutrition incentive transactions
- All staff must wear protective gloves and masks
- Display market signage as assigned
- No exposed food. All items must be bagged, packaged or covered and contain IDPH recommended label; **“Not ready for use. Wash before preparing and eating.”**
- Only vendors and their staff may handle products. Customers must not touch any produce or products until after they have been purchased.
- Stagger booths to ensure adequate space for social distancing while shopping and waiting in line



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