



Best Practices for Farm Deliveries, Pick-up and CSAs  
During COVID-19

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# Today's Presenter



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# Best Practices for Farm Deliveries, Pick-Up & CSA's During COVID-19

**Stephanie Smith, Ph.D.**

Washington State University

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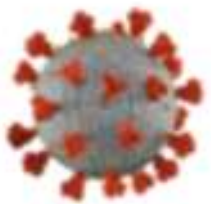
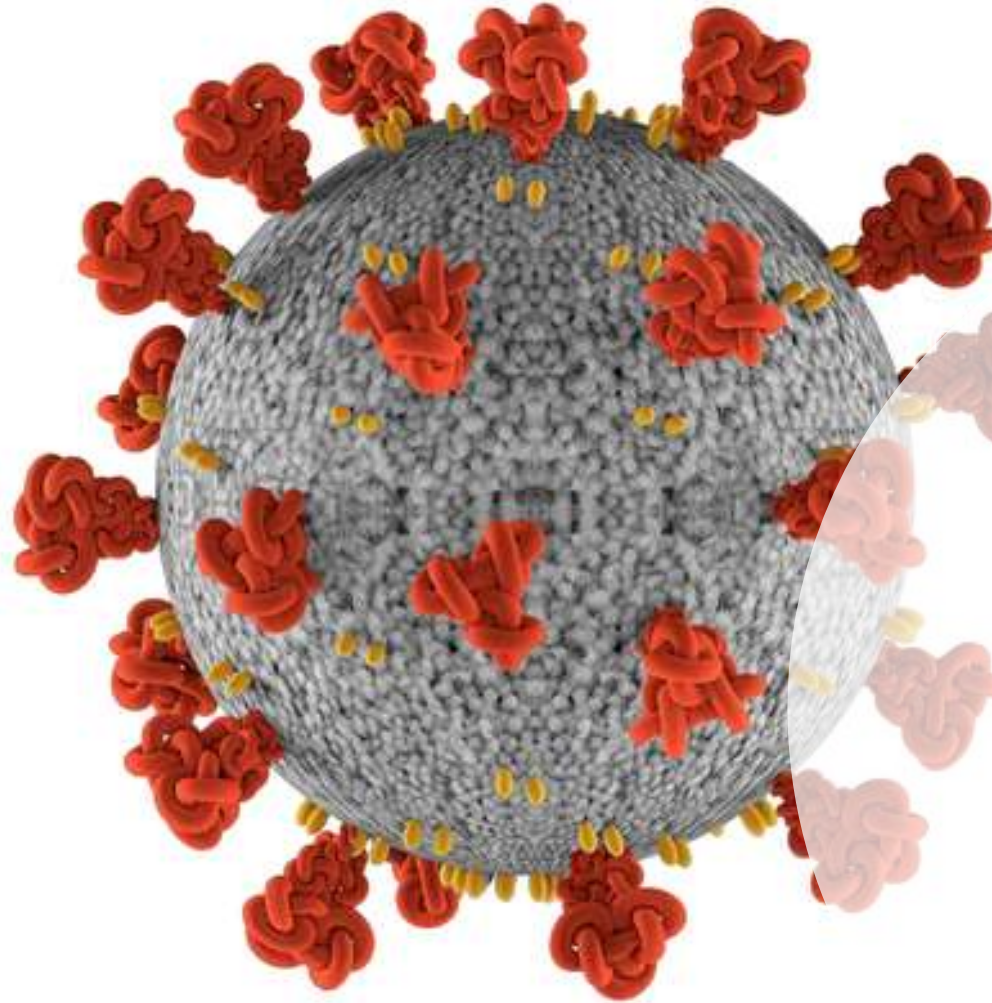
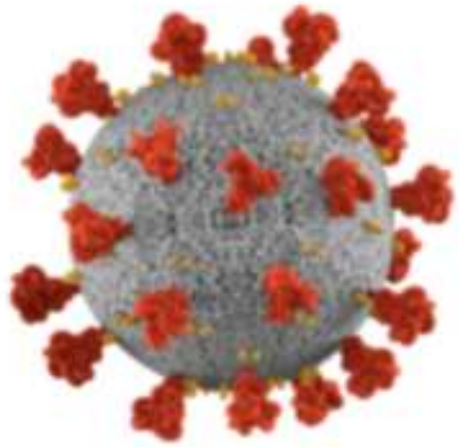
Statewide Consumer Food Safety Specialist





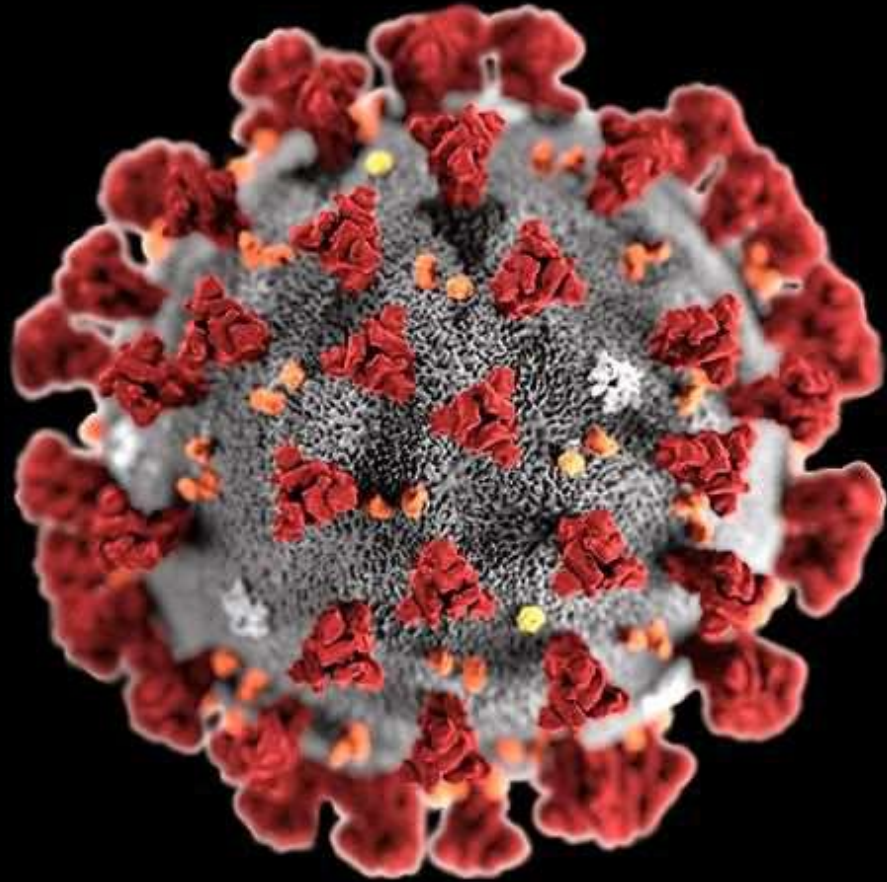
# Overview

- COVID-19 and Infection
- Practices to Avoid Infection
  - Social Distancing
  - Hand Hygiene
  - Cleaning and Sanitizing
- Applying Best Practices
  - General guidance
  - Farm pick-ups
  - Farm deliveries
  - CSAs



# COVID-19 and Infection

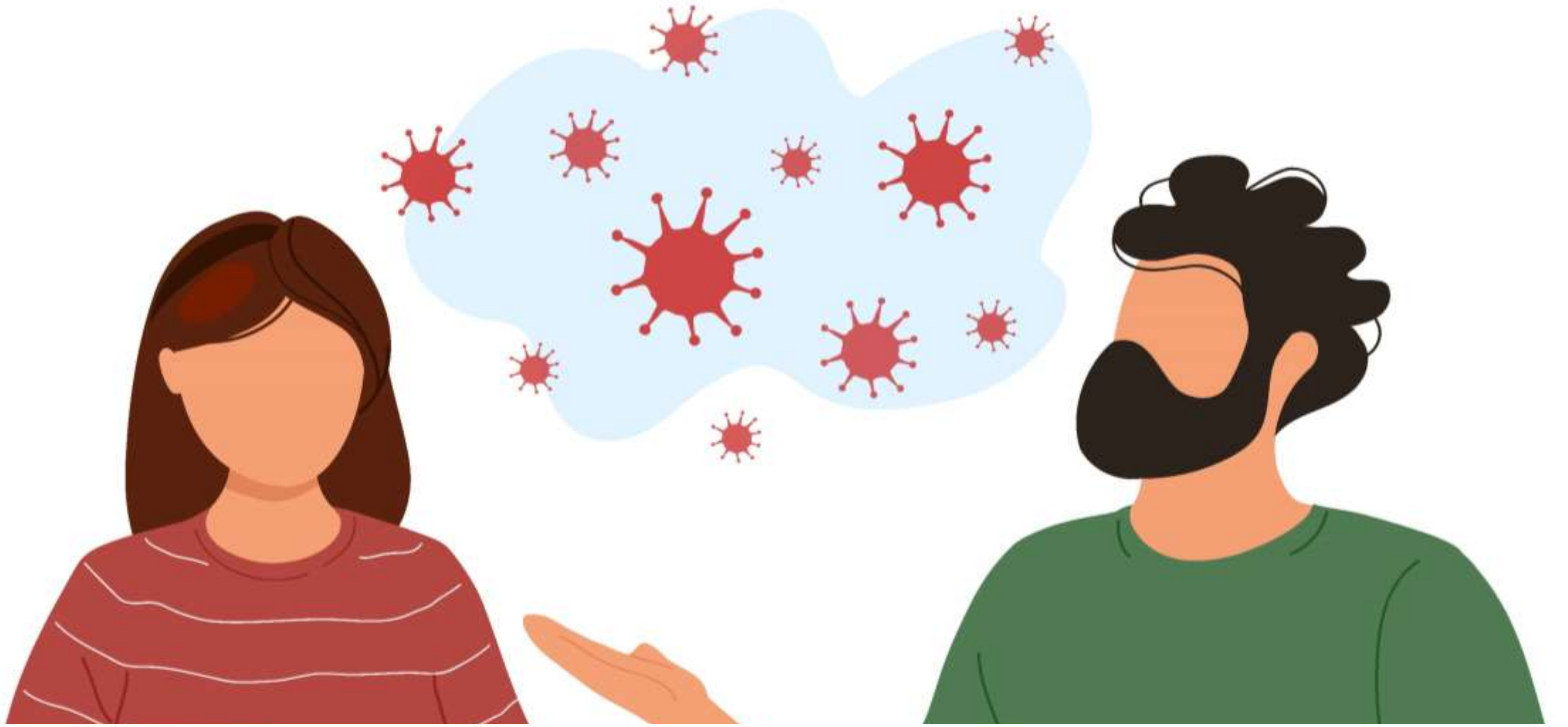




# Facts on COVID-19 and Infection

- Covid-19 is the disease caused by the virus SARS-CoV-2
- Respiratory virus
- Spread through person to person contact via respiratory droplets
  - Between people in close contact (~6 ft)
  - Coughing
  - Sneezing
  - Talking
  - Possibly breathing





*May be spread by people who are not showing symptoms*







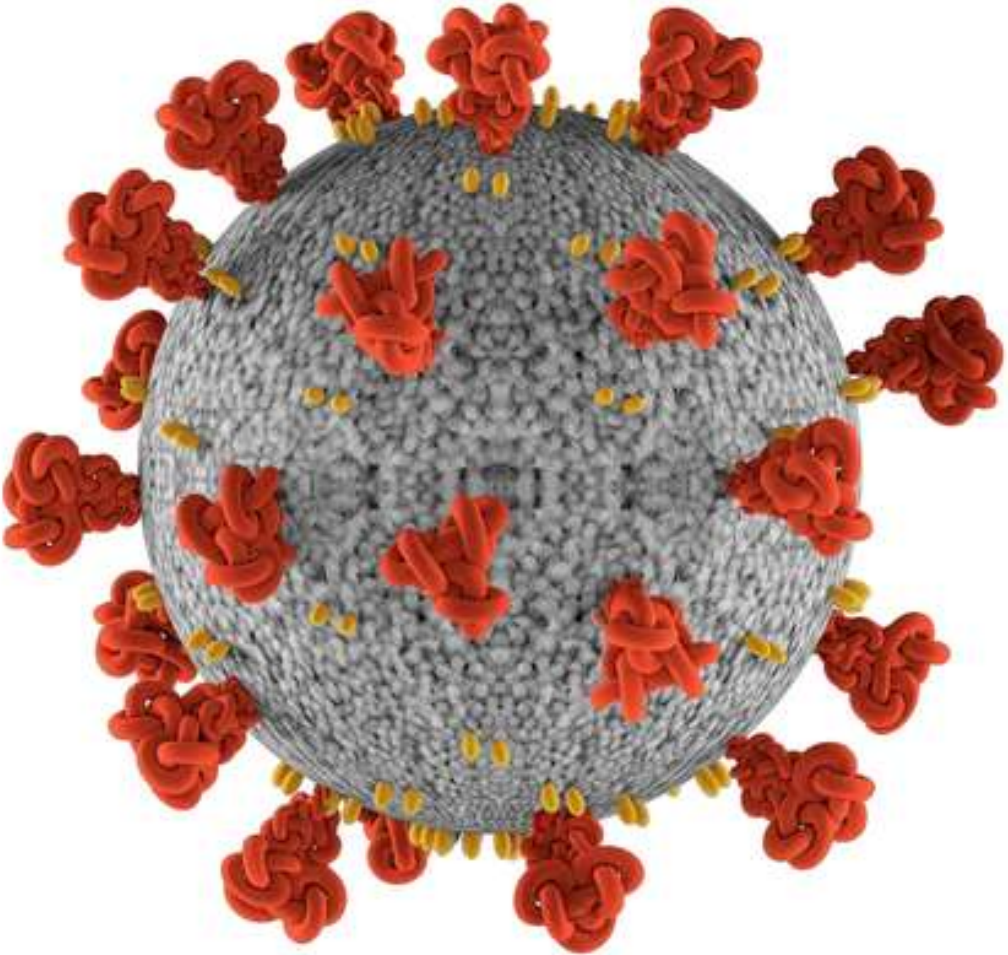
# Facts on the Virus

- Not a foodborne pathogen!
- Extremely unlikely that someone will catch it through eating



## Facts on the Virus

- *May* be spread by touching a contaminated surface then touching mouth, nose, or eyes
  - *Not the primary method!*
  - Virus does not “grow” on surfaces
  - Survives up to 24 hours on cardboard and 2-3 days on plastic and stainless steel



## Facts on the Virus

- Virus spreads very easily
  - More efficiently than influenza
- It is a new virus!
  - Much to be learned
- Utilizing what is known can prevent spread

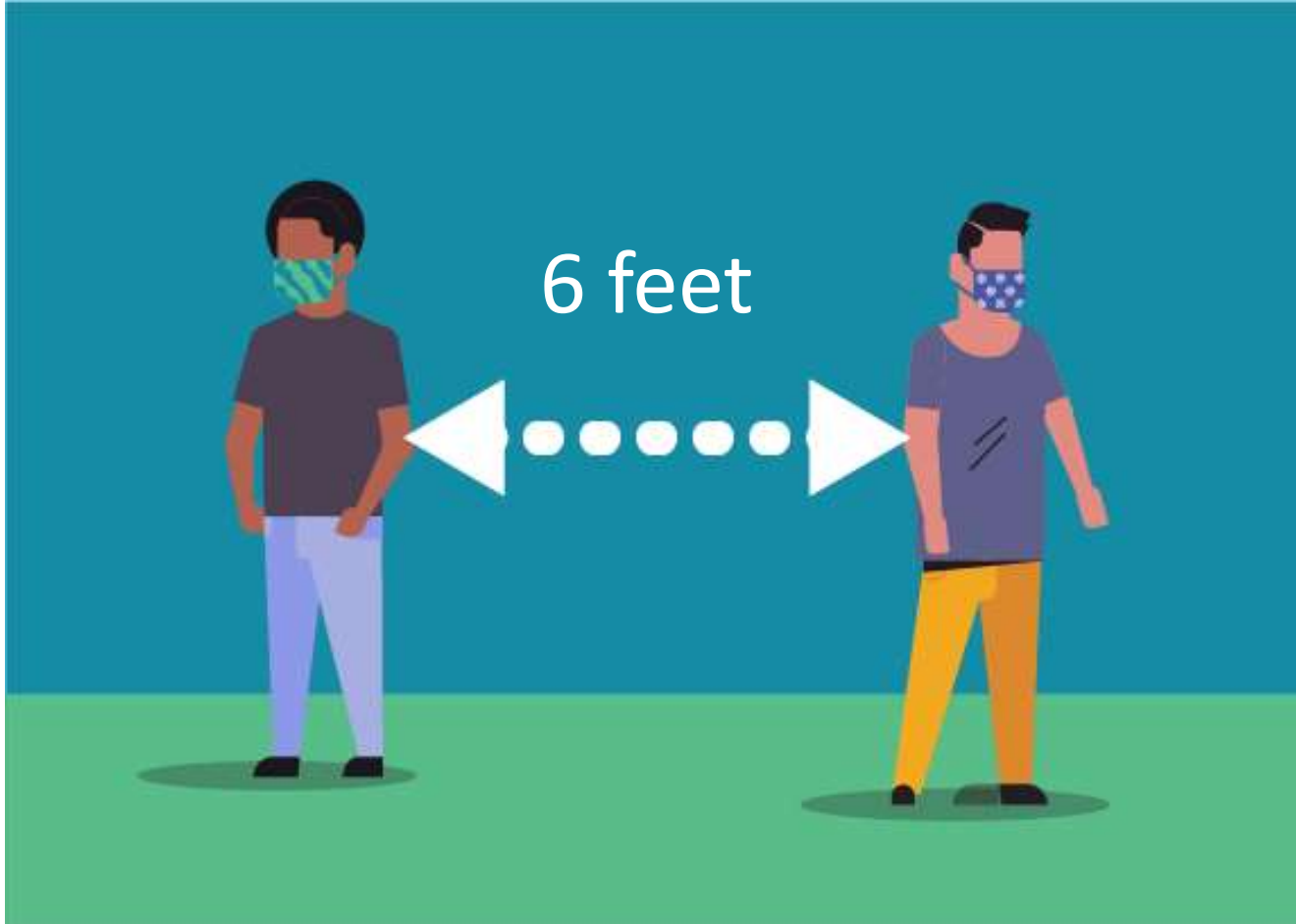




## Practices to Avoid Infection



# Social Distancing



- Stay at least 6 feet from other people
- Do not gather in groups
- Stay out of crowded places
- Avoid mass gatherings

# Hand and Personal Hygiene

- Wash hands before and after visiting
  - Soap
  - Potable water
  - Single use towels
    - Paper
    - Cloth that is single use then washed and sanitized
  - Trash bin - empty regularly
  - Monitor facilities and keep stocked
- Post signs

**Scrub hands for a minimum of 20 seconds!**



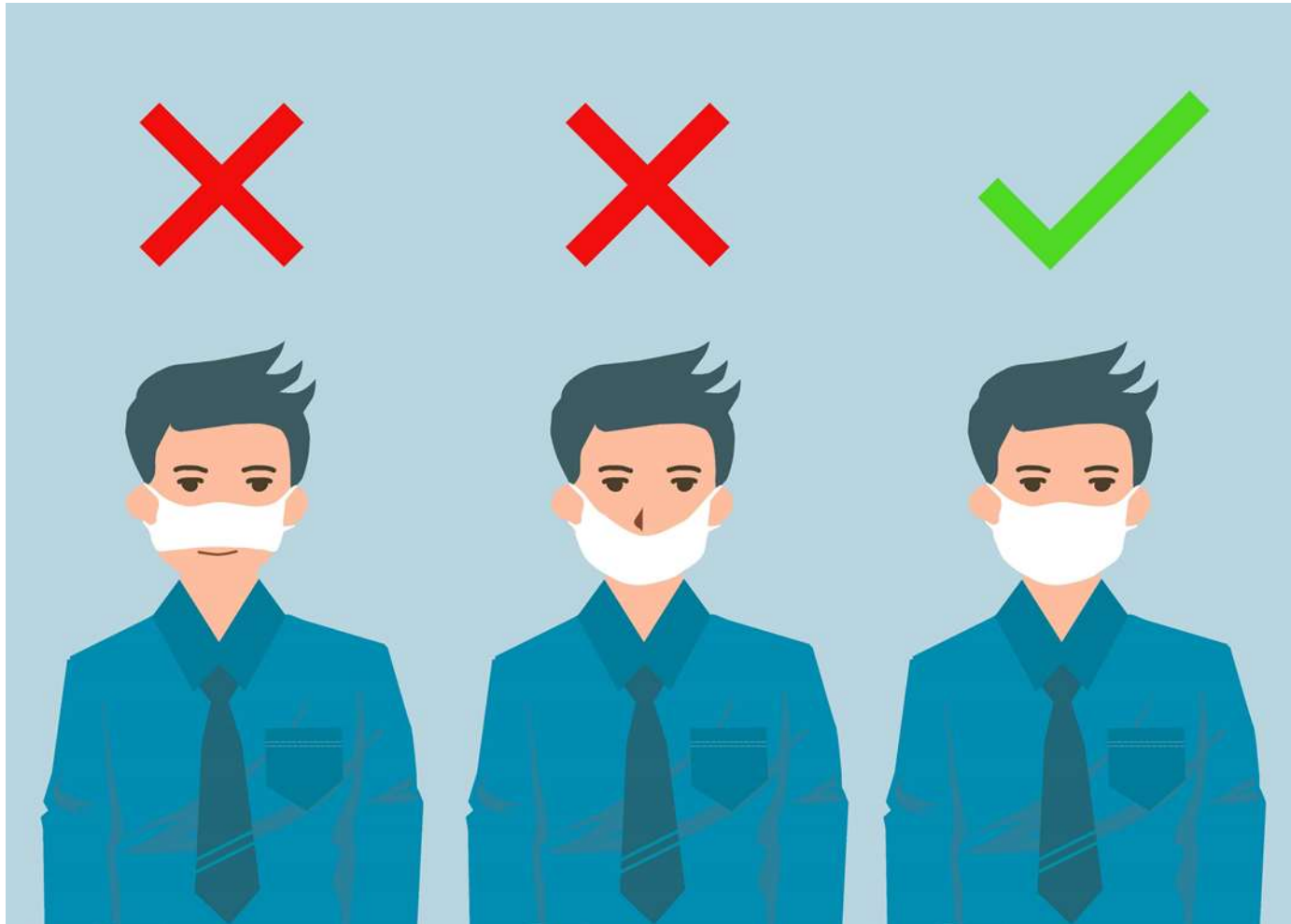




## Hand and Personal Hygiene

- Hand sanitizer is not a replacement for hand washing!
- Only use commercially produced sanitizers
- Must contain >60% alcohol

# Hand and Personal Hygiene



- Wear cloth masks
  - Asymptomatic people may spread disease
- Stay home if ill or in contact with ill person
- Post signs



# Cleaning and Sanitizing/Disinfecting

- Perform regular cleaning and disinfection of:
  - Doorknobs
  - Tools
  - Harvest containers
  - Reusable bins or buckets
  - Tables
  - Food contact surfaces
  - Credit card readers
  - Any other contact surfaces
- Frequency dependent on usage

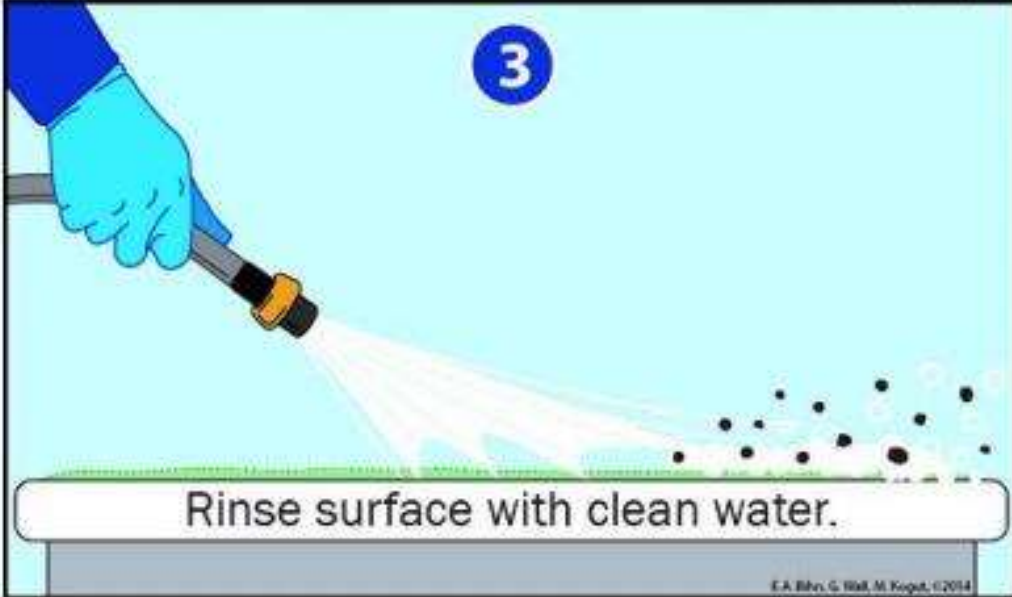


# Cleaning, Sanitizing, and Disinfecting

- Cleaning
  - Removes germs, dirt, and impurities
  - Uses detergent and water
  - Lowers number of pathogens
- Sanitizing
  - Lowers the number of pathogens on surfaces
  - Shorter contact time
  - Used on food contact surfaces
- Disinfecting
  - Kills germs on surfaces
  - Has a longer contact time
  - Use on high contact surfaces (e.g. doorknobs)



# Cleaning & Sanitizing Food Contact Surfaces





# Sanitizers/Disinfectants

- *Only use those approved for food contact surfaces*
- *Follow direction on label for sanitizing/disinfecting*
- List of EPA approved sanitizers/disinfectants against Coronavirus-

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>





# Sanitizers/Disinfectants

## Other common sanitizers:

- Bleach solutions
  - 5 tablespoons (1/3rd cup) bleach per gallon of water
  - 4 teaspoons bleach per quart of water
- $\geq 70\%$  alcohol (ethanol or isopropyl alcohol)
- Clorox Multi Surface Cleaner + Bleach
- Clorox Disinfecting Wipes
- Lysol Disinfecting Wipes



# Soft-surfaces

- Clean using soap and water or cleaners appropriate for the surface
  - Disinfect with an EPA-registered disinfectant
- Launder items according to the manufacturer's instructions.
  - Use the hottest appropriate water setting
  - Dry items completely.



## Electronics

- Use a wipeable cover
- Follow manufacturer's instruction for cleaning and disinfecting.
  - If no guidance, use alcohol-based wipes or sprays containing at least 70% alcohol.



A person wearing a green surgical mask and blue scrubs is holding a clear hand sanitizer bottle. The person's hands are positioned to dispense the sanitizer. The background is a blurred outdoor setting with trees and a fence.

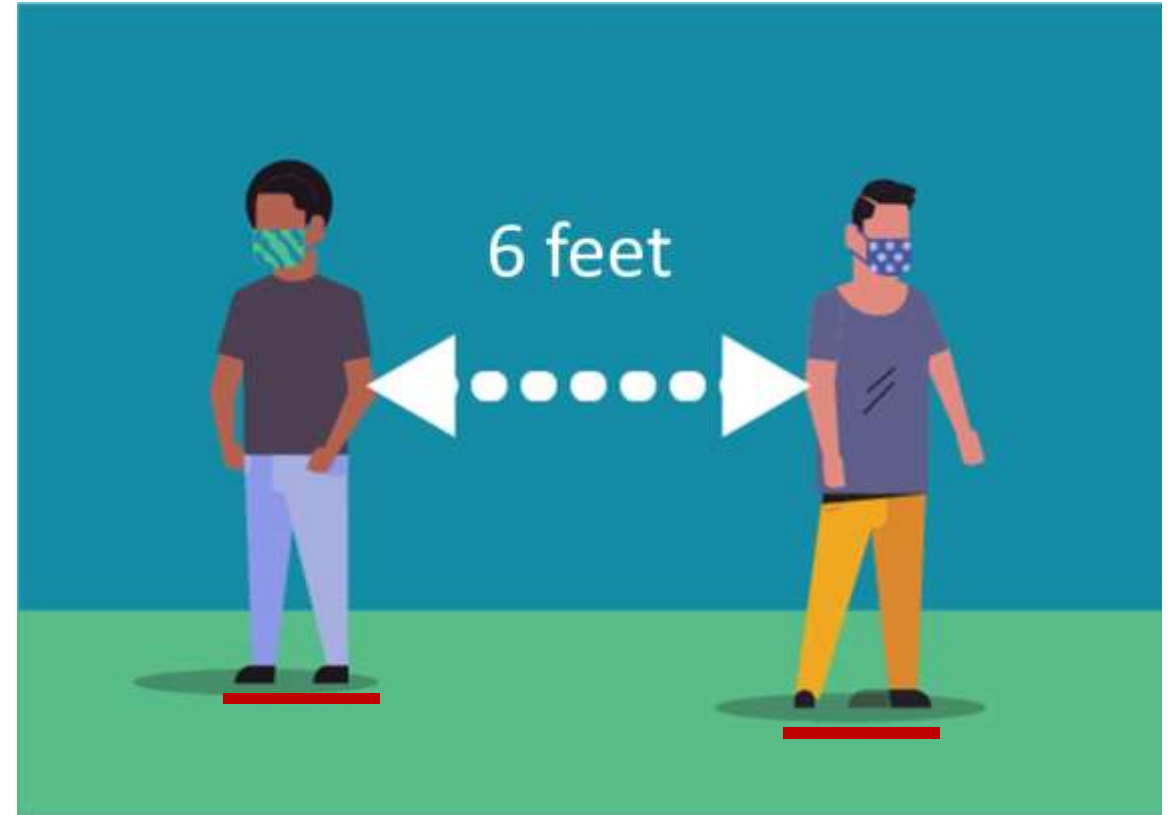
# Applying Best Practices

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# General Guidance

- Limit total number of people (workers and visitors) <10
  - Even less is best (e.g. 1 worker for customer interaction)
- Schedule pick up/delivery times
- Maintain social distancing ( $\geq 6$  feet)
  - Provide ground markers
- Limit access/loitering
- Post signs
  - No ill visitors
  - Face coverings encouraged
  - Social distancing
  - Limiting visitors
  - Instructions





# General Guidance - Communication

Communicate to Customers!

- Make customers aware of policies
  - Email
  - Social media
  - Newsletters

# General Guidance

- Provide hand-washing stations and/or sanitizer
  - Keep facilities well-stocked
- Workers/volunteers should wash hands/ use hand sanitizer after every transaction
- Use disposable gloves for transactions; replace often
- Workers/volunteers should wear masks
- Clean high touch surfaces (e.g. credit card readers)







## General Guidance - Training

- No ill workers/volunteers
  - Fever, shortness of breath or cough
- Screen employees/volunteers for symptoms
  - e.g. check temperatures
- Require cloth face coverings/masks
- Use and disposal of gloves
- Maintain social distancing



# General Guidance - Training



- Aware of visitor policies and can maintain them
- Policies on cleaning and sanitizing and frequency
  - Door knobs
  - Gate latches
  - Tables
  - Credit card readers
  - Food contact surfaces



# Use Online Payment Systems

Examples:

- PayPal
- Venmo
- Barn2Door
- GrazeCart
- FarmDrop
- Square
- Local Food Marketplace
- Shopify

# Farm Pick-ups

- Well designated pick-up locations
  - Communicate prior
  - Use signage
- Maintain social distancing
  - Place food in trunk
  - Use drop boxes/locations
  - Take online payments
- Restrict access to other areas



# Farm Pick-ups

- Wear gloves and face mask
  - Change gloves and wash/sanitize hands after
- Clean and sanitize/disinfect
  - Drop box and other contact points
  - Payment systems





# Farm Deliveries

- Contact prior to delivery
  - Obtain delivery instructions
  - Limit face to face contact
- Delivery vehicle
  - Disinfect steering wheel, door handles, etc.
  - Ensure vehicle is clean and ready to transport food





# Farm Deliveries

- Deliveries
  - Wear face mask and disposable gloves
  - Place produce in clean location as far away from driver as possible
  - Confirm drop off with photo if needed
    - Avoid contact
    - Call to notify completion of delivery
  - Have additional disinfection materials on hand
    - Disinfect contact surfaces



## CSAs

- Consider converting to delivery, if possible
  - On farm pick up
  - Delivery to customer's vehicle
  - Scheduled drop boxes
- Use designated pick-up locations
  - Communicate information prior
  - Use signage to direct customers
- Take online payments





# CSAs

- Maintain social distancing ( $\geq 6$  feet)
  - Schedule pick up/delivery times
  - Provide ground markers
  - Limit access/loitering
- Post signs
  - No ill visitors
  - Face coverings encouraged
  - Social distancing
  - Limiting visitors
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## CSAs

- Limit number of workers/volunteers in area
- Exclude ill workers or workers in contact with individuals infected with virus
- Limit interactions with customers
- Do not allow food sampling or demonstrations
- Convert from customer choice boxes to standardized boxes
  - Or, choice of options and packing before pickup



# Continuity of Business Plan

- Alternative plan in case of disruption/illness
  - Who will take over and direct operations?
  - How will customers be notified?
  - Is the backup person aware of current operations, policies?
  - What will happen if an employee becomes sick and exposed customers/other workers?





## In summary...

- Virus is primarily spread to others through respiratory droplets
- Low risk of infection through surfaces
  - Extra steps and increasing cleaning, sanitizing, and disinfecting further reduce risk
- Goal is to reduce person to person contact to reduce spread
  - Get in, get food, get out
- This too will pass!

# Additional Resources

- WSU - <https://extension.wsu.edu/foodsafety/covid-19-resources/> and <http://foodsafety.wsu.edu/article/covid-19-resourcproduce-industry/>
- Cultivating Success™ - <https://www.cultivatinguccess.org/covid-19-resources>
- Pennsylvania Department of Ag - <https://www.agriculture.pa.gov/foodforthought/Pages/Article.aspx?post=69>
- WRCEFS - <https://agsci.oregonstate.edu/wrcefs/covid-19-resources>
- Your local Extension office
- Your department of agriculture

Questions







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The vision of the Cultivating Success™ program is to increase producer and consumer understanding, value, and support of sustainable local farming systems in Idaho through educational and experiential opportunities. Partners in this program strive to create strong communities with infrastructures that provide the resources and skills needed to produce local and sustainable food and agricultural products for the residents of the Inland Northwest.

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Monday, May 11<sup>th</sup> – Selling Your Products on Etsy

<https://www.cultivatingsuccess.org/webinar-series>



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