

Guidance for Agritourism During Re-Opening

The state's framework to resume business operations — “Ad Astra: A Plan to Re-Open Kansas” — provides guidance for businesses statewide as they work to protect the health and safety of employees and their customers while maintaining continuity of business. Statewide guidelines serve **as recommendations only** for individuals and businesses across Kansas, and statewide travel-related quarantines established by the Kansas Department of Health and Environment (KDHE) are still in effect. It is important to note that **local governments retain the authority to impose more restrictive orders or provisions**.

Agritourism in Kansas includes Christmas tree farms, pumpkin patches, corn mazes, and other activities which allow members of the general public to view or enjoy rural activities. The Kansas Department of Agriculture recognizes the critical role that agritourism businesses play in our communities, and support your efforts to stay open for business. **We strongly encourage you to exercise ongoing safety measures** to ensure that your employees remain healthy and you can continue to function, and also to assure your customers and community that you provide a safe, reliable environment.

What should local agritourism businesses be doing based on the Re-Opening Plan recommendations?

- **Contact the local health department** where your business is located to find out what rules and regulations govern that county.
- Know the current statewide travel-related quarantines that are in effect, which can be found on KDHE's website at: www.coronavirus.kdheks.gov/175/Travel-Exposure-Related-Isolation-Quaran.
- Central to the efforts to protect public health within your organization are these principles:
 - Ensure that staff stay home if they are sick.
 - Wear masks in public settings.
 - Maximize physical distance (6 feet or more) in public settings.
 - Avoid instances in which large groups are in one location and unable to maintain a distance of six feet with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained.
 - Follow fundamental cleaning and public health practices detailed on covid.ks.gov.
- The following best practices have been developed to ensure continuity of operations while also safeguarding the health of vendors and their families.

Best Practices

These best practices were developed based on guidance from the Kansas Department of Health and Environment, the Centers for Disease Control and Prevention, and the National Christmas Tree Association. Some communities may have additional restrictions, and operations should implement whatever practices are necessary to comply with local orders.

Communication

- Communicate policies with staff to ensure they don't come to work if they show symptoms of COVID-19 or have come in contact with someone who shows symptoms.
- Train staff on procedures to keep customers safe.
- Communicate safety procedures to customers with signs, social media posts or newsletters.

Distancing

- Businesses should evaluate their operations to identify and implement operational changes that increase separation and recognize social distancing guidelines, keeping individuals at least six feet apart as much as possible.
- Place visible ground markers where possible to help customers maintain six feet of physical distance.
- Consider how the business can limit touch points between individuals (door handles, touch pads, etc.) and/or increase cleaning of these points. This may mean eliminating activities like photo op "cut-outs" where faces come into contact with surfaces.
- Avoid self-serve food and drinks; replace with individually packaged items or a server following food safety principles.
- As much as possible, postpone or restructure activities which would involve significant interaction of people.
- Limit the number of people permitted inside building or gathered in common spaces at one time and space out customers to prevent mass gatherings of groups.
- Adapt payment options to allow for processes that enhance safety, including curbside pick-up, touchless payment, online payment, windows/plexiglass partitions at sales counters, or online advanced ticket sales with timed entrance.

Cleaning and Hygiene

- Ensure employees stay home if they are feeling sick (fever, coughing and/or shortness of breath), if they have a sick family member in their home, or if they have been exposed to COVID-19.
- Request that customers wear cloth face coverings when social distancing is not possible.
- Consider providing special hours for at-risk or elderly customers, or consider different hour options to decrease crowds on the weekends.
- Provide handwashing stations and/or hand sanitizer at entrances, exits, and restrooms. If soap and water are not readily available, provide customers and employees with alcohol-based hand sanitizer with at least 60% alcohol.
- If there is animal contact such as with pony rides or a petting zoo, provide handwashing and/or hand sanitizer stations when exiting this area.

- Wash hands often with soap and warm water for at least 20 seconds, especially after using the restroom, before eating, and after blowing your nose, coughing or sneezing.
- Sales staff should sanitize their hands after each transaction and could also wear gloves, especially when handling cash. Use electronic payment if possible, allowing customer to insert/slide their card and see if transaction can be completed without signature.
- Discourage customers from activities that would allow unnecessary touchpoints with products or other items. Put children's toys out of reach, encourage customers to only handle items they intend to purchase, etc.
- Clean and disinfect frequently touched surfaces between uses and throughout the day, such as ordering screens, door handles, tables, or handrails. When possible, utilize items that are easy to clean, such as tables with non-porous surfaces or disposable coverings. The CDC's guidelines for cleaning and disinfecting public spaces can be found here:
<https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>
 - Note that bleach may be used to disinfect surfaces, but the required concentration is higher for COVID-19 than for everyday sanitation: five tablespoons of bleach per gallon of water.

For current information about Kansas' response to COVID-19, go to the Kansas COVID-19 Resource Center at www.covid.ks.gov.