

U-Pick Guidance
November 4, 2020

As we head into the late fall harvest season in Michigan, the Michigan Department of Agriculture and Rural Development recognizes the importance of getting crops in the hands of consumers and the critical role that these farms play in our food supply chain. This is also a popular time of the year for fall agritourism activities such as visiting cider mills and orchards—not to mention that u-cut Christmas tree sales are right around the corner. Given concerns over COVID-19, producers will need to follow specific guidance to ensure the safety of all employees and customers. Businesses or operations are subject to the Michigan Department of Health and Human Services' (MDHHS) [Gathering Prohibition and Face Coverings Order](#) and the Department of Labor and Economic Opportunity, Michigan Occupational Safety and Health Administration's [Emergency Rules on COVID-19](#) and must:

- Evaluate routine and reasonably anticipated tasks and procedures to determine employee exposure to COVID-19 and classify jobs and tasks according to risk categories listed under [Rule 3. Exposure determination for all employees.](#)
- Develop a written COVID-19 preparedness and response plan and make it readily available to employees and customers; train employees; and supervise implementation as outlined in [Rule 4. COVID-19 preparedness and response plan for all employees.](#)
- Screen staff daily for symptoms and for suspected or confirmed exposure to COVID-19. Those who do not pass screening should not be permitted to work in accordance with [Rule 6. Health surveillance for all employees.](#)
- Designate one or more worksite COVID-19 safety coordinators to implement, monitor, and report on the COVID-19 control strategies developed under the Department of Labor and Economic Opportunity, Michigan Occupational Safety and Health Administration's [Emergency Rules on COVID-19.](#)
- Limit in-person interaction with clients and patrons to the maximum extent possible and prohibit any such interaction in which people cannot maintain six feet of distance from one another.
- Add hand washing stations or hand sanitizer containing at least 60% alcohol to frequently clean hands.
- Provide staff with masks or cloth face coverings.
- Adopt protocols to limit the sharing of tools and equipment to the maximum extent possible and to ensure frequent cleaning between use and thorough cleaning and disinfection of tools, equipment, and frequently touched surfaces.
- Remind staff to maintain six feet of distance between themselves and others to the extent possible.

For the public, operations must:

- Take steps to maintain social distancing in sale and retail areas and in fields. Spacing out guests in U-Pick areas is critical to the safety of all guests. As a reminder, a minimum of six feet between guests must be maintained at all times. This also means avoiding crowds waiting to enter sales or field areas and providing for six feet between each guest standing in any lines.
- Require patrons to wear face coverings (unless the patron is unable medically to do so) and post signs at patron entrances that instruct patrons to wear face coverings. Businesses may not assume

a person who is not wearing a face covering falls under a medical exception, but an individual's verbal representation as such may be accepted.

- Create communications material for customers (e.g., signs or pamphlets) to inform them of changes to store practices and to explain the precautions the store is taking to [prevent infection](#).
- Install physical barriers at any checkout and other service points.
- Enhance sanitization of all operational areas. All items that customers touch must be sanitized after every use.
- Follow any applicable capacity and/or gathering restrictions and safety criteria issued under MDHHS's [Gathering Prohibition and Face Covering Order](#).
- If your operation falls under the definition of a food service establishment, as defined in [section 1107\(t\) of the Food Law, 2000 PA 92, as amended, MCL 289.1107\(t\)](#), operations must be conducted in compliance with section [4\(a-b\) regarding food service establishment gathering restrictions](#). Patrons may remove their face mask while seated at the food service establishment.
- If your business operates a dine-in food service establishment, you must maintain accurate records of the names and phone numbers of patrons who purchase food for consumption on the premises, and the date and time of their entry.

Please review all provisions of MDHHS's [Gathering Prohibition and Face Coverings Order](#) and the Department of Labor and Economic Opportunity, Michigan Occupational Safety and Health Administration's [Emergency Rules on COVID-19](#) and have a plan prepared for your operation this season. More information and best practices can be found [here](#). Any additional questions can be sent to MDARD-COVID19@michigan.gov.