



HEALTHIER WORKPLACES | A HEALTHIER WORLD

Reopening: Guidance for **Street Vendors** and **Farmers' Markets**

Guidance Document

[aiha.org](https://www.aiha.org)

Overview

Many street and farmers' market vendors, including food trucks, have quickly adapted to stay-at-home or shelter-in-place orders across the U.S. Depending on the jurisdiction, some vendors are considered essential businesses, while others were closed, granted a waiver to reopen, or are a seasonal business that is just now opening. Some establishments have implemented solutions such as: offering ready-to-heat meals that can be finished at home; pre-ordering before pick-up; contactless curbside pick-up; drive-thru farmers' markets; delivery; and using apps, text, email, or phone calls to manage orders. Some vendors have also expanded their menus beyond prepared foods to include pantry items or other ingredients that customers can prepare at home.

With stay-at-home restrictions beginning to lift, street and market vendors are faced with difficult questions that must be addressed before reopening, such as:

- How can we protect our employees, customers, and passers-by from COVID-19 at these venues?
- How do we assure our employees and customers that we are doing all we can to protect them from COVID-19?
- How can we minimize the risk of disease transmission if those who are ill or have had contact with someone who is positive COVID-19 visit our food stand or market?
- What do we do if a customer is sick or not following guidelines?

Notably, according to the Food and Drug Administration (FDA) and the Centers for Disease Control (CDC), currently there is no evidence to support transmission of COVID-19 associated with food. Existing food safety requirements are already stringent and reduce the likelihood of foodborne disease transmission. Additional measures can be taken to

reduce the risk of transmitting SARS-CoV-2 from touching surfaces or from person-to-person spread through respiratory droplets.

SARS-CoV-2, the virus that causes COVID-19, is thought to be spread primarily through aerosolized respiratory droplets at close range. Airborne transmission from exposure to very small droplets over long distances is unlikely. However, there is evidence that this mode of transmission is possible, particularly in crowded, indoor spaces. People may also become infected by touching contaminated surfaces. The virus has been shown to survive in aerosols for hours and on surfaces for days. Infection can occur through eyes, nose, and mouth exposures. There is also strong evidence that people can spread the virus while pre-symptomatic or asymptomatic.

This document offers practical guidance for street and market vendors to implement measures to reduce the risk of transmitting COVID-19. These settings present a unique dynamic in that some of the staff are employees and some are also the employer/business owner. This document addresses the key questions above, and also provides tips for employers, employees, and customers.

What should an Employer or Vendor/Market Manager do to protect themselves and their customers?

Employers and managers should continually global (World Health Organization [WHO]), federal (Centers for Disease Control [CDC] and Occupational Safety and Health Administration [OSHA]), state, and local guidelines for changes in recommendations, disinfection strategies, worker protections and other best management practices. Vendor associations should also consider developing a knowledgeable team to monitor, assess, and implement new strategies as they become available.



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In addition, employers or managers should consider the following strategies for reducing the risk of COVID-19 transmission in regards to physical distancing, ventilation, enhanced cleaning and disinfecting practices, restrooms, food preparation areas and contact surfaces, personal hygiene, employee wellness, training, waste and laundering, and communication.

Due to the wide variety of vendors (enclosed truck, exposed cart, tent and table, etc.), it may not be possible for establishments to implement all of the following. However, trying to tackle the problem from multiple angles can help reduce health risks.

Physical Distancing

- For market settings, limit the number of customers at one time so that customers can maintain physical distancing of at least 6 feet. Follow local, state, and federal requirements regarding the number of people who are allowed to congregate. Note that distancing requirements are for non-family members and that members of the same household can stand closer together.
 - Provide additional space between vendors (minimum of 10 feet) to ensure that employees can maintain appropriate physical distancing.
 - Provide adequate space for customers to move between vendors by reconfiguring the market into an “L” shape or single row, if possible. Mark paths and require one-way foot traffic with a clear market entrance and exit.
 - Discourage browsing or customers touching products. Arrange booths so that tables are on the perimeter, eliminating the opportunity for customers to enter the tent.
 - Encourage customers to schedule pickups at assigned time intervals to stagger attendees and reduce peak shopping times.
 - Do not offer samples.
- Serve any prepared foods in disposable containers.
- Discourage the practice of returning packaging (e.g., egg crates, milk bottles) for later reuse by the vendor, particularly if made from a porous material that cannot be easily cleaned.
- Encourage pre-bagging or pre-weighing items to expedite purchasing.
- Discourage customers from bringing pets to the market as their actions can result in an unintended breach of physical distancing and increase the amount of time the customer spends at the market.
- Consider marking 6-foot increments on the floor/ground so customers waiting to pick up items can maintain appropriate distancing. Consider having customers wait in their cars or away from the vendor until called by phone when their order is ready.
- Discourage customers from eating any prepared foods at the market or in the immediate vicinity of the truck or cart. Remove or block off any nearby seating to prohibit usage. Follow local, state, and federal requirements regarding whether on-premises consumption of food is suspended.
- Place plastic partitions between employees and customers wherever possible, particularly at payment kiosks.
- Operate with the minimum number of employees required. When possible, dedicate one employee to take payments and another to handle food.
- Encourage customers to pre-order food or other items using an online platform, email, or phone (call/text message) to minimize contact time between employees and customers.
- If food ordering takes place in person, consider writing a numbered menu on a wall/large board that can be easily communicated at a distance.
- Implement non-traditional payment processing to minimize physical contact between employees and customers.



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- Consider an app-based system.
- Encourage credit card use over cash. If possible, eliminate the need for the customer to provide their signature following payment to reduce contact with a tablet or pen.
- For customers paying with cash or a credit card, ask them to place their payment on a receipt tray or on the counter rather than exchange by hand to avoid any direct hand-to-hand contact.
- Continuing accepting EBT payment if applicable.
- Post clear signage about pricing to reduce conversation between employees and customers. Price products so that the use of coinage is not necessary.

Ventilation

- For enclosed trucks, maximize fresh air through your ventilation system.
- If you need assistance on HVAC issues, ask an HVAC professional and see the American Society of Heating, Refrigerating, and Air-Conditioning Engineers' (ASHRAE) [COVID-19 \(Coronavirus\) Preparedness Resources](#) updates for more information.
 - AIHA Occupational and Environmental Health and Safety (OEHS) Science Professionals and industrial hygienists are also well versed in general dilution ventilation. AIHA has a [consultants list](#) of such qualified professionals.
- If fans such as pedestal fans or hard mounted fans are used in the truck, take steps to minimize air from fans blowing from one person directly at another individual. If fans are disabled or removed, employers should remain aware of, and take steps to prevent [heat hazards](#).

Enhanced Cleaning and Disinfecting Practices

- Select appropriate disinfectants – consider effectiveness and safety.
 - The U.S. Environmental Protection Agency (EPA) has developed a [list of products](#) that meet EPA's

criteria for use against SARS-CoV-2.

- Do not mix different EPA registered chemicals together. The combination could be toxic by inhalation. Be particularly careful when using any products containing ammonia, sodium hypochlorite (bleach), or hydrogen peroxide.
- Review product labels and Safety Data Sheets (SDS) and follow manufacturer specifications for cleaning/disinfecting.
- Do not apply disinfectants directly to foods.
- Consider consulting Occupational and Environmental Health and Safety (OEHS) Science Professionals or industrial hygiene experts if additional advice is needed. Find a qualified industrial hygiene and OEHS professionals near you in our [Consultants Listing](#).
- Establish a disinfection routine.
 - Ensure disinfection protocols follow product instructions for application and contact time. All items should be allowed to dry thoroughly after cleaning.
 - Use disposable wipes or rags when available. If not available, ensure rags are maintained, handled, and cleaned per product instructions.
- Consider developing a standard operating procedure, a checklist, or audit system to consistently train employees on enhanced cleaning/disinfecting practices or to track when and how cleaning and disinfecting is conducted. Note that this may be a requirement in some states or local jurisdictions.
- If paper menus are used, make them single use only. Consider alternatives like a menu board or phone app. Be sure that the menu board can be read at a distance of 6 feet or greater.
- Aprons, towels, work clothing, etc. should be placed in an impervious bag after use, treated as potentially contaminated, and laundered per recommendations below.



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- For markets that may reuse packaging (e.g., milk bottles), ensure that employees receiving these containers wear gloves and isolate the packaging until it can be sanitized with dish soap and hot water or in a dishwasher. Employees should change their gloves and wash their hands once the container has been isolated.
 - For markets that use token payment systems, keep redeemed tokens out of circulation for the rest of the day.
 - Discontinue reuse of any utensils or containers brought in by customers (e.g., water bottles, coffee mugs).
 - Deeper cleaning and disinfecting protocols should be developed and implemented in cases where confirmed cases of COVID-19 are discovered. Refer to AIHA's [Workplace Cleaning for COVID-19](#).
 - If a person becomes sick, close off the area where they were working and do not use it until it has been cleaned and disinfected.
 - Wait as long as possible (at least 24 hours, if feasible) before cleaning and disinfecting the area.
 - Perform a normal cleaning routine of outdoor areas. Do not disinfect sidewalks or roads.
 - Spread of COVID-19 from these surfaces is very low and disinfection is not effective.
- Restrooms** (**NOTE: See [Supplement guidance on use of air dryers](#)**)
- For markets with on-site restrooms:
- Post signage limiting restroom occupancy to allow for proper physical distancing and to remind employees and visitors to wash hands before and after using the restroom.
 - Minimize touchpoints entering and existing restrooms, if possible.
 - If the door cannot be opened without touching the handle, provide paper towels and a trash can by the door so a paper towel can be used when touching the handle and then discarded.
 - Consider controlling access to bathrooms with a key so disinfection measures can be better managed. If a key is used, consider disinfecting it after each use.
 - Doors to multi-stall restrooms should be able to be opened and closed without touching handles if possible.
 - Place signs indicating that toilet lids (if present) should be closed before and after flushing.
 - Use no-touch faucets, towel dispensers, soap dispensers, and waste receptacles when possible.
 - Hand soap should be readily available for use by occupants.
 - Provide paper towels and air dryers in restrooms.¹
 - The WHO and CDC currently state that hands can be dried using a paper towel or hand dryer.
 - Due to current uncertainties surrounding the transmission of SARS-CoV-2, care should be taken when using a hand dryer or paper towel.
 - The use of touch or push hand dryers is discouraged due to possible surface contamination. If hand dryers are used, consider touchless devices.
 - Businesses and employers should work with HVAC professionals to ensure that bathrooms are well ventilated, and if filtration is used, that proper filtration practices are being followed.
 - Increase frequency and efforts to keep bathrooms clean and properly disinfected and maintain a record of sanitary work practices.

¹NOTE VERSION CHANGE: In version 1 of this guidance document, in the section titled "Restrooms" it stated to disconnect or tape off the hand dryer. NOTE: See [Supplement guidance on use of air dryers](#).



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- If using portable toilets, add mobile hand washing stations and trash cans nearby.

Food Preparation Areas and Contact Surfaces

- Prepare foods in advance when possible to minimize or eliminate on-site food preparation.
- Place adhesive floor mats in any food preparation areas.
- Cover any exposed clean dishes, pots, and pans. Store disposable dishware in a covered area.
- Discourage the sharing of any items (e.g., tools, equipment, supplies) that are difficult to clean, sanitize, or disinfect between uses.
- Minimize bare-hand contact with food products.
- If silverware is provided to customers, it should be enclosed in a sterilized package.
- Use disposable napkins.
- Discontinue the use of all self-serve condiments (e.g., ketchup bottles, salt and pepper shakers) and consider providing pre-packaged condiments.

Personal Hygiene

- Markets should provide portable hand-washing stations at the entrance and/or throughout the market so that vendors and customers can wash their hands before and after interacting. Provide hand sanitizer if hand-washing stations are not feasible. Touch-free hand sanitizer dispensers should be installed where possible.
- At minimum, employees should wash their hands after they have been in a public place, after touching their face covering, after blowing their nose, coughing, or sneezing, after using the restroom, after touching any common contact surfaces, and before eating. **Avoid touching eyes, nose, or mouth with unwashed hands.**
- Employees should wash hands with clean, running water, apply soap, lather and scrub for at least 20 seconds, then rinse. Dry hands using a clean pa-

per towel or air dry. When soap and water can't be used, use an alcohol-based hand sanitizer that contains at least 60% ethanol or 70% isopropyl alcohol. Any use of alcohol-based hand sanitizers should follow local and State guidelines.

- Employees should cover mouth and nose with a tissue when coughing or sneezing and throw used tissues in the trash. If they don't have a tissue, cough or sneeze into their elbow, not their hands. Immediately wash your hands after blowing your nose, coughing or sneezing. Learn more about [coughing and sneezing](#) etiquette.
- Each vendor should provide hand sanitizer for customers.

Employee Wellness

- Implement and inform employees of supportive workplace policies as applicable:
 - Flexible sick leave policies consistent with public health guidance. Providing paid sick leave is an important way to encourage employees to stay home when sick.
 - Consider not requiring a COVID-19 test result or a healthcare provider's note for employees who are sick to validate their illness in order to qualify for sick leave. If you do require a doctor's note from your employees to verify that they are healthy and able to return to work, be aware that healthcare provider offices and medical facilities may be extremely busy and not able to provide such documentation in a timely manner. Get more information related to the [Americans with Disabilities Act during the COVID-19 pandemic](#).
 - Flexibility to stay home to care for a sick family member.
 - Human resources policies consistent with public health guidance, and state and federal workplace laws. For more information on employer responsibilities, visit the [Department of Labor's](#)



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and the [Equal Employment Opportunity Commission's](#) websites.

- Employee assistance program and community resources to help employees manage stress and receive support.
- Encourage employees at increased risk for severe illness to request special accommodations to allow them to perform their job duties safely while also protecting sensitive employee health information.
- Post signs and reminders at entrances and in strategic places providing instruction on hand hygiene, respiratory hygiene, and cough etiquette. This should include signs with images for non-English readers, as needed.
- Health checks and reporting requirements of individuals infected with COVID-19 should be explained to employees prior to reopening and again once operations have resumed.
- Communicate to employees the importance of being vigilant when monitoring symptoms and staying in touch with their employer or manager if or when they start to feel sick.
- Revisit your leave or sick program to allow for time off and follow all HR Policies and HIPAA/other regulatory requirements.
- Encourage those who are sick or at greater risk to stay home. This includes:
 - People with underlying medical conditions.
 - People who live with elderly people or those who are at risk.
 - People with upper respiratory or flu-like symptoms or who live with someone with these clinical symptoms.
 - People with COVID-19, people who live with someone with COVID-19, or who have been exposed to someone with COVID-19.
- Employers should educate employees to recognize the [symptoms of COVID-19](#) and provide instructions on what to do if they develop symptoms. At a minimum, any worker should immediately notify their supervisor, their health care provider, and the local health department, who will provide guidance on what actions need to be taken.
- Conduct employee temperature screening and wellness checks before each shift. **(NOTE: be sure to comply with OSHA's Access to Employee Exposure Medical Records standard for confidentiality.)**
 - Temperature screening methods can include manual (use non-contact infrared thermometers) or thermal camera meeting [FDA recommendations](#). Additional screening information/guidance can be found on the [CDC website](#).
 - Assign an employee to manage and conduct the temperature screenings while following CDC guidelines in the above link. If this is not possible, employees can self-check their own temperature.
 - Screening should be done in a manner such that the privacy of employees is respected.
 - Perform a visual inspection for other signs of illness (e.g., flushed cheeks, rapid or difficulty breathing without recent physical activity, fatigue, extreme fussiness, cough).
 - Employees who have a fever of 100.4° F (38° C) or above, or other signs of illness should not be admitted to the facility.
- Employers can consider incorporating a wellness questionnaire with questions such as:
 - Have you, or a person you have been in close contact with, been diagnosed with COVID-19 within the last 14 days? (close contact is 6 feet or less for more than 10 minutes.)
 - Have you experienced any cold or flu-like symptoms in the last 72 hours (to include fever, short-



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- ness of breath, cough, sore throat, difficulty breathing, nausea, vomiting and diarrhea)?
- Have you traveled to an international or domestic “hot spot” in the last 14 days?
 - There are a number of examples available for wellness questionnaires (see Resources below).
 - Require employees who have symptoms or signs (i.e., fever, cough, or shortness of breath) or who have a sick family member at home with COVID-19 to notify their supervisor and stay home.
 - Sick employees should follow the CDC-recommended steps. Employees should not return to work until the criteria to discontinue home isolation are met in consultation with healthcare providers and state and local health departments. Consider waiving requirements for medical documentation during the pandemic, as CDC has advised people with mild illness NOT to go to the doctor’s office or emergency room.
 - If employee is sick or receives positive COVID-19 test results, results should be reported to employer. In the case of a positive COVID-19 test result, the employee must stay home until cleared for physical return to the workplace by their medical provider, following the CDC’s [Discontinuation of Isolation for Persons with COVID -19 Not in Healthcare Settings](#).
 - If an employee tests positive:
 - Follow federal, state, and local recommendations for reporting and communicating cases, while remaining compliant with regulations and guidelines pertaining to protecting private health information such as confidentiality required by the Americans with Disabilities Act (ADA). See OSHA for guidance on reporting workplace exposures to COVID-19.
 - Engage HR immediately and enforce all applicable HR rules and regulations.
 - The employee shall be isolated to the area they are in currently and removed from the work site for a minimum of 14 days.
 - Any individuals having “close contact” (within approximately 6 feet) with the sick employee should also be isolated from the work site for 14 days; and all other employees should continue to follow physical distancing rules. Communicate and reinforce with employees, while maintaining PII and HIPAA requirements, that they may have been exposed and to closely monitor their health, temperature, and current symptoms as identified by the CDC. Contact tracing and sharing of employee information should be done under the guidance of Human Resources due to privacy requirements of HIPAA, ADA, and EEOC. See the CDC’s [“Coronavirus Disease 2019 \(COVID-19\) General Business Frequently Asked Questions”](#).
 - Enhanced cleaning and disinfecting should be done immediately by trained personnel, who must wear appropriate Personal Protective Equipment (PPE), including face coverings, dispose of gloves after use, and wash hands and face when complete. Visibly dirty surfaces shall be cleaned using a detergent or soap and water PRIOR to disinfection.
 - For disinfection, use only EPA-registered disinfectants on [List-N](#).
 - Be mindful of [heat hazards](#), particularly for employees working outdoors while wearing face coverings and gloves.

Training

- Provide instruction and training to employees on how to:
 - Handle their work clothing properly at home if laundry service is not provided.
 - Properly put on and remove gloves.



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- Clean and disinfect surfaces and payment tablets according to product specifications.
- Correctly use respirators or masks. The CDC has recommended sequences for [donning and doffing PPE](#). **NOTE: If an employer chooses to provide or an employee supplies their own N95 respirator, please fully consider all the potential OSHA requirements.**
- Identify signs and symptoms of heat stress.
- Provide Safety Data Sheets for cleaning chemicals and ensure employees are aware of the hazards of use.
- Consider consulting an industrial hygienist if you have questions about selecting personal protective equipment (PPE) and training. Find a qualified industrial hygiene and OEHS professionals near you in our [Consultants Listing](#).

Waste and Laundering

- Single-use items and used disinfection materials can be treated as regular waste, following food safety guidelines.
- Cloth materials (e.g., linens, aprons, etc.) should be washed and dried on the highest temperature setting allowable for the fabric.
- Deeper cleaning and disinfecting protocols should be developed and implemented in cases where confirmed cases of COVID-19 are discovered. Refer to AIHA's [Workplace Cleaning for COVID-19](#).

Communication

- Communicate to customers what the vendor or market is doing to mitigate the spread of COVID-19 (e.g., disinfection routine, health policies for employees, and health and safety measures in place).
 - Consider communicating to customers when in-person pickup may not be a good option (e.g. taking care of someone who is COVID-19 positive, exhibiting symptoms of COVID-19, being in a high-risk category, etc.).
- Use signage to communicate any new protocols to customers to encourage compliance (e.g., staying home if sick, wearing a face covering, maintaining physical distancing, cough and sneeze etiquette). Post large signs rather than handing out flyers.
- Communicate that the vendor has the right to refuse service to anyone exhibiting symptoms or not following guidelines (e.g., physical distancing).
- If your market layout has changed to accommodate physical distancing, consider developing and sharing a map of the new layout so that customers can quickly find vendors and develop a plan before they arrive.
- Platforms for communication could include websites, reservation processes, posted flyers, and outdoor signage.

Other Control Measures

- For markets that offer non-essential programming (e.g., bands, balloon entertainers, face-painting, demonstrations), this should be discontinued to discourage lingering.
- Require gloves for all employees and ensure the gloves are changed frequently.
 - Consider changing gloves after each encounter with cash or a credit card.
 - Communicate that wearing gloves is not a substitution for handwashing.
- Follow [FDA guidelines](#) for food handling.
- Require cloth or disposable face coverings for employees. Encourage market customers to also wear face coverings.
- Ask employees to consider the following if they commute to work using public transportation:
 - Use other forms of transportation if possible.
 - If taking public transportation, maintain physical distancing and wear a cloth or disposable face covering.



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- Change commute time to less busy times if possible.
 - Wash hands before and as soon as possible after their trip.
 - If payment transactions must occur in person, require that employees handle all food items prior to exchanging cash or a credit card.
 - For customers who bring reusable shopping bags, vendors should not bag their products for the customer. Instead, the customer should pick up and bag their own products.
 - Plan for employee absences by developing flexible attendance and sick-leave policies, plan for alternative coverage, and monitor and track COVID-19-related employee absences.
 - Markets should consider suspending penalties for last-minute vendor cancellations.
 - Any items left by customers should be placed in a sealed bag and the bag should be disinfected and isolated until the customer returns.
 - Stay informed about local COVID-19 information and updates in your geographic area.
- or face covering; before, during, and after you prepare food; after touching garbage; and when you leave work.
- At all times, wear a cloth or disposable (or better if you have it) face covering. This is most important at times when physical distancing is difficult, such as when working in an enclosed truck or market booth with other employees.
 - Depending on local requirements, in alignment with CDC recommendations, wear a cloth or disposable face covering whenever physical distancing cannot be maintained (indoors or outdoors). Ensure the face covering is properly maintained and cleaned. Additional information on cloth face coverings can be found on [CDC's website](#). **(NOTE: Cloth or disposable face coverings primarily protect other people. A cloth or disposable face covering is not a substitute for physical distancing.)**
 - With the exception of children less than two, and individuals who have difficulty breathing, are unconscious, or otherwise unable to remove a face covering without assistance, CDC recommends that all people wear a cloth or disposable face covering in public settings and when around people who don't live in their household, especially when other physical distancing measures are difficult to maintain.
 - Non-medical cloth or disposable face coverings or cloth or disposable face coverings are NOT Personal Protective Equipment (PPE), but they do offer some protection to others and should be worn while near other people in common spaces or shared workspaces. They are not a substitute for physical distancing, engineering controls, cleaning and disinfecting, proper hygiene, or staying home while sick.
 - Remove cloth or disposable face coverings correctly and wash hands after handling or touching a used face covering.

What should an Employee do to protect themselves and the customers?

- Evaluate your health constantly. If you are sick, stay home. If you have an elevated temperature, stay home. If someone at home is sick, stay home. If you have allergies and sneezing, stay home. **NOTE: Employer HR Policies, HIPAA guidelines and other laws should be followed at all times.**
- Maintain good hygiene practices (washing hands with soap and water for at least 20 seconds or a hand sanitizer with at least 60% ethanol or 70% isopropyl alcohol). For more information, refer to CDC's [handwashing guidelines](#).
- Wash your hands when you arrive at work; after contact with a customer; after touching your face



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- Wash cloth face coverings after each use. Cloth face coverings can be included with regular laundry. Use regular laundry detergent and the warmest appropriate water setting for the cloth used to make the face covering. Use the highest heat setting and leave in the dryer until completely dry. If air drying, lay flat and allow to completely dry. If possible, place in direct sunlight.
- Let your employer know if you have concerns about PPE that may be provided to you and that you are properly instructed on how to use it. [The CDC has recommended sequences for donning and doffing PPE.](#)
- Cover your mouth and nose with a tissue when you cough or sneeze and throw used tissues in the trash. If you don't have a tissue, cough or sneeze into your elbow, not your hands. Immediately wash your hands after blowing your nose, coughing or sneezing. Learn more about [coughing and sneezing](#) etiquette.
- If you bring your children with you to work, ensure that they stay close-by and abide by physical distancing requirements and other protocols established by your employer or market manager.
 - Cloth face coverings should **NOT** be worn by babies or children under the age of two because of danger of suffocation.
 - Children under the age of 12 are generally not required to wear face coverings, but follow local, state, and federal requirements.
- If an employee tests positive for COVID-19:
 - Stay home and isolate until cleared for physical return to the workplace by your medical provider, following the CDC's [Discontinuation of Isolation for Persons with COVID -19 Not in Healthcare Settings.](#)
 - Contact your supervisor and report your results as soon as possible.
 - Notify your supervisor about others in the workplace with whom you came into contact.

Worker Rights

AIHA believes that basic protections are worker rights, as well as an essential ingredient of occupational health and safety systems, and that employers must provide a safe and healthful work environment.

What can a Customer do to minimize the transmission of COVID-19?

- If you are sick, stay home. If you have an elevated temperature, stay home. If someone in your house is sick, stay home. If you have allergies and can't control sneezing, stay home.
- Consider having just one member of your household visit the street vendor or farmers' market to reduce crowding. Be aware that members of the same household can stand together and do not need to distance themselves from each other.
- Use delivery or pre-ordering/pick-up services where you can.
- Review the menu or create a shopping list in advance so you can limit your time interacting with a vendor or walking throughout the market.
- Wear a cloth or disposable face covering as you approach, interact with, and leave the area of a street vendor, or as you enter and leave a market.
- Wash your hands before you enter and after you leave a market, if possible. If not, use hand sanitizer that contains at least 60% ethanol or 70% isopropyl alcohol.
- If you use reusable shopping bags, wash these at home following each use.
- To the extent possible, maintain a distance of at least 6 feet from other customers and employees when waiting, interacting with a vendor, or walking throughout a market.



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- Cover your mouth and nose with a tissue when you cough or sneeze and throw used tissues in the trash. If you don't have a tissue, cough or sneeze into your elbow, not your hands. Immediately wash your hands after blowing your nose, coughing or sneezing. Learn more about [coughing and sneezing](#) etiquette.

Resources

- The [Farmers Market Coalition](#) has compiled information and resources from farmers markets, state associations, health departments, and the CDC.
- The CDC has compiled [guidance for restaurants and bars](#) to promote behaviors that reduce spread, maintain healthy environments, maintain healthy operations, and prepare for sick employees.
- Numerous wellness questionnaire examples are available online (e.g., [South Dakota Department of Health's COVID-19: Employee Screening Questions and Guidelines](#)).
- The CDC has developed [cleaning and disinfection recommendations for commercial facilities](#).
- CDC Health Screening ["Should we be screening employees for COVID-19 symptoms?"](#) section of General Business Frequently Asked Questions
- The EPA has developed a [list of disinfectants](#) for use against SARS-CoV-2.
- ASHRAE has a list of [COVID resources](#) for commercial buildings.
- AIHA's Indoor Environmental Quality Committee developed these guidance documents about reopening and cleaning buildings after closures due to COVID-19: [Recovering from COVID-19 Building Closures](#) and [Workplace Cleaning for COVID-19](#).
- AIHA's [Considerations on the Safe Use of UVC Radiation](#)
- AIHA's [Focus on Construction Health: COVID-19](#)
- AIHA's [Effective and Safe Practices: Guidance for Custodians, Cleaning and Maintenance Staff](#)
- AIHA's [Employers Guide to COVID-19 Cleaning & Disinfection in Non-Healthcare Workplaces](#)
- AIHA's [Reducing Risk of COVID-19 Using Engineering Controls](#)
- AIHA's [PPE for SARS-CoV-2](#)
- AIHA's [Use of Real Time Detection Systems](#)
- AIHA's [Proper Use of Respirators for Healthcare Workers & First Responders](#)
- AIHA's [Workers Rights White Paper](#)



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AIHA is the association for scientists and professionals committed to preserving and ensuring occupational and environmental health and safety (OEHS) in the workplace and community. Founded in 1939 as the American Industrial Hygiene Association® (AIHA®), we support our members with our expertise, networks, comprehensive education programs and other products and services that help them maintain the highest professional and competency standards. More than half of AIHA's nearly 8,500 members are Certified Industrial Hygienists (CIH), and many hold other professional designations. AIHA serves as a resource for those employed across the public and private sectors, as well as to the communities in which they work. For more information, visit [AIHA.org](https://www.aiha.org).

About Occupational and Environmental Health and Safety Professionals

Occupational and environmental health and safety (OEHS) professionals (also known as industrial hygienists) practice the science of anticipating, recognizing, evaluating, controlling and confirming workplace conditions that may cause workers' injury or illness. Through a continuous improvement cycle of planning, doing, checking and acting, OEHS professionals make sure workplaces are healthy and safe.

- Get additional resources at AIHA's [Coronavirus Outbreak Resource Center](#).
- Find a qualified industrial hygiene and OEHS professionals near you in our [Consultants Listing](#).

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