



Ontario Food Terminal

Attention All Farmers' Market Tenants

New actions required as of March 25, 2020

Restricted entry to Farmers' Market area

- Only Farmers' Market tenants and assigned employees are allowed in the enclosed area under the parking deck.
- Tenant vehicles or carriers can enter via the 100-200 or 300-400 roadway and exit at the top or bottom of the 500 row.
- Carriers delivering for farmers' market tenants are permitted but drivers must stay in their trucks at all times.

Movement restrictions for buyers and drivers in Farmers' Market area

- No buyers or buyer vehicles in the selling area, no use of dollies or "two wheelers".
- Produce pick up is limited to the staging area in the fenced Farmers' Market area.
- Buyers may leave their cab only to verify their order and oversee loading.
- Emergency use of washroom permitted by exception only.
- Any carrier picking up produce from this area must park in the open part of the Farmers' Market and follow the buyer protocol.

Limiting personal contact

- Stagger your workforce's hours to limit exposure potential.
- Designate specific employees only to interact directly with buyers outside the fenced area of the farmers market. These employees will be identified by wearing pinnies.
- Bring all produce orders to the staging area for a designated delivery employee to take to the buyer's vehicle.

Tracking personal contact

- Track all interactions with buyers and drivers in a log.
- Make sure it includes arrival and departure times, name and contact information.

Advance orders & electronic payments

- Encourage your buyers to place orders in advance.
- If not possible, accept orders by phone or digitally once they are at OFT.

- Make arrangements with buyers for electronic payments, such as e-transfers.

Cleaning and sanitation

- All kiosks and equipment must be cleaned and sanitized frequently.
- Anyone entering your stall MUST use hand sanitizer.

Reduce the spread of illness through preventive measures

- Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, use an alcohol-based hand sanitizer.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Avoid close contact with people who are ill.
- Emphasize to your employees and buyers to stay home when they have a cough, fever, or have difficulty breathing.
- Cover your cough or sneeze with a tissue, then immediately throw the tissue in the garbage and wash your hands. If you don't have a tissue, sneeze or cough into your sleeve or arm.
- Clean and disinfect frequently touched objects and surfaces.

Keep your distance:

- Stay at least 2 metres away from other people wherever possible. No physical contact, like handshakes, permitted.
- Use disposable gloves and face masks when interacting with others if possible.

International travel:

If you have travelled internationally or have been in close contact with another person who has travelled internationally, except to the United States, you are not allowed on the Ontario Food Terminal property for 14 days after the date of return to Canada.

Stay informed:

The Terminal will remain open to continue to provide a safe and reliable food supply to the people of Ontario. We will modify our protocols as needed as COVID-19 evolves and update you on the actions we are taking.

Protocol details	www.oftb.com Twitter @ONFoodTerminal Instagram @ontariofoodterminalboard
Protocol questions	(416) 259-5479 or info@oftb.com
About COVID-19	Toronto Public Health: https://www.toronto.ca/community-people/health-wellness-care/diseases-medications-vaccines/coronavirus/ Ontario Ministry of Health: https://ontario.ca/coronavirus Health Canada: https://www.canada.ca/en/public-health/services/diseases/2019-novel-coronavirus-infection.html World Health Organization: https://www.who.int/emergencies/diseases/novel-coronavirus-2019 Canadian Produce Marketing Association: https://cpma.ca/docs/default-source/foodsafety/covid-19_information_for_the_canadian_produce_sector.pdf