



COVID-19 SAFETY: PRE-PICK BERRIES GUIDELINES FOR GROWERS

With these simple steps berry farms can safely allow PRE-PICK operations to occur. These procedures aim to minimize the spread of COVID-19 person to person by maintaining physical distancing between berry workers & customers and limiting the number of berry workers & customers on the farm.

CFIA states that there is currently no evidence that food or food packages can be a source or route of transmission of the virus. Therefore it is safe to provide cardboard berry boxes.

1. Limit amount of people visiting the farm based on parking spaces and ability to maintain physical distancing (2m) from other PRE-PICK & U-PICK customers and staff (**use on-farm physical distancing signage**).
2. Depending on the volume of pre-pick orders and your ability to manage social distancing on your farm you may choose to go to an APPOINTMENT ONLY system. Growers can use the NEW scheduling program available on www.pfga.com or your own system (i.e. phone, e-mail, etc.) best suited to your operation size.
3. **MANAGE YOUR CUSTOMER FLOW** to support physical distancing (see Figures 1&2). Design a traffic flow that works for your operation and allows for physical distancing to be maintained.
4. **COMMUNICATE** with customers when making an appointment and with **on-farm signage** not to visit farm if showing COVID-19 symptoms or have been in contact with anyone found positive for COVID-19.
5. **ALL PRE-PICK SALES in FARM SUPPLIED CARDBOARD BASKETS ONLY**— no use of customer pails for pre-pick berry sales.
6. **PROVIDE ADEQUATE PARKING SPACE or CUSTOMER DRIVE THROUGH**—to maintain physical distancing between customers, may need to mark out spaces (see figures 1&2).
7. **MARK OFF 2 metre SPACING FOR CUSTOMER LINE-UP TO PAY**
8. **MINIMIZE CUSTOMER INTERACTIONS**
9. Encourage e-transfer or debit machine transactions and minimize handling of cash— employees and customers should hand sanitize after every transaction. Can also install a plastic shield at the transaction table to protect workers and customers (similar to grocery stores set-up) and/or set-up 2m distance between customer and staff at time of transaction.
10. **DISINFECT SURFACES ON A REGULAR BASIS**— railings, doorknobs, washrooms, table/ counter surfaces with household cleaners or diluted bleach (Public Health Agency of Canada recommends 1 part bleach to 9 parts water (for bleach containing 5% sodium hypochlorite)).

