



Division of Food and Recreational Safety

June 2, 2020

COVID-19 Guidance for You-Pick and Farm Stands

The following guidance is from the Department of Agriculture, Trade and Consumer Protection (DATCP) and the Department of Health Services (DHS). This guidance was created in partnership with the UW-Madison Division of Extension.

Farms in Wisconsin provide a critical food resource, as well as an important opportunity for Wisconsin farmers to connect with their communities. Although there are no known cases of COVID-19 being transmitted by food, the following recommendations are intended for farm operators to provide best practices for the safety of their employees and visitors.

Farms should follow applicable state, local and tribal health agency recommendations, and work with their public health departments to help assess the current level of mitigation needed based on the level of COVID-19 transmission in their area, the capacities of their health care systems, and other relevant factors. This is a rapidly evolving situation, so please continue to monitor [Wisconsin DHS guidelines](#), as they may change based upon new scientific information and epidemiological data.

Minimum Recommendations for Operations

These are the minimum recommendations based on public health expertise to help ensure the safety of farmers, customers and farm employees:

- Close all seating intended for consuming food.
- Prohibit food samples.
- Areas that require customers to use tongs or scoops to self-dispense food are discouraged; vendors should sanitize tongs and scoops frequently.
- Maintain physical distancing of at least 6 feet between all individuals not from the same household on the premise to the extent possible.
- If you are selling products at a farmers market, follow existing laws and regulations about sales at [local farmers markets](#). The majority of processed foods must be **produced at a licensed facility** to be legally sold at a farmers market. In addition, a license must be held to legally **sell** most foods at a farmers market. There are important exceptions to some of these requirements, involving unprocessed fruits and vegetables, honey, apple cider, maple syrup, and canned acidified fruits and vegetables processed in home kitchens under Wisconsin Act 101 (the "[Pickle Bill](#)"). For more information, please contact a DATCP licensing specialist at (608) 224-4923 or datcpdfslicensing@wisconsin.gov.



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<https://www.datcp.wi.gov>

Additional Best Practices for Consideration

The following are best practices that can help to further minimize the spread of COVID-19 at you-pick and farm stands. Each operation should proactively provide a safe shopping environment, while considering the unique needs of the community. Not all recommendations will be suitable for all operations.

- Use signs, the web and social media to communicate and promote procedures.
- Inform customers and employees to stay home if showing signs of illness.
- Limit employees to those performing essential duties.
- Offer ordering online or over the phone.
- Implement pick up, drive thru and/or delivery options.
- Consider scheduling appointments to limit the number of customers picking on site at any given time.
- Maintain at least 6 feet of distance between customers not from the same household and between customers and employees when possible.
- Employees should frequently wash hands with soap and water for at least 20 seconds.
- Regularly clean and if necessary sanitize surfaces frequently-touched by employees and visitors.
- Eliminate non-picking, on-farm activities (such as playgrounds and petting zoos).
- Sell pre-weighed bagged items to limit food handling.
- For U-pick operations, only allow adults, teens and older children to pick, while

under farm supervision or after safe harvest instructions.

- Ask customers to only touch items they intend to purchase.
- Farmers should identify which employees come in contact most frequently with customers, and ensure they receive additional training to safely interact with customers and face masks or cloth face coverings for situations when physical distancing is difficult to maintain.
- Have separate people to handle products and money to reduce the employee contact with the public. Employees should use hand sanitizer as often as possible between transactions and wash their hands regularly.
- Make all visitors and employees aware of your new produce safety practices, including harvesting.
- Develop a plan to follow if an employee, manager, or owner is sick, to ensure business operations can continue and communicate this plan to others.

Additional Resources

- [DATCP COVID-19 Toolkit for Farmers and Agricultural Businesses](#)
- [DATCP COVID-19 Food Supply, Delivery, and Recreational Facilities FAQ and Publications](#)
- [Wisconsin Economic Development Corporation's website.](#)
- [Wisconsin Department of Health Services \(DHS\) website.](#)
- [Public Health Madison and Dane County COVID-19 Farmers' Markets Website](#) (includes example operational plan)



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