



Guidelines for Temporary, Mobile, and Food Truck Events during COVID-19 Pandemic

Information for Event Managers and Vendors

GENERAL PROTOCOLS

- To limit the size and crowds present at Temporary, Mobile, and Food Truck Events, only vendors selling food and beverages intended to be taken off-site for consumption may participate. Booths providing hygiene information or supplies, are also allowed.
- Implement and encourage cashless and receipt-less transactions.
- Utilize different entry and exit points using one-way traffic, where possible.
- Utilize one-way traffic flow for customers, where possible.
- Employees and customers must adhere to 6-foot physical distancing protocols.
 - Discourage lines by using markings on the ground to guide customers on appropriate physical distancing and where to stand safely.
 - Employees and/or event managers must prevent lines that violate 6-foot physical distancing protocols from forming.
- Employees and vendors shall wear face coverings.
 - Face coverings for customers are strongly encouraged to be worn.
- Businesses shall post signage notifying customers of the requirement to wear face coverings at entrance(s).
- Frequent hand washing by employees, and adequate supply of soap, disinfectant, hand sanitizer, and paper towels available onsite.
- Hand sanitizer or hand washing publicly available for customers.
- The primary routes of transmission to be concerned about are:
 - Close proximity to other people, especially crowds.
 - Contact with high-touch surfaces.
- Hourly touch-point sanitization (workstations/cash registers, equipment, screens, doorknobs, restrooms, etc.)

VENDOR AND MANAGER PROTOCOLS

- Managers should conduct pre-event screening of vendors and/or employees and maintain screening log.
- No vendor or employee displaying symptoms of COVID-19 will be permitted to be on site.
- A vendor or employee who becomes sick while at work should be immediately sent home.
- No person may work within 72 hours of exhibiting fever.
- Symptomatic or ill employees may not report to work.
- The following people may not come to the event:

- Anyone experiencing any symptoms of respiratory illness or other symptoms of possible COVID-19, including fever, chills, cough, shortness of breath, difficulty breathing, loss of smell or taste, exhaustion, headache, body aches, or diarrhea
- Anyone (besides medical or emergency personnel/ first responders wearing proper PPE) who has recently had contact with someone who has COVID-19 symptoms or who has confirmed COVID-19 infection.
- Anyone who has traveled out of state within the last 14 days.
- Anyone displaying symptoms should be asked to leave, including customers and workers.
- Event managers should communicate how the event is limiting the spread of illness.
- Review CDC guidance about [cleaning and disinfection](#).
- Be prepared to communicate if a known COVID-19 patient has been at the event.

BEST PRACTICES

- Suspend sampling of products.
- Practice hand hygiene by frequently washing hands with soap and water for at least 20 seconds or by applying hand sanitizer.
- Use gloves when handling products and money.
- Handle and package all items for customer.

CLEANING AND DISINFECTION

- Provide hand washing and/or hand sanitizing stations at entrances, exits and restrooms.
- Vendors shall wear masks or face coverings and gloves.
- Vendors should wash or sanitize hands after transactions.
- Clean surfaces regularly using EPA-approved disinfectant (5 tbsp bleach per 1 gal water).
- If a vendor requires a table for business, use nonporous tables and/or nonporous table coverings. Note: Tables and chairs for customer seating not allowed.
- Eliminate or regularly disinfect high-touch surfaces around market.

NOTE: COVID-19 is not a foodborne illness

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