



Farm Operational Protocol During COVID-19 Pandemic

Jacobs Family Berry Farm, Gardnerville NV

February 2021 Update

The Jacobs Family Berry Farm provides a venue for various events for up to 200 people and fresh produce to the public including retail on-farm sales and wholesale to various customers in the region. The 5-acre farm has adopted the following operational protocol to protect consumers, employees and visitors. The procedures below represent our best understanding of the government mandates as of the revision date that we recognize may change at any time. Our goal is to assure our farm and produce are safe and enjoyable for our employees and customers.

Employer

- Provide signage and access to soap and water for handwashing or an alcohol-based hand sanitizer at convenient locations for employees, customers, and visitors and encourage frequently use.
- Provide signage to ask visitors/customers to maintain physical distancing, to the extent possible.
- Ask customers/visitors to stay at home if sick and if self-monitoring shows any of the following conditions: temperature >100.4 degrees, loss of taste/smell, diarrhea/vomiting, cough/sore throat/shortness of breath, or known contact with a confirmed case of COVID-19. If any customer or visitor shows or reports they have any of these conditions while on the farm ask them to leave and recommend, they go to ER for testing. Collect contact information for anyone they were in contact with and isolate locations/items they contacted from others. Notify the county health department COVID-19 Hotline (775-283-4789 or <https://gethealthycarsoncity.org/>) as soon as possible of the reported condition. A thermo-detect meter may be used to check employee and visitor temperature.
- Provide face coverings for employees and signage to ask visitors/customers to use face coverings when they are within 6 feet of non-household members.
- Provide disposable gloves to employees for use when interfacing with customers/visitors, when performing clean up services, or anytime they are touching items customers/visitors have touched or will touch (i.e., moving chairs)
- Hard smooth surfaces frequently used will be cleaned before/after daily use. (Note: typically, property goes unused for at least 5 days between events providing additional opportunity to reduce virus contamination).
- Portable bathrooms will be provided with flush toilets and wash stations. They will be cleaned hourly during events and weekly during no event periods. Those using the portable bathrooms will have hand sanitizer available outside them with a sign recommending use before and leaving to keep hand touched surfaces clean.
- Require any vendor or service provider on the farm to provide evidence of and commitment to using safe operational protocols consistent with CDC and State of Nevada guidelines while on-site.
- Provide training of all employees on this operational protocol and oversee to confirm their compliance.

Employees

- Employees to stay at home if sick and if self-monitoring shows any of the following conditions: temperature >100.4 degrees, loss of taste/smell, diarrhea/vomiting, cough/sore throat/shortness of breath, or known contact with a confirmed case of COVID-19 to meet local and state quarantine requirements.
- Employees are subject to a daily temperature check.
- Maintain physical distancing, to the extent possible.
- Limit physical interaction with guests, including refraining from taking photos with guest's camera, mobile phone, etc.
- Only one employee allowed per vehicle (i.e., golf cart) at a time per shift. The vehicle shall be cleaned before and after each employee's use. Dedicate one vehicle to each employee for the event/day. Disinfect vehicle after each transporting of guests (wipe down areas touched).
- When more than one employee is working in the berry building, they must wear a mask.
- Wear provided face coverings when working within 6 feet of other employees or the public. When working in the field, employees are not required to wear a mask if they maintain physical distancing requirements. This is very feasible since typically only 2 people are working in the one-acre field.
- Wash hands regularly for at least 20 seconds or use provided alcohol-based hand sanitizer after touching potentially contaminated surfaces, using the bathroom, or before and after touching any item a customer/visitor will or has touched (including money/credit cards).
- Wipe any high contact surfaces frequently that customers/visitors/other employees are in contact with. Clean golf cart, harvesting containers, and other equipment/tools/vehicles/wagons before and after daily use.
- Use berry carts when harvesting berries to maintain clean place for temporary storage and provide shade until all berries can be placed in the refrigerator.
- Immediately notify manager upon determining:
 - Being exposed to a person(s) confirmed with the COVID-19 virus
 - Confirmed to have the COVID-19 virus.

On-site Vendors

- Vendor employees to stay at home if sick and if self-monitoring shows any of the following conditions: temperature >100.4 degrees, loss of taste/smell, diarrhea/vomiting, cough/sore throat/shortness of breath, or known contact with a confirmed case of COVID-19 to meet local and state quarantine requirements.
- Vendor employees should be subject to a daily temperature check.
- Vendor employees shall maintain physical distancing, to the extent possible.
- Vendor employees shall limit physical interaction with guests.
- Vendor employees shall wear face coverings when working within 6 feet of other employees or guests.
- Caterers shall provide adequate staff with gloves and masks when serving food items such that guests are not required to touch any food item or utensil.

- All vendors shall meet all current Douglas County, State of Nevada and CDC guidance while on-site

Visitors and Customers

- The total number of visitors/customers/vendors on-site shall be limited based on governmental mandates at the time of the event.
- Face covering and physical distancing requirements of visitors shall be based on governmental mandates at the time of the event. These requirements shall be met at all times during the event. Wearing masks and physical distancing is preferred at all times.
- Customers, if/when applicable, should be checked for temperature and asked if they have been exposed or have any symptoms.
- On-site produce customers are requested to practice physical distancing, use masks, and if appropriate hand sanitizer provided. They are not allowed in the berry building. All customers entering the property will be asked to stay in their vehicle, and an employee will take their order and deliver it to them. No tasting will be allowed. Returning customers are requested to call or message their order in advance.
- Visitors and customers will be discouraged from touching each other or exchanging items while also suggesting use of hand sanitizer frequently.
- Food/drinks provided for customers/visitors shall be individually packaged for visitors/customers to pick up. If approved by governmental mandates, food can be served in buffet style where the caterer has servers for each food item and guests do not touch any item/utensil. Food servers must wear masks/gloves and must be checked prior to working on site for any virus symptoms per CDC guidelines.
- Congregating in groups shall meet physical distance and face covering requirements of the current governmental mandates. Customers/visitors shall be spaced at tables to ensure physical distancing requirements are best met.
- Dancing is allowed in open air facilities as long as masks are worn. The barn is considered an open-air facility when the large doors are open to allow air flow.