

Guidance for U-pick Farms during COVID-19

Operations:

- Communicate COVID-19 farm practices to customers by using social media, signage, etc.
- Keep up-to-date on current public health recommendations, and access posters/infographics for public display at <https://novascotia.ca/coronavirus/>
- Eliminate or close off all entertainment and gathering areas (play areas, hayrides, etc.)
- Establish an operating policy for staff so they are aware of COVID-19 operational changes
- Ensure a hygiene policy is in place for employees if they should get sick, have symptoms, or if an exposure is reported within the facility.

Building/Check-in Area:

- Post physical distancing signage at customer entrances
- Post signage notifying customers who are exhibiting symptoms of illness not to enter the property
- Provide alcohol-based hand sanitizer at entrances and pay areas for customer use
- Prevent congestion by monitoring entrances and line-ups. Use floor/ground markers for line-ups
- Ensure one-way flow through check-in area to receive containers
- Consider setting a unit price per container for product, allowing customers to use their reusable containers while limiting risk of contamination to surfaces (scales, tables, etc.) and between individuals
- If setting a price per weight for product, consider using new containers for customers to avoid potential contamination. When weighing product, disinfect scale between use.

On Farm:

- Post physical distancing signage at field entrances
- Provide alcohol-based hand sanitizer at entrance to the field
- Create one-way foot-traffic patterns for customers to walk to the field, pick, and return to payment areas
- Stagger times for groups entering the field and limit the number of groups at one time
- Designate separate locations for customers to enter and exit the field
- If possible, have a designated picking area for each family. Families, including children should stay together

Cleaning Protocols:

- Increase frequency of cleaning and disinfecting of high-touch surfaces, such as door handles, counters, cash boxes, debit machines, scales and washrooms.
- Disinfectants should be used to eliminate the coronavirus that causes COVID-19. Use products with a drug identification number (DIN) and labelled as a broad-spectrum virucide. A DIN is an 8-digit number given by Health Canada that confirms the disinfectant product is approved and safe for use in Canada. For a list of approved disinfectants: <https://www.canada.ca/en/health-canada/services/drugs-health-products/disinfectants/covid-19/list.html>
- If an approved disinfectant is not available, use a diluted bleach (5.25% sodium hypochlorite) solution:
 - Daily, prepare a bleach water solution with 5 ml (1 tsp) of unscented household bleach per 250 ml (1 cup) of water to create 1000 ppm. Ensure a wet contact time of 1 minute.
 - Discard leftover solution at end of day. Check expiration dates, and make sure bleach has not been opened for more than six months.
- If you provide reusable picking containers (plastic tubs), these must be cleaned and sanitized between customers. Wash with soapy water, rinse, then sanitize with an approved sanitizer.