

COVID-19 Prevention for You-Pick Farms

- Adopt and communicate on-farm policies for sanitation with all family members and employees:
 - Only use plastic picking containers that can be sanitized. Sanitize picking containers after every use. You can use a commercially available sanitizer for food-contact surfaces. You can also mix 1/3 cup regular bleach per gallon of water (don't use special splash-less or scented formulas); don't give wet buckets to customers or it will ruin their clothes!
 - Sanitizing surfaces (scales, cash registers, counters, tables, chairs, etc.) multiple times a day during operating activities.
 - Handwashing/sanitizing requirements (i.e. after using toilet, before handling food/produce, after handling money, etc.).
 - Daily bathroom cleaning schedules and cleaning procedure checklist that includes sanitizing all surfaces and frequently checking soap supply.
- If you offer samples, have items in individual paper cups spaced widely on a tray and personally serve them.
- Have handwashing stations available to the public.
- Place handwashing signs in applicable locations for visitors and employees. Instruct visitors to wash hands before picking.
- Have hand sanitizer at counters.
- Have trash receptacles readily available with liners in them. Don't use trash cans that require touching the trash can to throw away trash. Empty daily and clean hands after touching trash/cans.

- Minimize opportunities for people to be in close contact with one another:
 - Disperse customers throughout the picking area.
 - Consider how to minimize people waiting in line. Pay by the container instead of by the pound? Increase the number of people working the checkout?
 - Space seating far apart.
 - Postpone festivals, tours or other events that would encourage large groups of people in close proximity to each other.
- Consider having pre-picked fruit for sale to reduce the amount of time people are at the farm.
- Post signs telling people to wash all produce before eating it.
- Consider ways to sell your produce that reduce face-to-face interaction: Online orders with pre-payment for quick pick up, or even drive-through, at the farm during a specific time block, or at specific drop off locations at specific times.
- If prepared foods are served, do not place bottles of condiments, napkins, etc. on the counter; only employees should handle these items.
- Post notices on your website or social media about the safety precautions you are taking on your farm.

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