



MICHIGAN DEPARTMENT OF
**LABOR & ECONOMIC
OPPORTUNITY**

Department of Labor and Economic Opportunity
MiSafeStart: Agritourism recommendations

PRELIMINARY AND PRE-DECISIONAL | June 3, 2020



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Examples of agritourism businesses include:

- Wineries, Cideries, Distilleries
- Flower Farms
- U-Pick and Choose and Cut Farms
- Farm Markets
- Roadside Stands
- Farmers Markets
- Orchards and Cider Mills
- Ranches
- Petting Farms
- Trout Farms
- Educational Farms & Agricultural Museums
- Agritainment Venues – Corn Mazes, Horse-drawn sleigh rides, etc.

“Agritourism defines the places where agriculture and tourism connect. Anytime an agriculturally based operation opens its doors to the public and invites visitors to enjoy their products and services—that’s agritourism.

(Michigan Agritourism Association)

“The Governor’s Workgroup on Travel/Tourism/Hospitality, sub-committee representing Agritourism has come together to recommend policies, procedures and protocols that will help ensure the safety of Michigan’s employees, residents and guests when visiting agritourism businesses in the state. Agritourism represents businesses and attractions that are truly unique to Michigan, inviting residents and visitors to make connections with farms and farming communities that are vital to the state’s economy. Agritourism businesses such as cider mills, creameries, pumpkin and u-pick farms, wineries, ranches and orchards are all examples of businesses that do more than provide access to locally grown produce, entertainment or educational experiences; they are the foundation for memories made in Pure Michigan.

This group has come together to address the need for Michigan agritourism to re-open – safely. The uniqueness of agritourism businesses that give them their authentic charm also inform the recommendations and requirements in these guidelines. For instance, sanitation and administrative controls will look different for a wagon ride versus a winery tasting room. Protecting employees, patrons, animals, and farm food supply are paramount in these recommendations.

With personal safety and public protections at its core; this document hopes to provide sanitation standards, cleaning protocol, social distancing plans and other tools that will allow agritourism businesses in Michigan to open for families and visitors to our state.”

Eight steps for employers to keep their workers safe, within the hierarchy of controls



1 Administrative controls



2 Access control



3 Distancing



4 Sanitation



5 Hygiene



6 PPE



7 Positive case protocols



8 Facility closure



1

Administrative controls

Requirements – “must”

- **Create an exposure control plan**
 - State should provide a template
 - State should provide examples of high-quality plans
- **Create communication material to inform customers of new policy**
 - State should create a “Michigan Promise” to commonize signage, increase patron confidence.
- **Designate worksite supervisor**
 - Designate a responsible party for exposure control on each shift
 - Monitor and report on the Covid-19 control strategies

Best practices – “should consider”

- **Where prudent and applicable ensure compliance with CDC recommendations**
- **Define scope of response team**
 - Ensure robust implementation of safety protocol
 - Share notice on-site and digitally to explain new / evolving policy

Requirements – “must”

- Ensure compliance with MIOSHA, Executive Orders and other applicable laws and guidelines
- Employer should refer to Executive Order for employee travel out of state

Best practices – “should consider”

- Implement flexible sick day policies
- Develop policy for outdoor spaces and tents
- Create and post an inclement weather plan
- Signage posted for face covering policy for guests (requirements for those medically able to wear one) refer to MIOSHA guidelines
- Implement plan to limit cash payments and promote safe ways of taking cash payment (drop box etc.)



1 Administrative controls

Requirements – “must”

- **Train employees**
 - Workplace infection control
 - Appropriate use of PPE in conjunction with guidelines
 - Food safety protocols (including cleaning between customers)
 - Steps employee must take to notify on symptoms
 - How to manage symptomatic customers
 - How to report unsafe working conditions
 - Encourage employees to use PPE and hand sanitizer on public transit

Best practices – “should consider”

- **Use available training modules**
 - ServSafe - <https://www.servsafe.com/freecourses>
 - Use resources from Michigan Agritourism Association, Michigan Farmers Market Association, Michigan State University Extension, National Children’s Center for Rural and Agricultural Health, and USDA Animal and Plant Health Inspection Service
 - State should promote / link to compliant training modules



1

Administrative controls

Requirements – “must”

- **Post sign(s) at customer entrance(s) informing customers not to enter if they are or have recently been sick**
- **Conduct wellness screening of employees and third-party vendors upon entrance**
 - Perform temperature check consistent with CDC guidance daily for employees where appropriate and equipment is available
 - Employees who show fever (100.4) should be barred entry
 - Create and post guidelines for delivery areas

Best practices – “should consider”

- **Assign a designated greeter or host to manage customer flow and monitor distancing**
- **Consider establishing an outdoor reception area**
- **Use a symptom tracking application for employees**
- **Consider facility reconfiguration to limit touch points**
- **Consider limiting staff at attractions and using brochures and signage to direct guests**
- **Assign specific times or a system of reservations to control number of guests at one activity**



2 Access control

Requirements – “must”

Best practices – “should consider”



2 Access control

- **Phased re-opening of certain activities that involve close contact with animals and people**

Requirements – “must”

- **Ensure six feet of separation between parties or groups- people in the same party do not have to be six feet apart**
 - Recommend that state clarify separation barrier standard
 - Limit capacity to comply with six feet social distancing
 - Install physical barriers at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult

Best practices – “should consider”

- **Close / Limit traffic in high-density areas of the operation**
 - Waiting areas, standing room at check in and check out, restrooms, barns, enclosed agritainment activities, such as bounce houses, corn cribs
 - Increase use of online pre-sale ticket systems.
 - Increase use of text-based systems (e.g., ReadyText) or reservations to minimize volume in waiting areas
 - Develop and mark traffic flow, walking patterns and visual cues for social distancing (both indoors and outdoors)



3 Distancing



3 Distancing

Requirements – “must”

- **Limit the number of all groups per activity to ensure groups are stationed six feet apart during activities**
 - Petting farms, classes, tours, wagon rides, corn mazes, etc.
- **Space exhibits to keep all groups six feet apart**
 - Separate outdoor animal pens

Best practices – “should consider”

- Recommend that state not close waiting area entirely (“too hard to implement”) and rely on demarcated spacing
- Identify accessible options for elderly, disabled residents
- Post signs limiting the number of guests in restrooms
- Where possible, expand outside service areas to limit indoor proximity in compliance with MLCC or other license requirements
- Recommend allowing temporary tents or structures for expanded outdoor service options as well as shelter as required

Requirements – “must”

- Provide visible guidance of six feet physical distancing with floor markings, signs
- Sneeze guards and partitions
- Cash registers, bars, high touch activity areas, and other areas where maintaining physical distance of six feet is difficult

Best practices – “should consider”

- Through signage & verbal instructions, encourage household or classroom groups to stay together, but distant from other groups
- For tours, especially school field trips, keep individual classroom groups together, but do not combine classroom or other groups
- Operations that have splash pads should follow state/local guidance about when to open public aquatic venues
- Consider sharing information through videos, pamphlets and signs



3 Distancing

Requirements – “must”

- **To the maximum extent possible, limit the number of employees in shared spaces to maintain at least a six-foot distance between employees**
 - Kitchens, break rooms, tack rooms, indoor workspaces such as retail areas
- **Limit the number of visitors to 50% of capacity**
 - State guidance on how to determine outdoor capacities
- **Limit the number of people at any given time in barns, exhibits and retail spaces**

Best practices – “should consider”

- Assign times or specific times for popular or high-density activities, such as wagon rides, to decrease queues and people at activity’s start
- Encourage barn doors and windows to be open as possible to allow for fresh air exchange
- Open every other stall in barns
- Determine policy for distancing at a bar top when physical barriers between spaces has been implemented
- Consider curbside, drive-through and walk-up options for direct market farm operations



3 Distancing

Requirements – “must”

Best practices – “should consider”



3 Distancing

- If tented, all walls and windows that may be opened in the tented area should remain open during service
- Create signage that is visible from a distance with pricing and product information
- Create designated shopping time for vulnerable guests
- Identify accessible options for elderly and disabled residents



4 Sanitation

Requirements – “must”

- **Conduct frequent cleaning and sanitizing with EPA recommended products**
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
 - Kitchen
 - Restrooms, Porta-Johns
 - High touch surfaces including: credit card machines, pens, doorknobs, handrails, gates & latches, hand-pulled wagons, fence rails in high touch areas especially around animal, jump pads, pedal carts, games, tokens, workstations, carts, and all activity related equipment.

Best practices – “should consider”

- **Create new protocols for existing cleaning staff**
 - Recommend that state provide standard/language
- **Assign dedicated, specific staff to implement clear sanitation protocols**
- **Replace wood or cloth activities, games, and exhibits with nonporous, easy-to-clean surfaces such as glass, metal or plastic**



4 Sanitation

Requirements – “must”

- Picnic tables, fishing poles, buckets, displays, informational boards and push buttons
- Menus are to be sanitized between each use – use single use menus where possible and digital or online menus and they must be ADA compliant
- Sanitize tables, chairs and benches between customers
- Sanitize frequently touched surfaces including:

Best practices – “should consider”

- **Make sanitizer stations available where most appropriate for customer flow**
- **Assign dedicated, specific staff to implement clear sanitation protocols**
- **Post a policy on gloves – refer to CDC Glove Recommendation – Non Recommendation -**
<https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/gloves.html>



4 Sanitation

Requirements – “must”

- Sanitize between use: U-Pick supplies, such as saws, clippers, buckets, shears, scissors and flags
- **Limit shared items for customers**
 - Table items (condiments)
 - Recommend using individual dispensers
 - Informational handouts
 - Multi-use activity pieces
 - Eliminate self-serve food and drink options

Best practices – “should consider”

- **Identify a third-party cleaning service for deep clean**
 - Recommend that state not require using a third-party service (focus on training standard instead)
- **Create new protocols for existing cleaning staff**
 - Recommend that state provide standard/language



5 Hygiene

Requirements – “must”

- **Close self-serve food and drink options, like buffets**
- **Provide employees time for handwashing**

Best practices – “should consider”

- **Provide handwashing stations and/or sanitizing station in outdoor operations where customers will handle food or produce**
- **Consider closing off high touch surfaces**
 - Water fountains
 - Tactile hand dryers
 - “Cut-Out” photo stations
 - Playgrounds
 - Lawn games
- **Consider closing off high touch activities, i.e. jump pads, barrel trains, if they can’t be sanitized properly and regularly, especially activities made of wood.**



5 Hygiene

Requirements – “must”

Best practices – “should consider”

- **Pre-wrap food items (i.e. donuts)**
- **Encourage food and beverage service in disposable / compostable / recyclable single use containers**
- **Eliminate reusable containers for U-Pick operations**
- **Consider restricting petting farm to viewing animals, but not touching or interacting with them**
- **Consider wearing facial coverings and requiring handwashing or use of sanitizer before and after touching animals**
- **Encourage handwashing before and after all tours and classes**

Requirements – “must”

- **Ensure that all employees wear face coverings when in close contact with other employees or customers**
- **Customers do not need to wear face coverings while seated at the table once orders have been taken and service begins**
- **Ensure employees wear gloves as required by sanitization material label instructions when performing cleaning, sanitizing, or disinfecting activities. Wearing gloves for activities that might overlap with food handling can foster cross-contamination**

Best practices – “should consider”

- **Provide an adequate number of face coverings for all employees or require employees to bring their own face coverings to work**
- **Post a policy on gloves – Refer to CDC guidelines: CDC Glove Recommendation – Non Recommendation -**
<https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/gloves.html>



Requirements – “must”

- **Provide facial coverings to all workers**
 - Recommend that state communicate that N95, surgical masks are not required
- **Customers should wear facial coverings indoors if medically appropriate**
 - Recommend that state clarify position on masks vs. facial coverings

Best practices – “should consider”

- **Recommend against gloves**
 - Recommend that state communicate that gloves are not protective (just as likely to transfer surface particles from gloves as hands)





7 Positive case protocols

Requirements – “must”

- **Create policy to keep symptomatic employees at home**
 - 3-7 days after fever breaks
 - 14 days after quarantine / isolation due to close contact with a symptomatic individual

Best practices – “should consider”

- **Identify and train isolation coordinators for on-site assistance**
- **Check in periodically with employees on health and ability to work**
- **Create protocol for employees if another employee is symptomatic at work**
- **Refer to CDC guideline for Discontinuing Home Isolation**
 - How to bring a sick employee back to work:
<https://www.cdc.gov/coronavirus/2019-ncov/hcp/disposition-in-home-patients.html>



8 Facility closure

Requirements – “must”

- **Targeted closure in case of a symptomatic event**
 - Recommend that state narrow the venue closure order, to focus in a targeted way on the affected Agritourism area
- **Notify local public health**
 - Confirmed positive cases only
 - Allow venue sufficient time to control messaging to patrons / general public
- **Implement MIOSHA contact exposure procedure**

Best practices – “should consider”

- **Notify local public health of symptomatic events**
 - Voluntary: inform local public health of outbreak (multiple symptomatic events) before positive tests

- **Expedite municipal zoning amendments:** Delegate authority for zoning changes to chair of the zoning commission or chief elected official
- **Suspend permitting / approval for outdoor activity:**
 - Expedited municipal review of outdoor dining and retail
 - Allow outdoor dining / retail where not explicitly prohibited
 - Waive minimum parking requirements
 - Create temporary outdoor liquor license through end of year
 - Permit use of shared lots for outdoor activity
 - Expedite municipal authority for outdoor activities and vehicular rights of way
- **Suspension of associated fees**
- **Allow for permitting for tents and other temporary structures for outdoor activities and shelter as required**
- **Ensure all COVID-19 related modification adhere with existing laws, such as those administered by MLCC, MDARD, local health departments etc.**

Group Leads

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