

Guidance for Minnesota Garden Centers/Nurseries

This document provides COVID-19 operational recommendations for Minnesota Garden Centers Nurseries to implement in order to conduct business under Governor Walz's Executive Order 20-04 that closed restaurants, bars and other businesses where people gather. Minnesota Garden Centers/ Nurseries are exempt from this order as long as they do not offer onsite food consumption (including food sampling).

Garden Center/Nursery Lay-Out for Sales to Public

Evaluate the current layout; see if it can be redesigned to build in six feet of separation and minimize the amount of time people spend mingling at the market. The following are suggestions gathered from farmers' markets across the U.S.:

- If possible, limit the number of customers in your Garden Center/Nursery at one time.
- Evaluate your current layout to determine if it can be redesigned to build in 6-feet of separation. The goal is to minimize the amount of time customers spend near one another while shopping in your Garden Center/Nursery.
- Develop a plan for one-way traffic in and one-way traffic out of your Garden Center/Nursery to reduce congestion in-store and in parking areas.
- Create boundaries (tape, chalk lines, fencing) and signage to direct traffic flow.
- Widen the space between shelving, tables, and check-out lanes to allow for customers to be 6-feet apart.
- Tape or chalk 6-foot markings in all aisles to show customers where they should stand to maintain 6-feet of separation with each other.
- Provide hand sanitizers or place handwashing stations at entrances.
- Create boundaries (tape, chalk lines, fencing) and signage to direct traffic flow.
- Have enough staff to direct and monitor people and traffic.

Consider Pre-order Sales / Pick-up and Delivery

- To reduce crowds and yet maintain sales, have customers place pre-orders and set up drive through or pick-up areas for the pre-order purchases.
- Consider different days or locations for customers to pick up pre-ordered products.
- Consider offering delivery service.

Do's and Don'ts for Sales to Public During COVID-19 Pandemic

- DON'T offer any food or beverages on-site – either for sale or for free.
- DO follow CDC recommendations for cleaning and disinfecting: CDC COVID-19 Clean & Disinfect
- DO set up a schedule to sanitize all surfaces that people touch – including tables, handwashing stations, door handles, card machines, shopping baskets, etc.
- DO set up a schedule to clean and sanitize all surfaces of restrooms, and replenish soap, sanitizers, toilet paper regularly.
- DO set up a schedule to replenish handwashing stations (if you are providing these) with water, soap, and paper towels.
- DO use recommended products that have an EPA-approved emerging viral pathogen claims:
 - » EPA's Registered Antimicrobial Products for Use Against Novel Coronavirus SARS-CoV-2, the Cause of COVID-19 (<https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>)
 - » American Chemistry Council Center for Biocide Chemistries - Novel Coronavirus (COVID-19) Fighting Products (<https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>)

Employee Guidance During COVID-19 Pandemic

- Sick employees MUST STAY HOME.
- Sick employees should follow [CDC-recommended steps](#). Employees should not return to work until the criteria to [discontinue home isolation](#) are met, in consultation with healthcare providers and state and local health departments.
- Employees who have symptoms (i.e., fever, cough, or shortness of breath) should notify their supervisor and stay home.
- Employees who are well but who have a sick family member at home with COVID-19 should notify their supervisor and follow [CDC recommended precautions](#).
- Encourage employees to practice social distancing.
- Set a schedule for workers to wash hands and sanitize equipment, etc.
- Stagger eating and break times or provide additional space to increase distancing of workers.
- Consider establishing a designated area in which all employees should eat.
- Remind workers to wash hands before and after eating.

How long can COVID-19 remain viable on different surfaces?

A recent study showed that COVID-19 was most stable on plastic (72 hours), followed by stainless steel (48 hours), and cardboard (24 hours) and copper (4 hours). Based on these results, it is critical that proper hand and respiratory hygiene practices, as well as social distancing, are followed.

Facilities should actively maintain routine, scheduled cleaning and sanitization of both production and non-production areas. Focus on high risk areas (restrooms, break rooms, locker rooms, first aid areas, etc.) and surfaces (doorknobs, handrails, telephones, faucets, electronics, etc.) that employees regularly come in contact with, and clean and disinfect them frequently and on a regular and schedule.