

Guidance for Farmers' Markets 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 resume operations. As of Tuesday, May 26, 2020, these are no longer enforceable under a statewide executive order, but they remain in place **as recommendations only** for individuals and businesses across Kansas. 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**, and there no longer exists a statewide protection for those businesses performing essential functions as previously identified in the Kansas Essential Functions Framework (KEFF). However, the Department of Homeland Security has recognized the food and agriculture sector as a critical infrastructure industry and should be considered as local authorities consider local orders which could restrict continued operations of these critical functions. For a complete list of the essential critical infrastructure workers as defined by DHS, go to: <https://www.cisa.gov/identifying-critical-infrastructure-during-covid-19>.

The Kansas Department of Agriculture recognizes the critical role that farmers' markets, along with community supported agriculture (CSAs) and farm stands, play in our communities, offering consumers a way to buy local, seasonal food directly from a producer. As an essential function, and part of the critical infrastructure of this state, your contribution to the state and local community is critical. **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 farmers' markets be doing based on the Re-Opening Plan recommendations ?

- **Contact your local health department** where your market 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.
- If your region is still functioning under a stay-at-home order, market managers should carefully scrutinize their vendors and activities and limit them to those which are essential to the food supply chain.

- Managers of farmers' markets should — to the extent possible without significant disruption to essential functions — continue to implement operational changes to protect their vendors and customers.
- The following best practices have been developed to ensure continuity of operations while also safeguarding the health of vendors and their families.
- Central to the efforts to protect public health within your organization are these principles:
 - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
 - Follow fundamental cleaning and public health practices detailed on [covid.ks.gov](https://www.covid.ks.gov).
 - 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, such as in entrances, lobbies, break rooms, etc.
- Samples and self-service of food: Sampling is still allowed, but markets have the option to suspend it to minimize touch points. Permission to provide samples is determined by local governments.

Best Practices

According to the Centers for Disease Control and Prevention (CDC), transmission of COVID-19 appears to be by close contact and not by food. However, these best practices will protect your employees, vendors and customers and are recommended during the Re-Opening Plan. In communities with continued stay-at-home orders or other additional restrictions, operations should implement these practices to comply with local orders.

Communication

- Vendors and customers should not come to market if they show symptoms of COVID-19 or have come in contact with someone who shows symptoms. Those showing symptoms at the farmers market should be asked to leave.
- Vendors and customers should be encouraged to wear cloth face coverings.
- Consider communicating these precautions to customers with signs, social media posts or newsletters.
- Market managers should communicate proactively about what steps the market is taking to prevent the spread of illness.

Distancing

- Managers 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.
- Spread out vendor booths to provide enough distance between them to maintain social distancing.
- Place visible ground markers to help customers maintain six feet of physical distance.

- Consider how the market can limit touch points between individuals (door handles, touch pads, etc.) and/or increase cleaning of these points.
- As much as possible, postpone or restructure activities which would involve significant interaction of people.
- Limit market volume by promoting preordering, alternate pickup locations, curbside service, drive-through service, delivery, or extended/altered operational hours.
- Limit the number of people gathered in common spaces at one time and space out customers to prevent mass gatherings of groups.

Cleaning and Hygiene

At this time, food or food packaging have not been identified as likely sources of COVID-19 infection. However, food establishments play an important role in keeping employees and customers safe from infection by following personal and environmental hygiene practices. We recommend following the CDC and Kansas Department of Health and Environment guidance:

- 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.
- Vendors and customers should wear cloth face coverings.
- 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.
- Consider providing handwashing stations and/or hand sanitizer at market 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.
- Vendors should sanitize their hands after each transaction and could also wear gloves, especially when handling cash or tokens. Use electronic payment if possible.
- Vendors should handle and package items for customers; customers should avoid touching product until they have purchased it.
 - Clean and disinfect frequently touched surfaces between uses and throughout the day, such as ordering screens, door handles, tables, or handrails. 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.
- If possible, use non-porous plastic tables that can be easily disinfected.

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

Guidance for Food Service Establishments During Statewide 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 resume operations. As of Tuesday, May 26, 2020, these are no longer enforceable under a statewide executive order, but they remain in place **as recommendations only** for individuals and businesses across Kansas. 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**. Each business must be aware of any additional restrictions that may be issued by local authorities.

It is recommended (but not required by the state) that restaurants and other food service establishments continue to:

- Maintain at least **six feet of distance** between consumers (individuals or groups). Restaurants and dining establishments may consider using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers.
- Follow fundamental **cleaning and public health practices**. Businesses should follow industry specific guidelines and best practices guidance (see below).
- Avoid instances in which large groups are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as in entrances, lobbies, break rooms, check-out areas, etc.

Are there still rules prohibiting buffets, salad bars, and self-service drink stations?

- Any rules regarding self-service food and beverages will be set by local health authorities. Please consult your local government to determine whether self-service food and beverages will be allowed in your area.

What kind of cleaning do restaurants need to do as they re-open?

- If your business has been closed to the public during this time period, it is recommended that the entire facility be cleaned and disinfected, including all table and counter surfaces, doors, and bathrooms before re-opening.
- Please refer to KDHE's document on [Cleaning and Disinfecting Your Business/Facility](#) for more thorough guidance related to cleaning and disinfecting during the COVID-19 outbreak.
- As always, cleaning and sanitizing of your facility, equipment, and utensils should follow the guidelines in the "Safe and Clean" section of KDA's [Focus on Food Safety](#) booklet.
- Additional guidance can be found from the U.S. Food and Drug Administration in their document [Best Practices for Retail Food Stores, Restaurants and Food Pick-Up/Delivery Services During the COVID-19 Pandemic](#) and from the National Restaurant Association's [COVID-19 Reopening Guidance: A Guide for the Restaurant Industry](#).

How should restaurants monitor employees for potential illness?

Continue to follow KDHE's guidance for responding to sick employees:

- Actively encourage sick employees to stay home. Employees who have symptoms of acute respiratory illness are recommended to stay home until they are free of a fever and any other symptoms for at least 72 hours and at least seven days have passed since symptoms first appeared.
- Employees should notify their supervisor and stay home if they are sick.
- If employees appear to have acute respiratory illness symptoms upon arrival to work or become sick during the day, they should be separated from other employees and sent home immediately.
- Emphasize respiratory etiquette and hand hygiene by all employees
- Provide soap and water at handwashing sinks and alcohol-based hand sanitizer at appropriate locations in the workplace.
- Consult KDHE's document on [Guidance for Businesses and Employers to Respond to Coronavirus Disease 2019](#) for more thorough guidance.
- As always, consider the guidelines about sick food workers included in KDA's [Focus on Food Safety](#) booklet.

How can a restaurant achieve the recommended social distancing and limitations on mass gatherings? (Some counties may have requirements for restaurants.)

- Ensure that customer seating areas are at least six feet apart (tables, barstools, etc.) If tables/seating areas are separated by physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers that can take the place of the six-foot distance.
- Outdoor seating areas should comply with the same social distancing requirements.
- Avoid seating large groups.
- Consider employee workspaces and develop a plan that maintains distance between staff.
- Develop a plan for spacing of customers who are waiting in the lobby and/or other shared spaces.
- Encourage six-foot distance between individuals in any lines: for payment, waiting for carryout food, for bathrooms, etc.

Additional Resources

- For current information about Kansas' response to COVID-19, and to sign up for updates, go to the Kansas COVID-19 Resource Center at www.covid.ks.gov.
- Please consult the Kansas Department of Agriculture's food safety and lodging program for additional information about food safety in Kansas: www.agriculture.ks.gov/FSL.
- Additional guidance has been provided by the U.S. Food and Drug Administration on their website: [Best Practices for Retail Food Stores, Restaurants and Food Pick-Up/Delivery Services During the COVID-19 Pandemic](#).
- Additional guidance has been provided by the National Restaurant Association on their website: [COVID-19 Reopening Guidance: A Guide for the Restaurant Industry](#).

Guidance for Livestock Competitions and Shows

The Kansas Department of Agriculture knows that the COVID-19 pandemic is making it difficult to plan for livestock events. Show managers must make the best decision for each event with local, state, and federal regulation and health guidelines in mind. If a livestock show or competition is to take place, we strongly encourage event organizers to do their part to provide a safe, reliable environment and protect the health of participants.

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Although there are no longer statewide prohibitions on fairs, festivals, carnivals, parades, and large entertainment venues, it is important to note that **local governments retain the authority to impose more restrictive orders or provisions** and many local communities are still restricting activities and venues that allow for large attendance. In addition, many sponsoring organizations and venues may have their own rules and restrictions.

Best Practices

Regardless of the local or organizational rules or regulations, **we strongly encourage you to exercise ongoing safety measures** to protect the health of your employees, volunteers, and competitors. The Kansas Department of Agriculture consulted with K-State Research and Extension officials and considered the Centers for Disease Control and Prevention (CDC) and KDHE guidelines for community events to minimize risk of COVID-19 infection. Based on those discussions, the following best practices are recommended for all livestock competitions and events taking place during any phase of the recommendations in the state's Re-Opening Plan.

Before the Event

- Be aware of the COVID-19 situation in the community where the venue is located. It is **not** advisable to hold an event in an area with significant community transmission.
- Contact your local health department for information about its guidelines regarding COVID-19. The community where the event/venue is located may have restrictions in place.

- Speak with the venue manager. Discuss expectations, possible capacity limitations, and/or any new procedures for the facility and sanitation practices.
- Require pre-registration to eliminate in-person interaction on site.
- Develop flexible refund policies. Allow participants to stay home without penalty if they are sick, need to care for someone who is sick, at high risk for complications from COVID-19, or are quarantined due to exposure to someone with COVID-19.
- Reduce the size and duration of the show to minimize time spent on site. Consider limiting the number of participants overall and in individual classes.
- Determine what you will do if you must postpone or cancel the event. Make clear to participants how they will be notified if last-minute changes occur.
- Determine the guidelines you will follow regarding screening, temperature checks, face covering usage, etc. for staff, volunteers, and judges.
- If your event includes a market sale, consider reaching out to the local meat processor which typically serves this function for the show animals, to determine whether they have processing capacity.

During the Event

- Show classes should make every effort to foster social distancing, allowing six feet between competitors including in the prep areas, at the gate, and while in the show ring (not including individuals who reside together). Organizers should consider class size, ring size, and ring design in determining how this can best be achieved. Additional show staff may be needed in these areas to provide reminders and guidance to participants.
- Competitors, vendors and visitors that have any symptoms of COVID-19 should stay away from the event or leave the event if they become ill. Consider the use of COVID-19 symptom screening questions and/or signage.
- Consider requiring all attendees — including exhibitors, family members, and spectators — to sign in at arrival. Electronic or mobile sign-in options can help with efforts to maintain at least six feet of distance between those waiting to sign in.
- Spectators should be limited and if present, appropriate distancing maintained. It is advised to restrict access to bleachers or group seating areas.
- Consider providing a livestream of the competition online or virtual online shows and premium sales and encourage spectators to utilize this option.
- Children who are not competing should stay home. Children who do attend must be accompanied by an adult at all times. Ensure that children comply with applicable guidelines for appropriate distancing and use of face coverings. Note that children under age two should NOT wear cloth face coverings because of the danger of suffocation.
- Participants should leave the event venue as soon as they have finished showing.
- Parking areas, campgrounds, tie areas, and stalls should be set up and managed so that at least six feet of distance can be maintained between family groups.
- Implement cleaning and disinfection practices according to CDC guidelines, with regular sanitization of high-touch surfaces at least every two hours.
- Organizers should provide adequate hand washing or hand sanitizing stations, preferably non touch, throughout the venue.

- No matter if the event is indoors or outdoors, CDC recommends wearing cloth face coverings in settings where it is difficult to maintain at least six feet of distance between people. Note that children under age two should NOT wear cloth face coverings because of the danger of suffocation.
- Group meals should be prohibited.
- Concessions, licensed cafes and/or food vendors should follow the state guidelines for food establishments as applicable. Discourage self-serve stations including beverages and/or condiment dispensers and restrict access to tables and group eating areas. Food service establishment guidance can be found at www.agriculture.ks.gov/coronavirus.
- **Communicate and enforce new policies with competitors/exhibitors and the public.** Make expectations clear to participants by using physical signs, social media posts or radio segments before and during the event. Staff can provide reminders and guidance during the event.

These recommendations do not replace or supersede any requirements applicable to your operations pursuant to law or regulation. These guidelines are intended as a supplement to assist with safe operations during the COVID-19 pandemic and are subject to change.

Resources

- For 4-H Youth Livestock Shows: All 4-H livestock shows need to adhere to K-State Research and Extension guidelines. Please contact local Extension agents within the county or district for discussion guides that can assist in develop strategies for planning 4-H shows at county fairs.
- To see the full Re-Opening Plan and other current information about Kansas' response to COVID-19, go to www.covid.ks.gov.
- For guidance about cleaning and sanitizing to sign up for updates, go to the Kansas Department of Health and Environment's COVID-19 Resource Center at www.kdhe.ks.gov/coronavirus.
- For the Center for Disease Control and Prevention's Guidance on mass gatherings or large community events, go to www.cdc.gov/coronavirus/2019-ncov/community/large-events/mass-gatherings-ready-for-covid-19.html.

Guidance for Livestock Auctions During Re-Opening

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Licensed Livestock Auction Marketsⁱ and Livestock Breeding Stock Auctionsⁱⁱ are considered part of the critical infrastructure of this state, and your contribution to the state and local community is critical. **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.

How do the current Re-Opening Plan recommendations apply to livestock auctions?

- **Contact your local health department** where your event 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.
- Managers of all livestock auctions should continue to implement operational changes to protect their employees and customers.

- The following best practices have been developed to ensure continuity of operations and protection of animal health and welfare while also safeguarding the health of the staff, vendors and buyers.
- Central to the efforts to protect public health within your operation are these principles:
 - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
 - Follow fundamental cleaning and public health practices detailed on the Kansas Department of Health and Environment website at [coronavirus.kdhe.gov](https://www.kdhe.gov/coronavirus).
 - Avoid instances in which large groups are in one location and unable to maintain a six-foot distance with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained, such as in entrances, lobbies, break rooms, cafeterias, etc.

Best Practices

Despite being essential functions, the Kansas Department of Agriculture strongly recommends that auctions make efforts to implement measures intended to limit the spread of COVID-19 and protect your employees and customers, including but not limited to: social distancing, remote or online bidding, and limiting the total number of persons in attendance. In communities with continued “stay-at-home” orders or other additional restrictions, operations should implement these practices to comply with local orders.

- Use technology to host virtual online sales if at all possible and encourage buyers to utilize this service.
- For Livestock Breeding Stock Auctions, encourage buyers to observe sale offerings in advance (if opportunity is provided) and submit bids online or to sale management and/or sale representatives.
- For Licensed Livestock Auction Markets, limit attendees to registered buyers only, keeping the number of people onsite to a minimum.
- In all situations, attendees should maintain at least a six-foot separation between each other at all times.
- Sellers (consigners) at Licensed Livestock Auction Markets should remain in their vehicles during the unloading process, and not enter the livestock market indoor facility.
- Encourage customers to make arrangements to pick up checks in the parking lot if they can’t wait for the mail.
- Instruct any employee or buyer exhibiting symptoms of illness, or exposed to anyone who is ill, to remain home and request that anyone who is a member of a population of heightened vulnerability avoid areas where people are gathering.
- Provide ample opportunities for attendees and employees to wash hands following the Centers for Disease Control’s best practices.
- Clean and disinfect all commonly used areas frequently including restrooms, and restock regularly with soap, paper towels, and hand sanitizer.

- Close all areas of the auction facility that are not directly associated with the sale to prevent people from co-mingling, including common seating areas.
- Licensed cafes within a livestock auction market should also implement health and safety practices to protect employees and customers.
- Clearly communicate and enforce your policies.

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

ⁱ Licensed Livestock Auction Markets

Kansas has approximately 45 livestock auction markets (sometimes referred to as sale barns) that provide an essential critical infrastructure role in the food supply chain. Consigners to these markets are area livestock producers who are reliant on the markets' services for the sale of their commodity and to sustain the food supply chain. In addition, these auctions are crucial for timely and transparent price discovery needs, which is relied upon by the supply chain within Kansas and throughout the multi-state region.

ⁱⁱ Livestock Breeding Stock Auction

Kansas has many livestock producers who breed and raise genetically superior animals as breeding stock for other producers. In some instances, these animals are sold in a breeding stock or production sale, often held at the farm or ranch of the breeder. These sales usually occur in the fall and spring so livestock producers may restock their breeding herd for the next breeding season. Breeding stock purchased in the spring are critical for the crop of newborn animals in 2021 and will help sustain the food supply chain. While online sales are becoming a popular avenue for Livestock Breeding Stock Auctions, it's not feasible for all sales to occur without a live presence of buyers.



COVID-19 Guidance

For Animal Boarding & Daycare Facilities

Updated May 29, 2020

Guidance for Animal Boarding and Daycare Facilities During Re-Opening

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We strongly encourage facilities to exercise ongoing safety measures to ensure that their employees remain healthy and they can continue to function, and also to assure their customers and community that the facility provides a safe, reliable environment.

What should animal boarding and daycare facilities be doing during Re-Opening?

- Managers of these facilities should continue to implement operational changes to protect their employees.
- The following best practices have been developed to ensure continuity of operations and protection of animal health and welfare while also safeguarding the health of your workers and their families.
- Central to the efforts to protect public health within your organization are these principles:
 - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
 - Follow fundamental cleaning and public health practices detailed on [coronavirus.kdheks.gov](https://www.kdheks.gov/coronavirus).
 - Avoid instances in which large groups of individuals are in one location and unable to maintain a six-foot distance with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained, such as in entrances, lobbies, break rooms, etc.

Best Practices to Protect Employees and Volunteers

There is no evidence that companion animals, including pets, can spread COVID-19 to people or that they might be a source of infection. The virus spreads primarily from person to person. The health and safety of employees and volunteers should be the focus of every animal boarding and daycare facility.

- As much as possible, limit human-to-human contact. This may include curbside service, online histories, phone/online check-in procedures, telemedicine, and other practices.
- Limit staff to only essential employees as much as possible, to minimize human-to-human interaction.
- Employees who are sick or who have been exposed to COVID-19 should not work.
- Proper social distancing, such as retrieving animals from vehicles, should be put in place and interactions with customers should be limited as much as possible.
- Wash your hands frequently for at least 20 seconds with soap and warm water before eating, after using the bathroom, coughing or sneezing, and touching surfaces. Use an alcohol-based hand sanitizer with at least 60% alcohol if soap and water are not available and there is no visible dirt on your hands.
- Frequently sanitize common areas with EPA-registered antimicrobial products for use against COVID-19 that are safe to use in and around the animals.
- Practice cleaning and disinfection protocols, and provide handwashing stations, hand sanitizer, and cleaning wipes throughout the facility.

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

Guidance for Equine Industry During Re-Opening

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As an essential function, and part of the critical infrastructure of this state, the contribution of the agriculture industry to the state and local community is critical. **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 equine facilities do during the Re-Opening?

- Managers of these facilities should continue to implement operational changes to protect their employees and customers.
- The best practices below were developed to ensure continuity of operations and protection of animal health and welfare while also safeguarding the health of your staff and their families.
- Central to the efforts to protect public health within your organization are these principles:
 - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
 - Follow fundamental cleaning and public health practices detailed on the Kansas Department of Health and Environment website at [coronavirus.kdhe.gov](https://www.kdhe.gov/coronavirus).

- Avoid instances in which large groups are in one location and unable to maintain a six-foot distance with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained, such as in entrances, lobbies, break rooms, etc.

Best Practices

These best practices will protect your employees and customers and are recommended as part of the statewide re-opening. In communities with continued “stay-at-home” orders or other additional restrictions, operations should implement these practices to comply with local orders.

Facility Access

- Limit access to just essential personnel (veterinarians, equine caretakers, trainers and essential owners) as much as possible.
- Discourage non-essential persons (students, friends, family members, etc.) from entering the facility as much as possible.
- Do not allow anyone having symptoms of COVID-19 (cough, shortness of breath or fever), or who has been exposed to a person with symptoms of COVID-19, access to the facility.
- Limit the number of personnel on the farm at any one time to allow for physical distancing.
- All individuals should stay six feet apart and must not congregate.
- Washing stations or hand sanitizer should be made available at access points for all personnel entering and leaving the premises.
- Policies and procedures should be developed for responding to veterinary visits while adhering to current physical distancing guidelines and maintaining facility biosecurity.

Facility Biosecurity Measures

- All individuals should wash hands before entering the facility and wear clean clothes as part of the facility’s general biosecurity plan.
- Individuals should touch only the equipment and supplies necessary for completing the tasks of caring for and exercising the specific horse(s).
- Shared use of helmets, grooming supplies, tack and other equipment between individuals should be avoided.
 - Any equipment that must be shared should be cleaned and disinfected before and after use.
- Keep individual animal waterers and feed bunks in a fixed position within the stall to ensure feed or water can be provided without touching these items or removing them.
- Calculate how much feed will be necessary for your animals to minimize feed deliveries and ensure adequate feed is on hand.
- When utilizing shared items such as trash receptacle lids, hoses, etc., use good biosecurity practices such as gloves, paper towels, hand-washing or other methods, as appropriate, to avoid transmission.

Cleaning and Disinfection Measures to Prevent COVID-19 Transmission

- Practice good hygiene by washing your hands with soap and water for a minimum of 20 seconds or using an alcohol-based hand sanitizer with at least 60% alcohol after touching a horse, communal areas, or communal equipment to prevent environmental spread of the virus.
- The virus can persist on non-porous materials (leather bridles/saddles/halters, nylon halters/lead ropes, gate latches, door handles, spray nozzles) longer than porous materials (cotton lead ropes, saddle pads).
 - Clean communal leather tack daily with tack cleaner.
 - Disinfect gate latches, stall door handles, light switches, feed scoops, hose ends, spray nozzles, cross tie snaps, pitchforks, wheelbarrows and other frequently handled surfaces regularly or after contact with personnel.
- The Centers for Disease Control and Prevention has provided guidance for cleaning and disinfecting your facility here: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>.

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

Guidance for Animal Shelters During Re-Opening

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What should animal shelters be doing during Re-Opening?

- Managers of animal shelters should continue to implement operational changes to protect their employees.
- The following best practices have been developed to ensure continuity of operations and protection of animal health and welfare while also safeguarding the health of your workers and their families.
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 - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
 - Follow fundamental cleaning and public health practices detailed on [coronavirus.kdheks.gov](https://www.kdheks.gov/coronavirus).
 - Avoid instances in which large groups of individuals are in one location and unable to maintain a six-foot distance with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained, such as in entrances, lobbies, break rooms, etc.

Best Practices to Protect Employees and Volunteers

There is no evidence that companion animals, including pets, can spread COVID-19 to people or that they might be a source of infection. The virus spreads primarily from person to person. The health and safety of employees and volunteers should be the focus of every animal shelter.

- Limit staff to essential employees as much as possible, to minimize human-to-human interaction.
- Employees and volunteers who are sick or who have been exposed to COVID-19 should not work.
- Wash your hands frequently for at least 20 seconds with soap and warm water before eating, after using the bathroom, coughing or sneezing, and touching surfaces. Use an alcohol-based hand sanitizer with at least 60% alcohol if soap and water are not available and there is no visible dirt on your hands.
- Frequently sanitize common areas with EPA-registered antimicrobial products for use against COVID-19 that are safe to use in and around the animals and shelter.

Prepare Shelter for Increased Intake

In emergency situations, animal shelters are often called upon to provide additional assistance for the community. Steps to prepare can include:

- Free up shelter capacity with increased adoption effort, rescue partners, and foster homes for animals already at the shelter.
- Prepare a facility plan with your shelter veterinarian on intake and isolation protocols.
- Be prepared to identify, isolate, or divert animals that may have been exposed to COVID-19. This includes securing disinfectants and personal protective equipment that may be used safely around animals. Identify locations available for fostering, identify capacity needs, and maintain an updated list.
- Have a written protocol in place to follow and provide regular staff updates to staff.
- Secure additional food/supplies for increased intake, including foster network needs.
- Check availability of volunteers who can assist in a staff shortage.
- Connect with local boarding facilities, surrounding shelters and rescues and communicate plans.

Support and Inform Your Community

- Remind community members to have a plan in place for pets.
- Identify a family member/friend who can care for pets if needed.
- Have crates, food, and extra supplies on hand for quick movement of pets.
- Keep all animal vaccines up to date and document all medications and dosing
- Pets should have ID: collar with ID tag and microchip (best practice is microchipping).

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



COVID-19 Guidance

For the Food and Agriculture Industry

Updated May 29, 2020

Guidance for the Food and Agriculture Industry 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 resume operations. As of Tuesday, May 26, 2020, these are no longer enforceable under a statewide executive order, but they remain in place **as recommendations only** for individuals and businesses across Kansas. 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**, and there no longer exists a statewide protection for those businesses performing essential functions as previously identified in the Kansas Essential Functions Framework (KEFF). However, the Department of Homeland Security has recognized the food and agriculture sector as a critical infrastructure industry and should be considered as local authorities consider local orders which could restrict continued operations of these critical functions. For a complete list of the essential critical infrastructure workers as defined by DHS, go to: <https://www.cisa.gov/identifying-critical-infrastructure-during-covid-19>.

As part of the critical infrastructure of this state, your contribution to the state and local community is critical. Although no statewide orders are now in effect, **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.

How do the current Re-Opening Plan recommendations apply to food and agriculture businesses and operations?

- Contact your local health department (the county where your business is located, as well as any counties in which you will travel for your business operations) 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.

- Managers of all food and agriculture operations should continue to implement operational changes to protect their employees.
- Continue to follow guidance provided by your industry experts, as available.
- The following best practices have been developed to ensure continuity of operations and protection of animal health and welfare while also safeguarding the health of these workers and their families.
- Central to the efforts to protect public health within your organization are these principles:
 - Maintain at least six feet of distance between individuals, be they customers or employees, as much as possible.
 - Follow fundamental cleaning and public health practices detailed on the Kansas Department of Health and Environment website at [coronavirus.kdhe.gov](https://www.kdhe.gov/coronavirus).
 - Avoid instances in which large groups are in one location and unable to maintain a six-foot distance with only infrequent or incidental moments of closer proximity. This includes limiting areas and instances in which physical distancing is not maintained, such as in entrances, lobbies, break rooms, etc.

Food and Agriculture Best Practices

These best practices will protect your employees and customers and are recommended as part of the re-opening. In communities with continued “stay-at-home” orders or other additional restrictions, operations should implement these practices to comply with local orders.

Facility Access

- Restrict access on your operation to essential personnel (workers, owners, veterinarians, etc.).
- Limit the number of personnel on your operation as much as possible to allow for social distancing. This includes family who may play a role in your operation.
- If your operation includes a retail area that is open to the public, that area must follow any local guidelines related to social distancing, employee guidance, mass gatherings, etc.
- All operations should consider screening any individuals who are working on site by asking verbal questions and taking their temperature before they interact with other employees. Individuals who appear to have symptoms (i.e., fever, cough or shortness of breath) upon arrival at work or who become sick during the day should immediately be separated from other employees and sent home.

Distancing

- Managers should evaluate their operations to identify and implement operational changes that increase employee separation and recognize social distancing guidelines, keeping individuals at least six feet apart as much as possible.
- Distancing should involve changes to policies regarding interaction in common areas such as lunchrooms, bathrooms, break rooms, feed storage, and loading and unloading areas.
- Consider providing additional seating areas for employee breaks and meal periods, including outdoor settings as weather permits.
- Consider staggered shifts and avoid sharing rides in vehicles as much as possible.

- Consider how the operation can limit touch points between individuals (door handles, touch pads, etc.) and/or increase cleaning of these points.
- As much as possible, postpone or restructure activities which would involve significant interaction of people.

Cleaning and Hygiene

- Shared equipment and gear should be cleaned in between use, including but not limited to vehicles, tractors, tools, computers, telephones, and any specialized equipment.
- If distances of six feet between workers are not possible, cloth face coverings should be considered to avoid exposure between individuals.
- Regardless of social distancing capabilities, effective hygiene and sanitation should be maintained, including frequent and proper handwashing and routine cleaning of all surfaces. KDHE has provided recommendations for cleaning and disinfecting a business: www.coronavirus.kdheks.gov/DocumentCenter/View/991/Cleaning-and-Disinfecting-Your-Business-PDF---4-29-2020.

Resources:

- For current information about Kansas' response to COVID-19, go to the Kansas COVID-19 Resource Center at www.covid.ks.gov.
- For current KDHE guidance regarding coronavirus, go to www.kdheks.gov/coronavirus.
- KDHE has provided printable posters and social media resources for use in your business: www.coronavirus.kdheks.gov/265/Publications.
- The Centers for Disease Control and Prevention has provided guidance for cleaning and disinfecting your facility here: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>.