Preparedness Plan Requirements
Guidance – Agriculture

UPDATED OCTOBER 2, 2020

Updates to this document include the addition of guidance for operating Firepit(s) in the Additional protections and protocols for “recreational” or “entertainment” activities section on page 19.

Businesses and employers primarily engaged in farming and/or growing crops, raising livestock, animal production and hatcheries, logging, and raising, producing, and harvesting animals including, but not limited to, cattle, pigs, turkeys, chickens, and fish on a farm, ranch, fishery, hatchery, or other similar artificial or natural habitats.

As required by executive orders issued by Gov. Tim Walz under the Peacetime Emergency, all businesses must develop and implement COVID-19 Preparedness Plans that addresses the hazards of COVID-19 transmission. Unless clearly indicated that an action included in the guidance is recommended, businesses should understand that the action is required if applicable to their business. In instances where the guidance uses language “to the extent possible,” the action is required but only to the extent it is possible for the business to implement the requirement.

- Businesses must address all the guidance requirements applicable to their operations in their COVID-19 Preparedness Plans and as set out in each of the components below.
- Businesses must assign a designated Plan administrator to ensure the Plan is evaluated, monitored, executed, and updated.
- Businesses must ensure the plan is posted at all the business’s worksites in readily accessible locations (or is distributed to workers electronically) to allow for the plan to be readily reviewed by all workers, as required.

Worker protections and protocols for all workplaces

For the purposes of this guidance, a “worker” includes all workers performing work for the business. All workers including subcontractors, independent contractors, vendors, delivery-personnel, contract, part-time, seasonal or temporary workers, migrant workers, workers engaged by staffing agencies or labor brokers, however categorized, who are performing for a business or at a businesses’ workplace, are required to be included in the COVID-19 preparedness plan. All workers must be properly trained on and adhere to the business’s policies, protocols, and practices as outlined within this guidance.

In addition, a “Business” includes all commercial entities that maintain any level of authority, responsibility, or control over the locations where work is being performed, which may include, but are
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not limited to, businesses, farms, harvesting and logging operators, facility owners and/or operators, and formal or informal employers of labor groups. For the purposes of this guidance, and consistent with multi-employer work-sites, more than one entity may have responsibility, authority or control (e.g. farm and organizers of migrant workers, facility and temporary labor) over the workplace, work being performed and/or workers, all of which maintain equitable responsibility with ensuring the proper implementation and execution of the COVID-19 Business Preparedness Plan.

Ensure sick workers stay home

Requirements

1. Establish health screening protocols for workers at the start of each shift (e.g. health screening survey, taking temperature). A health screening must be conducted for each business’s workers upon arrival and check-in at work. See the Minnesota Department of Health (MDH)’s Visitor and Employee Health Screening Checklist (www.health.state.mn.us/diseases/coronavirus/facilityhlthscreen.pdf). The checklist is also available in Hmong, Somali, and Spanish on the Businesses and Employers: COVID-19 web page (www.health.state.mn.us/diseases/coronavirus/businesses.html).

2. Workers must be stopped from entering the business if their responses to the health screening indicates they are experiencing symptoms of COVID-19 or have tested positive for COVID-19 and they should be sent home immediately. If workers begin experiencing symptoms of COVID-19 while at work, they must also be sent home immediately. If workers cannot be sent home immediately, they must be isolated in a closed room or remote area of the worksite until they can be sent home.

3. Establish a protocol for workers to report, whether at home or at work, when they are experiencing COVID-19 symptoms, have tested positive for COVID-19 or have been in close contact with a person with COVID-19 symptoms or who has tested positive for COVID-19 and a return-to-work protocol for workers who are required to isolate or quarantine, following MDH guidance on COVID-19 and When to return to work (https://www.health.state.mn.us/diseases/coronavirus/returntowork.pdf)
   - Workers who are experiencing COVID-19 symptoms, have tested positive for COVID-19 or have been in close contact with a person with COVID-19 symptoms or who has tested positive for COVID-19 must be instructed not to report to work until their isolation or quarantine period is completed.

   - If a worker is confirmed to have COVID-19, the protocol must include informing the business’s other workers who have been in close contact with the infected worker, as well as their respective employers (where applicable), of the possible exposure to COVID-19 while at work. An individual must be designated to gather information from workers who may be sick with COVID-19 and to engage in needed communications, while ensuring the privacy of infected
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5. Establish protocols for workers to return to work, and follow MDH Guidance. COVID-19 and When to return to work (https://www.health.state.mn.us/diseases/coronavirus/returntowork.pdf)

6. Provide accommodations for “high risk” and vulnerable populations. See CDC’s People Who are at Higher Risk for Severe Illness (People Who are at Higher Risk for Severe Illness (www.cdc.gov/coronavirus/2019-ncov/need-extra-precautions/people-at-higher-risk.html). Vulnerable workers should be encouraged to self-identify, and employers should avoid making unnecessary medical inquiries. Employers should take particular care to reduce these workers’ risk of exposure.

7. Evaluate and adjust sick leave policies to reflect the need for isolation and incentivize workers who are sick to stay home. Clearly communicate sick leave policies to all workers.

Social distancing – workers must be at least six-feet apart

1. Maximize remote-working - Workers who are able to work from home must work from home

2. Stagger shifts and breaks; Extend work-hours and create additional shifts to reduce number of workers per shift.

3. Evaluate traffic patterns and “bottlenecks” to reduce crowding at entrances, in corridors, shelters, sleeping quarters, live-stock areas, barns and stalls, elevators, waiting areas, break areas, locker-areas, access points, etc.

4. Limit collective gatherings of workers to 10 people or less to ensure require social distancing. Implement static assignment of work-crews for each business or work-area. For example, Manny, Paul, and Cindy always work together, and are assigned to the same work area every day, rather than reporting to different locations throughout the week, or being re-assigned with different work-groups.

5. Limit numbers in restrooms or at handwashing facilities. Provide for separation in-between individual portable toilets, and stagger the location and positioning of individual portable toilets to minimize congregation and traffic (e.g. six-foot separation, positioned back-to-back with doors facing away from each other). Consider adding additional restrooms and/or hand washing facilities if necessary.

6. Ensure physical distancing in work areas, including at workstations, corridors, production lines, fields, break rooms, etc. Isolate workers to certain areas of the business (i.e. work-zones).

7. Limit worker interaction across floors, buildings, campuses, worksites, etc. unless at least 6-foot distance is maintained.

8. Increase physical space between workers, customers, and visitors (e.g. partitions, stanchions).

Worker hygiene and source controls

1. Ensure workers regularly wash their hands. Ensure handwashing and/or hand-sanitizer facilities are readily available and appropriately stocked
2. Require and allow workers sufficient time to wash their hands regularly, including arrival and departure from the work area, before and after using the restroom, before eating and drinking, and after touching surfaces, tools, or equipment that may be contaminated.

3. Require workers to wear a face covering as required by Executive Order. As of July 25, 2020, per the Governor’s Executive Order 20-81, people in Minnesota will be required to wear a face covering in all indoor businesses and indoor public spaces. Additionally, the Executive Order requires workers to wear face coverings when working in outdoor settings in situations where social distancing (i.e., keeping at least 6 feet of physical distance from other individuals not in the same household) cannot be maintained. This Executive Order also requires workers, customers, or visitors to wear a face covering when a business has opted impose stricter face covering requirements than the Executive Order or when the applicable industry guidance requires wearing a face covering.

This Executive Order includes exemptions for people who are unable to wear or tolerate a face covering due to medical or mental health condition or other reasons—such as when wearing a face covering would create a job hazard. There are also situations in which a face covering may be temporarily removed. More information about face covering requirements and exemptions is available on the MDH website at Facemasks and Personal Protective Equipment (PPE) Webpage (https://www.health.state.mn.us/diseases/coronavirus/prevention.html#masks). You can also visit these webpages: Face Covering Requirements and Recommendations under Executive Order 20-81 (https://www.health.state.mn.us/diseases/coronavirus/facecover.html) and Frequently Asked Questions About the Requirement to Wear Face Coverings (https://www.health.state.mn.us/diseases/coronavirus/facecoverfaq.html)

- Workers should maintain an adequate number of face-coverings during their shift to change face-coverings as they become saturated, dirty, or compromised.

4. Provide protective supplies when required, including non-medical source-control face coverings, gloves, disinfectant, guards and shields to protect workers against the transmission of COVID-19 while they are working.

5. Do not discriminate or retaliate in any way against any worker for wearing face-coverings or personal protective equipment, in accordance with Executive Order 20-54.

6. Post “hand-washing” and “cover your cough” signs.

7. Ensure supplies in restrooms are regularly monitored and continuously stocked.

8. Doors to multi-stall restrooms should be able to be opened and closed without touching the handles, opening-devices, or powered door-operators with the hand, whenever possible. If the door cannot be opened without touching the handle or door-operator with the hand, the Work site must ensure a trash-receptacle is placed by the door to ensure a paper towel can be readily disposed of when operating the door. The location and positioning of waste-receptacles should not interfere with Life Safety requirements (e.g. egress, evacuation, emergency equipment) or any reasonable accommodations provided under the Americans with Disabilities Act.
9. Community drinking stations and water-fountains must not be available or used unless protocols are implemented to ensure frequent sanitation between users. Individual water-bottles may be provided/distributed in lieu of potable water-stations. Touchless water-filling stations may still be provided.

10. Food should not be provided nor shared communally.

11. Provide tissues for proper cough/sneeze etiquette and no-touch disposal bins.

12. Ensure workers are laundering uniforms, apparel, personal protective equipment daily. Advise workers to launder work clothes in accordance with clothes and detergent instructions between each shift. Encourage workers to maintain additional apparel at work-sites (e.g. shirts, sweatshirts) to minimize cross-exposure in-between work areas or work-sites.

**Workplace building and ventilation protocols**

**General Building Conditions:** Businesses must assess the status and capacities of the utility-systems within a building (e.g. ventilation, water-supply, sewer, gas), as well as potential issues associated with vermin, molds, and mildew, prior to putting the building into an operational status.

1. Follow established protocols for starting mechanical, electrical, plumbing, life-safety, and other systems after non-use according to the Authorities Having Jurisdiction.

2. Assess the building for indications of hazardous pest and vermin infestation, and consult a pest-control professional as appropriate.


**Ventilation System Start-up:** Businesses must evaluate the operational capacity, and increase, improve, and maintain ventilation provided throughout buildings.

1. Increase the outdoor air-percentage to increase dilution of contaminants, and eliminate recirculating, whenever possible, while maintaining indoor air-conditions.

2. For heating-ventilation-air-conditioning systems that recirculate air, businesses need to improve central-air filtration to at least the MERV-13 or the highest compatible with the filter rack (at least MERV-14 preferred), and seal the edges of filters to further limit by-pass around the filters.

3. Replace and upgrade air filters prior to re-occupancy.

4. Run systems on full economizer as outside air-conditions allow.

5. Consult an HVAC professional to ensure proper ventilation is maintained.

**Day-To-Day Operations:** For work-activities not occurring outdoors, particularly within enclosed areas and structures, ensure the following practices and protocols are maintained:

1. Continuously maximize fresh-air into work-areas, and eliminate air recirculation.

2. Supplement ventilation-system with the use of portable HEPA filter units whenever possible.
3. Keep systems running longer hours (24/7 if possible) to enhance the ability to filter contaminants out of the air.

4. Maintain relative humidity levels of RH 40-60% wherever possible.

5. Minimize air-flow from blowing across people.

6. Consult an HVAC professional or the American Society of Heating, Refrigerating and Air-Conditioning Engineers to ensure proper ventilation, particularly air-flow and air-exchange, is provided, and ventilation-systems are properly maintained. See ASHRAE’s COVID-19 Preparedness Resources (www.ashrae.org/technical-resources/resources).

**Workplace cleaning and disinfection protocols**

1. Establish a documented sanitization schedule and checklist, identifying surfaces/equipment to be sanitized, the agent to be used, and the frequency at which sanitization occurs.

2. Frequently clean and disinfect all areas, such as offices, restrooms, locker and changing rooms, common areas, shared electronic equipment, machinery, tools, controls, etc.

3. Frequently clean and disinfect all high-touch items, such as doorknobs, countertops, barriers, railings, handles, and other surfaces.

4. Clean and disinfect work-vehicles in-between the use of each worker or work-crew, before and after each use.

5. Electronic devices (e.g. light-switches, circuit-breakers) should not be cleaned and disinfected with a liquid agent. Consider covering switches/devices with a poly-covering that allows the user to manipulate the device without touching the switch, and change out the poly-covering frequently. Electronic devices must be sanitized only when disconnected from the power-source, and sanitized in accordance with the listing/labeling requirements.

6. Workers, including those in the field, avoid sharing tools, devices, and equipment. Workers must sanitize shared tools, devices, and equipment in-between users.

7. Workers should avoid sharing personal equipment, tools, devices, and phones. Workers should sanitize shared personal equipment, tools, devices, and phones after use by other persons.


9. Select appropriate and ensure the needed supply of disinfectants – consider effectiveness and safety. The U.S. Environmental Protection Agency’s (EPA) List N has identified a list of products that meet EPA’s criteria for use against SARS-CoV-2. See EPA’s List N: Disinfectants for Use Against SARS-CoV-2 (www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2).

10. Review product labels and Safety Data Sheets, follow manufacturer specifications, and use required personal protective equipment for the product.

**Drop-off, pick-up, and delivery practices and protocol**

1. Receive deliveries via a contactless method whenever you can.
2. Work sites must provide for contactless deliveries that promote for delivery at a doorstep, where persons maintain a distance at least 6-feet away while verifying receipt of the delivery between the worker and delivery person. Whenever possible, businesses should attempt to do everything electronically (e.g. app, phone) to eliminate the need for close contact between workers and delivery personnel.

3. Ensure equipment, materials, products, and items are being delivered, dropped off or picked up are prescheduled and coordinated. Deliveries, drop-offs, or pick-ups must be performed one load, carrier, or vehicle at a time, and multiple deliveries, drop-offs, or pick-ups should not be performed simultaneously. Delivery personnel and drivers must wait in their vehicles if another delivery, drop-off, or pick-up is being performed.

4. Workers must maintain a distance 6-feet or greater from others during interactions while receiving or exchanging deliveries, including the loading and unloading of transport vehicles and equipment.

5. Workers must minimize the unnecessary exchanging or sharing of scanners, pens, or other tools with delivery personnel.

Communications and training practices and protocol

1. All workers and members of management must be trained regarding COVID-19 exposure, as well as applicable policies, procedures, practices, and protocols. The training must be provided by and paid for by the business. The training must be provided in a manner and language that each employee can understand, and must be adjusted to reasonably accommodate all limiting factors present. See “OSHA’s Resource for Development and Delivery of Training to Workers” (osha.gov/Publications/osh3824.pdf). See also Minnesota’s “Small Assemblies for Testing and Training” for guidance with facilitating training for employees while addressing COVID-19 implications (dli.mn.gov/sites/default/files/pdf/COVID-19_training_facilities.pdf).

2. Ensure their respective COVID-19 Preparedness Plans are posted at all worksites where workers are present, in readily accessible locations, and are shared with and reviewed by all workers. Posting may be accomplished through electronic dissemination of the plan to all workers as long as workers have access means to review electronic posting.

3. Ensure the required rules, protocols and practices are communicated to their workers and adequately enforce their provisions.

4. Ensure the required rules, protocols and practices are required by businesses providing temporary, part-time, seasonal and contract workers to the business.

5. Ensure their workers are provided with and use personal protective equipment necessary to perform their work.

6. Use signage as reminders for workers, delivery workers, officials, customers, clients, and visitors of rules, protocols and practices, including not to enter the business if they have COVID-19 symptoms, social distancing, handwashing, use of source control face coverings and respiratory etiquette.

7. Workers must ensure they comply with and follow established rules and practices.

Helping clients, customers, and visitors minimize transmission
Requirements

1. Post signage at the entry into the business, and provide additional messaging (e.g. web-sites, advertisements, marketing), that if customers/clients do not feel well or have any symptoms compatible with COVID-19, they must refrain from coming to the business and are strongly encouraged to stay home. They must also refrain from coming to the business, and are encouraged to stay home, if they have a household member experiencing symptoms compatible with COVID-19. Refer to CDC’s What to Do if You are Sick or Caring for Someone Who is Sick (www.cdc.gov/coronavirus/2019-ncov/if-you-are-sick/index.html).

2. If customers, clients, or visitors begin to feel unwell while in the business, they must leave immediately. If a customer, client, or visitor is a member of a household group at the business, the household group must also leave. See CDC’s Interim Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19), May 2020 (www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html).

3. Advise customers, clients, and visitors to wash and/or sanitize their hands upon entering the business, and to regularly wash and/or sanitize their hands while at the business.

4. Require patrons and visitors wear a face covering, when required by Executive Order 20-81. More information about face covering requirements and exemptions is available on the MDH website at Facemasks and Personal Protective Equipment (PPE) Webpage (https://www.health.state.mn.us/diseases/coronavirus/prevention.html#masks). You can also visit these webpages: Face Covering Requirements and Recommendations under Executive Order 20-81 (https://www.health.state.mn.us/diseases/coronavirus/facecover.html) and Frequently Asked Questions About the Requirement to Wear Face Coverings (https://www.health.state.mn.us/diseases/coronavirus/facecoverfaq.html). Cloth face coverings are NOT a substitute for maintaining a physical distance of 6-feet from other people. For additional information about cloth face covering and how to make, wear and wash them, refer to CDC guidance on cloth face coverings (www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/diy-cloth-face-coverings.html).

5. Make sure each piece of equipment (e.g. terminals, carts, touch-screens) is wiped down before and after each use by a customer, client or visitor, and dispose of the wipe accordingly.

Recommendations

1. Limit the number of persons accompanying the customer/client while in the business and/or at the time services are being provided.

2. Limit the equipment, products, or items touched by the customer, client, and visitors while in business.

3. Advise and encourage customers, clients, and visitors to conduct a self-check of their body temperature the day of their appointment and/or prior to arriving to the business.

4. Unless otherwise required by other sector-specific guidance (See “Personal Care Services”), encourage customers/clients to review a screening survey that checks for COVID-19 symptoms, close contacts with confirmed cases and quarantined cases, and out of state travel. The questions would be the same as those completed by workers. MDH’s Visitor and Employee Health Screening Checklist (www.health.state.mn.us/diseases/coronavirus/facilityhlthscreen.pdf).
5. Post signage at the entry into the business and provide additional messaging (e.g. web-sites, advertisements, marketing) advising customers, clients, and visitors of “high risk” for severe COVID-19 infection to strongly consider postponing the service or refraining from coming to the business. Persons who may be at higher risk for severe illness should consider delaying seeking or providing these services. (See People Who Are at Increased Risk for Severe Illness (www.cdc.gov/coronavirus/2019-ncov/need-extra-precautions/people-at-higher-risk.html).

### Additional protections and protocols

#### Additional protections and protocol for managing occupancy

1. Limit persons coming into the work site as much as possible. Restrict access into the work site at the entry only to customers and visitors with appointments, and workers.

2. Identify, designate and cordon off areas of the workplace where customers and visitors are allowed.

3. Limit the number of persons in any workplace building or structure at any given time to allow for maximum physical distance. Reference the Minnesota Institute for Sustainable Agriculture’s guidance for assistance (See Number of people per market space (http://misadocuments.info/Number_people_per_market_space_FINAL.pdf) )

4. Limit the number of customers and visitors allowed within the business at one time.

5. Limit the number of children allowed within the business at one time.

6. Allow only one member of households to visit the workplace to pick-up purchases.

7. Hold virtual or on-line services or activities as much as possible (e.g. pre-registration, arrangements).

8. Implement a “pick-up time” scheduler to reduce the number of customers and visitors present at once.

9. Require advanced appointments, prior notifications, or scheduled deliveries. Do not allow walk-ins, impromptu visits, or admittance to a work-site. Ensure protocols are established for impromptu visits by officials where advanced notice is not permitted or warranted. Do not allow walk-ins or impromptu admittance of persons other than workers or officials.

10. Advise all persons, customers and visitors, of the added COVID-19 precautions that will be taken prior to arrival at the site. Use web-sites, social media, pre-planning meetings, phone calls and confirmations, and other outlets to educate all persons on the steps being taken for their protection and the protection of all persons at the work-site.

11. Encourage all persons of “high risk” to consider not reporting to the work-site. Persons who may be at higher risk for severe illness should consider delaying seeking or providing these services (See People Who Are at Increased Risk for Severe Illness (https://www.cdc.gov/coronavirus/2019-ncov/need-extra-precautions/people-at-higher-risk.html).

12. Advertise business protocols so that all persons, including workers, officials, customers, and visitors, are aware of changes. Use web-sites, social media, pre-appointment phone calls and confirmations, and other outlets to educate customers on the steps being taken for their protection and the protection of workers.
13. Encourage customers and visitors of “high risk” to consider postponing their visit to the work-site. Persons who may be at higher risk for severe illness should consider delaying seeking or providing these services (See People Who Are at Increased Risk for Severe Illness (https://www.cdc.gov/coronavirus/2019-ncov/need-extra-precautions/people-at-higher-risk.html).

14. Post signage at the business entrance outlining established protocols.

15. Post instructions for customers and visitors throughout the facility at entrances, and inform customers and visitors:
   - Not to enter if they are experiencing symptoms;
   - About the facility’s occupancy limits;
   - They are required to adhere to hygiene and social distancing instructions, signage and markings; and
   - Requirements regarding the use of face-coverings.

16. Email or text a screening survey on the day of their appointment and/or post screening questions at the work-site.

17. Have customers and visitors respond to the screening-survey questions upon arrival and check-in, and verify that they have read the screening-survey and can respond “no” to all questions.

18. Decline to provide services to a customers and visitors if there is any suspicion that they are sick or symptomatic, and advise them to leave the workplace.

**Additional protocol for the use of face coverings**

1. Evaluate services/activities that involve face-to-face interaction to determine if they can be done in an alternative way. **Activities should not be permitted if adequate protective measures cannot be implemented.**

2. Workers must wear a face covering that covers their mouth and nose in accordance with Executive Order 20-81. This Executive Order requires everyone—including workers—to wear a face covering in indoor businesses and indoor public spaces. Additionally, the Executive Order requires workers to wear face coverings when working in outdoor settings in situations where social distancing (i.e., keeping at least 6 feet of physical distance from other individuals not in the same household) cannot be maintained. This Executive Order includes exemptions for people who are unable to wear or tolerate a face covering due to medical or mental health condition or other reasons—such as when wearing a face covering would create a job hazard. There are also situations in which a face covering may be temporarily removed. More information about face covering requirements and exemptions is available on the MDH website at Facemasks and Personal Protective Equipment (PPE) Webpage (health.state.mn.us/diseases/coronavirus/prevention.html#masks).

3. Instruct workers to:
   - Maintain an adequate number of face-coverings during their shift or work-day that allows the worker to exchange face-coverings as they become saturated, dirty, or compromised during use.

4. Businesses must take reasonable steps to ensure that workers, customers, clients and visitors wear face coverings in accordance with Executive Order 20-81, and conspicuously post face covering policies for workers, customers, clients and visitors. Cloth face coverings are NOT a substitute for maintaining a physical distance of 6-feet from other people.

5. Ensure all persons, including customers, clients, and visitors bring their own face coverings, or offer face coverings for use.

6. Establish a protocol for accommodating workers who cannot wear a face covering due to a medical condition, mental health condition, or disability. Businesses must comply with applicable law, including civil rights laws, relating to verification of a worker’s disability or medical condition.

   - If a worker is unable to use a face covering due to a medical condition, mental health condition, or disability, then the business must engage with the worker to identify and implement alternative protections as to ensure the worker, as well as other customers, visitors, and workers, maintain a similar level of protection (e.g. face-shields, isolating the worker, job-reassignment).

7. Establish protocols for addressing instances where the use of a face-covering may present a hazard to the worker, and identifying and implementing alternatives to minimize the risk to the worker. However, the business must work to identify and implement alternative protections as to ensure the worker, as well as customers, visitors, and other workers, maintain a similar level of protection whenever possible.

   - For environments involving extreme temperatures (e.g. heat, cold) and/or wet environments (e.g. wet processes, rain), face shields may be considered to be used in lieu of face-coverings

   - For work-activities that may present a risk of entanglement, businesses must ensure the machine/tool is properly guarded as to eliminate the risk of the face-covering becoming entangled into the machine/tool, and that the selection and use of the face-covering protects the worker from the risk of entanglement (e.g. using ear-loops instead of tie-backs).

   - For work-activities that may present a risk of hazardous chemicals becoming absorbed and/or saturated within the materials of face-covering, the use of engineering controls (e.g. ventilation), administrative controls (e.g. work-practices), or personal protective equipment (e.g. respiratory protection) must be considered and implemented whenever possible.

8. Establish a protocol for accommodating customers, clients and visitors who cannot wear a face covering due to a medical condition, mental health condition, or disability. Businesses may not require customers to provide proof of a medical condition mental health condition, or disability, or require customers to explain the nature of their conditions or disability.

9. Establish a protocol for customers, clients and visitors who refuse to wear a face covering where wearing a face covering is required. Businesses may refuse entry or services to customers, clients, or visitors who refuse to wear a face covering when required by Executive Order 20-81 or when otherwise required by the business even if not required by the Executive Order. Refer to the documents and information available at Facemasks and Personal Protective Equipment (PPE)
(health.state.mn.us/diseases/coronavirus/prevention.html#masks) for more information about what a business may or may not do to enforce face covering requirement.

10. Avoid services/activities involving interaction between workers, customers and visitors that conflict with social-distancing practices.

11. Discourage car-pooling, particularly if the number and arrangement of occupants within a single vehicle does not allow for proper social-distancing.

12. Additional work practices to reduce face-to-face interaction may include:
   - Standing to the side or behind the customers or visitors as much as possible; and
   - Incorporating barriers, screens or curtains.

**Additional protections and protocol for receiving or exchanging payment**

1. Contactless payment should be used whenever possible. Utilize an electronic fund-transfer service or credit-card payment method that allows the customer to fully initiate and complete the payment transaction remotely, or while separated from the worker.

2. When contactless payment is not possible, payment must be made in a manner that allows for at least 6-feet of distance between the worker and customer.

3. Install barriers at the check-in and payment counter.

4. During check-in and check-out, the configuration at the payment stations, and the space between the worker and the customer must allow for physical distancing of at least 6-feet, or a physical barrier must be installed.

5. If locations require more than one cashier and social distancing cannot be maintained, remove registers or put registers out of service to allow appropriate distance between workers.

**Additional protections and protocol for distancing and barriers**

1. Ensure proper social distancing is maintained between all persons at work-sites, including workers.

2. Space, configuration and flow throughout the work-site must be evaluated to allow for physical distancing of 6-feet by all persons, including all workers, particularly in small buildings. Identify and list all of the locations within the building where it will be challenging to maintain physical distance. Create a simple drawing of the building, and use symbols (e.g. arrows, x’s) to map out the flow of traffic, and the locations of where people typically stand. Use markings (e.g. tape, paint) on the floor to indicate where workers should stand when working.

3. Consider using larger row covers this year so that employees can be more spread out when putting them on and taking them off.

4. Install markings or flags every 6’ apart (at least) to help maintain physical distance.

5. Packing CSA boxes - set up individual CSA packing stations so that one person can pack a single box while standing at least 6’ away from the next person. Each person will have their own set of boxes of bulk vegetables. Alternatively, use a longer assembly line with sufficient distance between packers.
6. Restrict access into buildings or facilities to a limited number of essential personnel (e.g. essential workers in barns, stables, or hatcheries). Do not allow persons to enter these facilities unannounced. Cordon off or demarcate an area near the doorway to limit persons entering into facilities further than the doorway.

7. Schedule shifts to minimize the number of workers, customers, and visitors in buildings (e.g. pack-shed) at the same time. Ensure schedules are established and communicated in advance.

8. Mark out 6-foot distances or circles for workers to stand in while they wait to punch in, to conduct health assessments, to perform handwashing, to wait for transportation, and in other areas where workers would normally congregate.

9. Incorporate barriers or partitions to maintain barrier-protection between persons, including workers, where social-distancing cannot be maintained. Install partitions of a smooth, non-porous, durable, and easy-to-clean material (e.g. Plexi-glas, stretched plastic on a suitable frame) to provide barrier protection between workers where physical distancing of 6-feet cannot be maintained.

10. Routinely inspect, maintain, clean, and sanitize separation barriers and other safeguards. Ensure these installations are part of the routine cleaning and disinfecting activities.

11. Designate one-way entrances and exits in and out of the work-site to support 6-foot physical distancing for workers. Implement one way “flow” through the building to minimize workers, customers, and visitors passing one another in close quarters.

12. Designate specific persons to instruct workers about compliance with social distancing and hygiene requirements, and to enforce social distancing.

13. Ensure workers are trained and required to follow protective measures while on breaks.

14. Incorporate technology to promote and maintain social distancing:
   - If time clocks are in use, consider alternative such as phone-based apps, web-based apps or cameras to clock employees in and out;
   - Use walkie-talkies or text messages for communication to maintain physical distance. Ensure communication devices are sanitized throughout the work-day.
   - Communicate to employees using electronic communications (e.g. Sending Emails every morning with a list of their tasks);
   - Use video communication apps for training to demonstrate work-tasks or work-activities, particularly when employees need to view things close up;

**Additional protections and protocol for meetings**

1. Hold a higher number of meetings consisting of fewer number of persons as opposed to a fewer number of meetings involving larger gatherings (e.g. meeting with each work-crew separately).

2. Conduct meetings or conversations outside or in large areas or spaces as opposed inside buildings or facilities. Hold meetings in the largest venue possible that provides for the most space, and allows for the highest level of social distancing.

3. Schedule “remote meetings” and “virtual meetings” whenever possible and as permitted.
4. Pre-arrange seating to ensure adequate social distancing is maintained. Promote seating that allows participants to be positioned “side-by-side” rather than across from one-another. Consider providing barriers or screens between seated participants.

5. When filling a meeting area, have participants enter from the rear entrance of the room; ensure the first participant entering the room is seated furthest from the entry-point (and nearest to exit); and continue to fill from the front to the back to minimize participants passing by each other while filling the room.

6. At the start of the meeting, provide a verbal reminder/summary of the protections and protocols regarding the meeting.

7. Promote that only one participant leaves at a time during meeting session to avoid face-to-face cross-traffic.

8. At the conclusion of the meeting, unseat participants in order, starting with those closest to the exit and ending with those farthest from the exit.

**Additional protections and protocol for sanitation and hygiene**

1. **Ensure workers regularly wash and/or sanitize their hands.** Workers should wash their hands upon entering the work-site, before/after operating equipment, before/after eating and meal-periods, before/after restroom breaks, upon exiting the work-site, and prior to entering their vehicle.

2. Provide handwashing stations and/or hand sanitizer at access-points and prominent locations for workers. Encourage supplementing handwashing and hand-sanitizing facilities with the use of self-provided, individualized, water-bottles or containers filled with soap-and-water and potable water for immediate handwashing at work-sites.

3. Minimize the sharing, lending, borrowing, or common-use of equipment, materials, tools, or devices including motorized equipment, carts, power-tools, hand-tools, electronic-devices, and personal protective equipment.

4. Assign a designated operator for each piece of equipment (e.g. forklift operator, skid-steer operator) as opposed to allowing several operators to access a single piece of equipment.

5. Ensure workers sanitize high touch-points within vehicles and equipment (e.g. handles, locks, steering-wheels, shift-levers, instrument-controls, switches, seatbelt) upon entering.

6. Ensure restrooms and portable-toilets are emptied and sanitized regularly. Ensure touch-points within portable-toilets (e.g. handles, locking-mechanisms, sanitizing-units) are sanitized at least daily.

7. Frequently clean and disinfect all areas, such as job-site offices, office-trailers, restrooms and portable toilets, locker and changing areas, common areas, shared electronic equipment, machinery, tools, controls, etc.

8. Frequently clean and disinfect all high-touch items, such as doorknobs, countertops, barriers, railings, handles, chairs/armrests, computer work-stations, electronic-devices, touch-pads, and other surfaces.
9. Frequently clean and disinfect all high-touch pieces of equipment, such as chain-saws, splitters, sorting tables, dolly-handles, cooler-handles, scales, watering-wands, chamber-handles and levers, vents,

10. Ensure all trash, refuse, and debris is disposed of immediately, and not allowed to accumulate, as to minimize the number of workers involved in the handling and disposal of materials.

11. Provide covered trash-receptacles throughout the work-site. Ensure all workers dispose of their trash (e.g. cartons, wrappers, bottles) immediately into designated covered trash-receptacles. Ensure trash-receptacles are emptied and disposed of regularly.

Additional protections and protocol for personal protective equipment (PPE)

1. Ensure workers are provided with and wearing standard personal protective equipment that is necessary to perform regular job duties (e.g. safety-glasses, goggles, face-shields, hard-hats, aprons, gloves, foot-protection).

2. Continue to use appropriate NIOSH approved respiratory protection if the task necessitates and/or requires the use of respiratory protection for employee protection (e.g. sanitation, dust, chemicals).

3. If temperature screening is performed, and temperature-screeners must be within 6-feet of workers, temperature screeners must be provided with and wear appropriate personal protective equipment (e.g. gloves, gown, face-shield, face-covering).
   - Filtering facepiece respirators, such as N95s, may be appropriate for workers performing screening duties. If respirators are necessary or required, then they must be used in conjunction with an established respiratory protection program that includes medical evaluation, fit testing, and training, in accordance with OSHA’s Respiratory Protection Standard (See 29 CFR 1910.134).

4. Workers must be trained on the purpose and limitations of personal protective equipment, as well as how to properly use put on, take off, and dispose of all personal protective equipment.

5. Workers must be provided with the necessary and/or required personal protective equipment and training at no cost to the worker.

Additional protections and protocol for group-assignment of workers

1. Group workers together into “static” work-crews or teams (i.e. “cohorting”), as opposed to assigning workers to different work-crews each work-day, to reduce the spread of COVID-19 transmission.

2. Establish work-crews of workers that can work-together, eat together, and live together. When household-groups are present at the work-site, maintain work-crews that keep household-group members within the same work-crew as often as possible.

3. Ensure farm-staff are not organized in same work-crews as other workers. Ensure proper social distancing is maintained between all persons at the work-site, including workers, at all times, including accessing the work-site, navigating throughout the work-site, and working within their assigned areas.

4. Ensure workers of “high-risk” are not assigned to work within work-crews, and are assigned with performing work-activities that are independent of, and isolated from, work-crews.
5. Avoid work-activities involving interaction between various workers and work-crews that conflict with social-distancing practices.

6. Stagger arrival times, break times, and end times (e.g. designate time-frames or windows for various crews to access/exit the work-site) to minimize congestion at access-points.

7. Whenever possible, schedule work-crews and coordinate work-activities to minimize the number of work-crews and workers in various areas of the work-site (e.g. schedule separate work-crews in the morning and afternoon, schedule separate work-crews for various days of the week).

8. Ensure adequate separation is maintained between various work-crews, including those involved in different trades or work-activities.

**Additional protections and protocols for temporary labor camps and housing**

1. Businesses must provide housing environments that provide adequate space and design to maintain proper social distancing and safe, effective personal hygiene practices.

2. Businesses must ensure that a means of communication is provided and maintained to promote effective communication between workers and businesses, including translation services, translated materials, and bi-lingual representatives.

3. Provide information in languages understood by workers, prominently post instructions and reminders about illness symptoms, handwashing and hygiene etiquette, and remind workers to report symptoms or if they are feeling ill.

4. Ensure proper accommodations have been made to separate, isolate, and tend to sick-workers:
   - Discuss grouping options available for the operation. Whenever possible, ensure each ill person is assigned to and provided a private room and dedicated bathroom. When not possible, ill workers must be separated from non-ill workers. Furthermore, if individual private accommodations cannot be provided, ill workers may be grouped together using a large, well-ventilated room while proper social distancing is maintained (e.g. keep beds at least 6 feet apart, ensure ill-workers sleep head-to-toe, maintain temporary barriers between beds (e.g. curtains, partitions).
   - Provide care to an ill worker while the worker is sick and recovering.
   - Separate ill workers with laboratory-confirmed COVID-19 infections from all other ill workers (even those only suspected of having COVID-19).
   - When temporary housing is not required or normally provided, provide temporary housing to ill workers where it is not possible to self-quarantine.
   - If a worker tests positive for COVID-19 and lacks access to critical, essential items that would prevent them from self-isolating at home, contact local public health. Examples of essential items include access to groceries, medications, thermometers, or assistance with finding a temporary isolation site while ill, if their current residence does not allow them to self-isolate.
   - If the worker is at greater risk of developing severe illness (e.g., aged 65 years or older or with an underlying condition such as chronic lung disease, chronic heart disease, diabetes, cancer, or
weakened immune system), call a health care provider. More information about Managing Chronic Conditions is available on the MDH website (See Managing Chronic Conditions (https://www.health.state.mn.us/people/conditions/index.html)).

- Assist workers with seeking healthcare services, including means of communication, identifying local medical facilities, and transportation necessary to obtain medical care. Refer to this Worker Resource Guide for available assistance (Worker Resource Guide (https://www.dli.mn.gov/sites/default/files/pdf/worker_resource_guide.pdf)).

- Ensure CDC for “Cleaning and Disinfecting Your Facility if Someone is Sick” is properly implemented (See “Cleaning and Disinfecting Your Facility if Someone is Sick” (https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html).

5. Ensure proper social-distancing is maintained within sleeping-quarters and/or sleeping areas:
   - Utilize additional alternate locations for housing to minimize the number of workers within sleeping quarters and reduce overcrowding of housing that interferes with, or does not allow for, proper social-distancing.
   - Ensure the number of workers within a sleeping quarters allows for proper social-distancing to be maintained at “bottlenecks” (e.g. doorways, corridors, restrooms).
   - Ensure adequate ventilation is maintained within sleeping quarters to promote air-flow and air-exchange, and minimize air-recirculation.
   - Beds must be placed a minimum of six feet apart from each other side-to-side and head-to-foot, and be aligned so that workers sleep head to toe.

6. Ensure proper social-distancing is maintained within break, meal, and eating areas:
   - Limit gatherings of workers by staggering break-times and mealtimes,
   - Ensure seating within break areas and meal areas allows for at least 6 feet between seats.
   - Deliver meals to workers to avoid the gathering of workers around serving stations, lines, or areas.
   - Do not allow workers to walk around or travel through the dining area while other workers are eating.
   - Assign shifts for various workers or work-crews to use the kitchen and accommodations.

Additional protections and protocols for shared transportation

1. Whenever possible, avoid car-pooling or ride-sharing with multiple workers. Promote shelters and accommodations close to the work-site.

2. Ensure workers sharing a vehicle are consistent with “static” work-crews who are together while working, transporting, and in living quarters.

3. Increase the number of vehicles, and the frequency of trips, to limit the number of workers sharing a vehicle.

4. Assign a specific vehicle to specific work-crews to minimize cross-exposure in-between work-crews.
5. Pre-coordinate, schedule, and reduce and the number of trips to accommodate and allow ample
time for cleaning and disinfecting in-between trips.

6. Consider alternative means of transportation for trips involving short-distances (e.g. bicycles).

7. Transport workers in vehicles that provide for ample social distancing (e.g. buses, large vans), and/or
maintain partitions in-between the various workers inside the vehicle (i.e. partitions between the
front-seat and back-seat), whenever possible.

8. Avoid recirculating the air within the vehicle while transporting passengers; Use the vehicle’s
ventilation system to exchange fresh-air in from outside the vehicle; Lower the vehicles windows as
often as possible.

9. Clean and disinfect work-vehicles in accordance with an established sanitation schedule, including
in-between the use of each worker or work-crew, and before and after each use.

10. Clean and disinfect frequently touched or “high touch” surfaces in the vehicle before and after each
trip e.g. door frame/handles, arm-rests, windows, seat-covers, head-rests, seat-belts and buckles,
steering wheel, gearshift, signaling levers, visors, radio-panels, instrument-panels, temperature
controls, air-ducts).

11. Clean and disinfect seating areas and high-touch surfaces in-between trips.

12. Maintain cleaning and disinfectant agents, disposable wipes, and disposal trash bags inside vehicles.

13. Ask the workers to dispose of their trash and materials upon exiting the vehicle.

Additional protections and protocols for “u-pick” customers

1. Pre-harvest and prepack orders and shares to decrease wait-times and minimize congregation and
congestion.

2. Provide additional hand-washing stations throughout the business for customers and visitors.

3. “U-Pick” Operations: For the purposes of this guidance, the “U-Pick” aspects of a business are
recognized as “critical”, as they provide customers with essential goods and services, and akin to a
grocery business, allow customers to purchase essential food items.

   ▪ Remove or restrict all customer and visitor seating intended for consuming food, and any self-
   service of unpackaged food.

   ▪ Only allow a limited number of customers/visitors in the “U-pick” area at a time.

   ▪ For busier demand days, pre-designate “pick-times” and durations for customers/visitors to
   enter/exit the picking area (e.g. 15 minutes, 20-minutes, 30-minutes). Do not permit “timeless”
   visitation within the picking area.

   ▪ Institute “one-way” rows, necessitating that customers/visitors enter in one end, work “one-
   way” from one side of the field to the other, and exit through the other opposite end.
   Furthermore, customers/visitors will enter only through every other row from opposite sides of
   the field to avoid picking in tight quarters.

   ▪ Provide additional hand washing stations at the entrances and exit points of the “U-Pick” areas,
   and require customers/visitors to wash hands upon entering and exiting.
- Discourage customers/visitors from eating while they pick. Place and post reminder signs throughout the “U-pick” area.

**Additional protections and protocols for “recreational” or “entertainment” activities:**

Businesses operating within the scope of this guidance, including those businesses open to customers and providing “U-Pick” operations, are not required to limit capacity so long as the requirements outlined within this guidance are implemented (e.g. social distancing) and the business does not offer, provide, or maintain non-critical recreational or entertainment facilities, activities, attractions, or spectacles (e.g. inflatable-houses, zip-lines, slides, stage-shows, recreational tractor-rides or hay-rides, petting zoos, pumpkin shooters, apple-throwers, games) unless a specific exemption is provided within this guidance.

Businesses offering recreational or entertainment facilities must follow the requirements set forth in the “Recreational Entertainment” guidance (See [https://staysafe.mn.gov/industry-guidance/entertainment.jsp](https://staysafe.mn.gov/industry-guidance/entertainment.jsp)), including the “managing occupancy” requirements. In accordance with the “Recreational Entertainment” guidance, businesses offering these activities must ensure that the capacity restrictions are applied to the entire venue (i.e. property) as outlined in the Recreational Entertainment guidance, and are not permitted to divide the property into different venues.

**Fire-Pits:** For the purposes of this guidance, fire-pits are not recognized as being *recreational or entertainment facilities, activities, attractions, or spectacles* that would necessitate businesses operating as agricultural orchards/farms to comply with the requirements within the “Recreational Entertainment”. The fire must not be used for the preparation and subsequent consumption of food (e.g. roasting marshmallows, hotdogs). However, businesses must ensure social distancing is consistently maintained throughout the area surrounding the fire-pit(s).

**Corn-Mazes:** Businesses operating as agricultural orchards/farms that offer corn mazes are not required to comply with the requirements within the “Recreational Entertainment”, provided the business complies with the following:

1. Other than the corn-maze, no additional recreational or entertainment facilities, activities, attractions, or spectacles are offered or maintained at the business.
2. Perimeter of the corn-maze is established to restrict/control access into the corn-maze;
3. Access into the corn-maze is controlled with a single entry-point and separate exit-point;
4. Occupancy within the corn-maze is limited to a capacity as determined by dividing the entire square-footage of the corn-maze by 113 square-feet per person, not to exceed a maximum of 250 participants at one time;
5. A system is implemented for participants entering into the corn-maze that allows the business to effectively monitor occupancy within the corn-maze (e.g. tracking, ticketing, metering);
6. Ensure social queuing is established to provide and promote social distancing between participants waiting to enter the corn-maze;
7. Workers are assigned to be stationed within the corn-maze to ensure social-distancing requirements are followed;
8) Signage to remind patrons that social distancing is to be maintained throughout the corn-maze, including at entrances and exits, choke points, bottlenecks, checkpoints.

Appendix A – Guidance for developing a COVID-19 Preparedness Plan

General


Minnesota Department of Health (MDH): Coronavirus – www.health.state.mn.us/diseases/coronavirus


Businesses


MDH: Materials for businesses and employers – www.health.state.mn.us/diseases/coronavirus/materials


Minnesota Department of Labor and Industry (DLI): Updates related to COVID-19 – www.dli.mn.gov/updates


AIHA Back to Work Safely – www.backtowork Safely.org

Handwashing

MDH: Handwashing video translated into multiple languages – www.youtube.com/watch?v=LdQuPGVcceg
Respiratory etiquette: Cover your cough or sneeze


CDC: www.cdc.gov/healthywater/hygiene/etiquette/coughing_sneezing.html

MDH: www.health.state.mn.us/diseases/coronavirus/prevention.html

Social distancing


MDH: www.health.state.mn.us/diseases/coronavirus/businesses.html

Housekeeping


Environmental Protection Agency (EPA): www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

Employees exhibiting signs and symptoms of COVID-19


MDH: www.health.state.mn.us/diseases/coronavirus/basics.html

MDH: www.health.state.mn.us/diseases/coronavirus/facilityhealthscreen.pdf

MDH: www.health.state.mn.us/diseases/coronavirus/returntowork.pdf


Training


MDH: www.health.state.mn.us/diseases/coronavirus/about.pdf