

Guidance for U-Pick Farms

During the COVID-19 Pandemic

COVID-19 is not a foodborne illness, and there is no indication that the virus can be transmitted by food. According to the Centers for Disease Control and Prevention (CDC), touching a surface that may have the virus is not the main way the virus spreads.

Below are recommendations to help address questions.



Can U-Pick farms operate during the COVID-19 pandemic? Yes.

- All farms must provide toilet and handwashing facilities for visitors.
- Visitors should be required to wash their hands with soap and water before entering and upon exiting the field.
- Consider using signs to effectively communicate to customers the steps the farm is taking to prevent the spread of COVID-19, as well as identifying what is expected of the visitors during their visit. See a non-farm example: <https://oda.direct/ProtectCustomersPoster>

GROWERS

- Clean, disinfect, and rinse any farm-provided, reusable pick containers before providing them to a new customer. Follow the manufacturer's label directions. **See:** <https://oda.direct/FoodContactSurfaceDisinfectants>
- Provide pick zones to keep customers in designated areas. This could be in the form of having people pick on every other row or in a certain section of the field that has been flagged off.
- If possible, stagger customers by making appointments to pick or only allow a certain number of people on the farm during certain hours.
- If someone releases bodily fluids from injury, vomiting, or other conditions, flag the area until cleaned.
- If you are able to have someone observing customers when in the field:
 - Watch for and correct people who are not staying in their own pick row/area.
 - Before having customers pick in an already picked row, walk the row to remove half eaten fruit, bodily fluids, and trash.
- Employees should wear masks and gloves if handling money or getting close to customers.
- Encourage the use of masks by customers.
- Have farm staff operate the weigh stations.
- Advise farm staff to maintain a distance of at least six feet from each other and from customers.
- At check in/out or the weigh stand, provide markers to keep people at six (6) foot spacing.
- Clean and disinfect the scale and table (if possible) after each customer. Follow the manufacturer's label directions. **See:** <https://oda.direct/FoodContactSurfaceDisinfectants>
- Farms can establish sign-in sheets to track who was at the farm on a particular date. This is helpful for contact tracing should someone visiting the farm be diagnosed with COVID-19.

CUSTOMERS

- Do not come if you are sick, have symptoms of COVID-19, or have come in contact with someone with COVID-19.
- If bringing your own picking containers to the farm, they should be washed, disinfected, and rinsed before arrival. Follow the manufacturer's label directions. **See:** <https://oda.fyi/CleanDisinfect>
- In order to minimize the risk of acquiring COVID-19, avoid touching your face and maintain a distance of at least six (6) feet from others, unless they are from the same household.
- Children should stay with the parents at all times.
- Do not eat fruit while picking.
- Do not touch produce that you will not pick.



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