**Guidance for Market Stall Traders : Enhanced controls to prevent the spread of Coronavirus**

**1.0 Introduction**

This guidance sets out enhanced measures to prevent the spread of Covid 19 during the current pandemic.

All stall holders handling food should ensure the necessary personal and environmental controls are in place to prevent the transmission of virus through food, food preparation surfaces and food packaging.

There are still risks where food is not prepared/handled and whilst provision of portable hand wash basins is not a requirement it is important to adopt the hygiene measures outlined below:

**2.0 Hand Hygiene**

Regular hand washing is a key control to prevent the spread of Covid 19 and it is important that this is carried out in accordance with government guidance including thoroughly washing with soap for at least 20 secs. Hand sanitiser gels can be used in addition to handwashing, but they only work on clean hands. They should never be a substitute for handwashing. If possible try to minimise direct hand contact with food using tongs and utensils. Gloves can be used, however, they can become contaminated in the same way as hands so are not a suitable substitute for good personal hygiene and hand washing.

**3.0 Type of market stall**

There are different controls depending on the type of market stall.

***3.1 Catering stalls***

Every stall must have a portable hand wash basin with running water at a suitable temperature. The wash hand basin must be suitably located on the stall in such a way that it will not contaminate food during hand washing. A suitable supply of hand wash soap (ideally antibacterial) should be available next to the wash hand basin as well as paper towel for drying hands. A bin should be provided for immediate disposal of used paper towel.

Staff should wash hands after handling raw food and before handling cooked food and in addition:

* After going to the toilet
* After taking a break
* After cleaning operations
* After getting rid of waste

Staff may wish to wear gloves but these need to be changed on a regular basis and in any case between high risk operations.

Where possible food preparation should not take place in the immediate vicinity of customers. If hygienic to do so an area designated further to the back of the stall may be more appropriate unless the 2 meter rule can be implemented.

Ideally a separate member of staff should be designated for handling money.

***3.2. Stalls selling open food including fruit and Veg ( but where no preparation is undertaken)***

Every stall must have a portable hand wash basin with running water at a suitable temperature. The wash hand basin must be suitably located on the stall in such a way that it will not contaminate food during hand washing. A suitable supply of hand wash soap should be available next to the wash hand basin as well as paper towel for drying hands. A bin should be provided for immediate disposal of used paper towel.

Staff should wash hands after:

* After going to the toilet
* After taking a break
* After cleaning operations
* After getting rid of waste

Staff may wish to wear gloves but these need to be changed on a regular basis and in any case between high risk operations.

Where possible any open food display should be set back away from where customers are present unless a two meter distance can be implemented. Physical screening can also be an effective control if practicable.

Ideally a separate member of staff should be designated for handling money.

***3.3. Non food Stalls***

It is recommended that staff where gloves (Latex or similar) which are changed at regular intervals.

***3.4. Food Stalls selling packaged food only***

As for non food stalls above.

**4.0 Social Distancing**

Market stall holders have a responsibility to advise their customers to follow social distancing requirements. This can be by means of notices and reinforced verbally. Customers should be kept at least 2 meters ( 3 steps) away from market stall personnel and should stand back from the stall itself. A demarcation line should be considered or even physical screens.

**5.0 General cleaning**

It is important that regular cleaning and disinfection takes place throughout the day. This should include surfaces, equipment and touch points. This should include equipment controls, pens, mobile phones using a disinfectant/sanitiser. Ideally sanitisers should meet BS EN 1276 or BS EN 13697.

**6.0 Covering food**

Where possible food on display should be packaged, covered or screened to prevent risk from contamination.

**7.0 Positioning of stalls/mobiles/trailers**

Poor positioning could compromise safety particularly if pitches are situated near to shop entrances/queuing lines or in the immediate vicinity of other stalls. Positioning in many cases will be managed by the Local Authority but where the trader has the choice of location it is important that social distancing is not compromised. Stalls should also be positioned away from any ‘pedestrian bottlenecks’ to prevent congestion. In the case of events prior planning is key to social distancing and the event manger must draw up detailed scaled plans showing the location of pitches and traffic routes. If distances cannot be maintained in a linear formation then consider herringbone formation.

**8.0 PPE**

Organisations should not encourage the precautionary use of extra PPE such as masks to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19. Face coverings may be worn but this should not replace the control measures such as social distancing. Gloves may also be worn as long as they are regularly changed and in any case after exposure to potential contamination.

**9.0 Contactless payments**

Contactless payments should be encouraged or alternatively dedicated staff should handle money.

**10.0 General Infection Control**

1. Legally, you must ensure that all food handlers are fit for work. In addition you have a general duty to ensure the Health, Safety and Welfare of persons in your employment and members of the public.
2. Persons must be provided with clear instructions on any infection control policy in place, and any person so affected and employed in a food business and who is likely to come into contact with food must immediately report the illness or symptoms.
3. Persons should not come to work if they are suffering the typical symptoms of Covid 19 virus or if someone they live with has symptoms. Instead they should stay at home and self isolate

The Government has issued guidance on what to do in these cases <https://www.nhs.uk/conditions/coronavirus-covid-19/self-isolation-advice/>

1. The Government have issued guidance on COVID-19 for employees and businesses <https://www.gov.uk/government/publications/guidance-to-employers-and-businesses-about-covid-19>