Agritourism Twilight Q&A: Operating During the COVID-19 Pandemic



This material is based upon work supported by USDA/NIFA under Award Number 2018-70027-28585.









United States Department of Agriculture National Institute of Food and Agriculture

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Objective

 Help you to increase your knowledge of marketing risk associated with COVID-19 and develop goals for implementing new strategies to successfully navigate this new market challenge



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Disclaimers

- Information presented is for educational purposes only and does not constitute legal or medical advice.
- Any specific products or services referenced is for informational purposes only and does not indicate an endorsement.

Market Situation

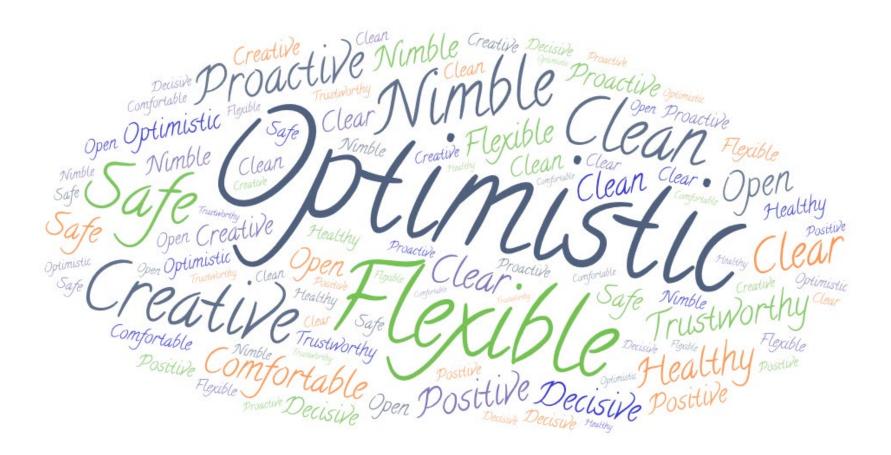


- Continued dynamic situation with change in number of active cases, government ordinances and orders.
- Guidance issued early not updated often presenting challenges.
- Likely no public school field trips.
- Some schools altering calendars.

Market Opportunities and Challenges

- Increase in homeschooling and remote learning.
- Families looking for "safe" activities close to home.
- Adults looking for "safe" outings.
- Spending impacted by uncertainty, unemployment, etc.
- Increased consumer interest in local food products.
- Challenges in procuring supplies.
- Challenges in hiring/maintaining labor/potential for increased absenteeism.







- Consumer and employee trust is vital!
- Help them feel safe/comfortable.

 Many consumers are now more interested in their health, safety and well-being. How can you help them through information, messaging, procedures, and products and services offered.



- Review requirements and guidance regularly
 - TN Pledge https://www.tn.gov/governor/covid-19/economic-recovery/tennessee-pledge.html
 - CDC https://www.cdc.gov/coronavirus/2019-ncov/index.html
 - IAPPA https://iaapa.org/sites/default/files/2020-07/2ndEditionIAAPACOVID-19ReopeningGuidanceDistribution.pdf
 - Local government and health department



- Assess your goals
- Assess risks
 - What can you safely open following guidelines



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- Develop and implement procedures to reduce risk
 - Cleaning/disinfecting/sanitizing
 - Handwashing/sanitizing stations
 - Social distancing retail layout, lines, timed tickets
 - Mask protocol
 - Methods to reduce contacts online booking/purchases; cash/payment handling; no communal condiments; no drink refills
 - Employee health screening
 - Employee training
 - Customer communication website, social media, email, signage
 - Incidence response plan



- Plan for increased operational costs
 - Staff personal protection equipment
 - Handwashing/hand sanitizing stations for guests
 - Cleaning supplies

Staff time to develop protocols, clean, keep records,

communicate with guests, etc.

- Signage social distancing, etc.
- Online ticketing systems
- Manage finances carefully
 - Reduce expenses where possible
 - Delay most capital investment



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Liability Considerations

- Duty to take reasonable measures or due care to provide a safe environment for customers and employees
- Follow applicable public health guidance (at minimum)
- Develop written plan
- Keep and maintain records of plan implementation



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Liability - Insurance

- Read your policy!
- Many farm and commercial liability policies exclude liability for the transmission or exposure to a communicable disease, bacteria, virus, parasite or other organism (e.g. COVID-19, hepatitis, tuberculosis, measles, etc.).
- Policies more often include liability coverage for physical injury caused by bacteria, parasite, or other organism contained in food products intended for human consumption (e.g. E. coli, salmonella, listeria, and similar food-borne illnesses).
- Discuss with your agent and ask them to point you to wording in the written policy where you can read the language it contains.



Liability – Waivers

- Depends on state law/case law
- Documents that customer has been warned of risk
- Does not absolve of gross negligence
- May not hold up in court
 - Clarity of language, bargaining power of parties, public interest
- Discuss with your attorney







COVID-19 Warning

We have taken enhanced health and safety measures—for you, our other Guests, and Cast Members. You must follow all posted instructions while visiting Walt Disney World Resort.

An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness and death. According to the Centers for Disease Control and Prevention, senior citizens and guests with underlying medical conditions are especially vulnerable.

By visiting Walt Disney World Resort, you voluntarily assume all risks related to exposure to COVID-19.

Help keep each other healthy.



WARNING REGARDING COVID-19:

Any interaction with the general public poses an inherent risk of exposure to COVID-19. People who show no symptoms can spread COVID-19 if they are infected. COVID-19 is an extremely contagious disease that can lead to severe illness and death. The CDC advises that older adults and people of any age who have underlying medical conditions are especially vulnerable to severe illness from COVID-19. By visiting Dollywood Parks & Resorts you voluntarily assume all risks related to exposure to COVID-19.

Click here to view our full TERMS OF USE.

CLOSE



Liability – New Legislation?

- Special TN legislative session beginning Monday, August 10
- Will address COVID-19 liability protections for businesses, schools and non-profits
- Will not absolve of gross negligence/willful misconduct



Cleaning/Disinfecting/Sanitizing

- Basic Terminology
 - Cleaning removes dust, debris, and dirt from a surface by scrubbing, washing and rinsing
 - Sanitizing reduces the bacteria identified on the product's label on surfaces
 - Disinfecting destroys or inactivates both bacteria and viruses identified on product's label on hard, nonporous surfaces
 - Disinfectants are the only products approved by EPA to kill viruses on hard surfaces



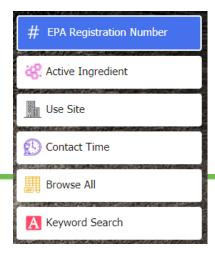
Proper Procedures

- Can't disinfect or sanitize a dirty surface
- Clean with detergent, soap and water
- Use a disinfectant or sanitizer according to label instructions
 - Requires a specific concentration
 - Requires a minimum "wet" contact time
 - Some require a rinse (especially on food contact surfaces)



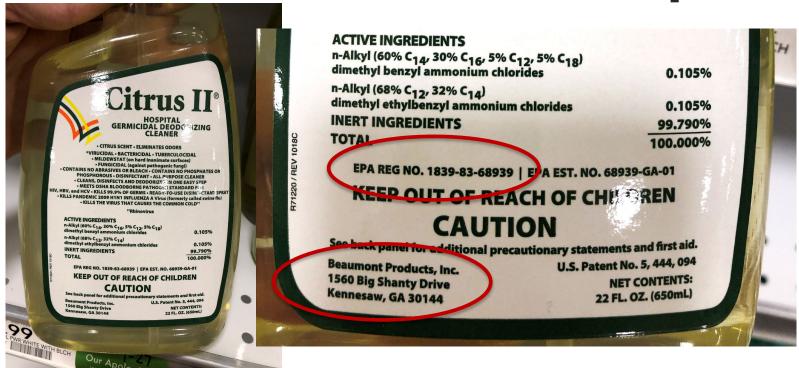
Disinfecting for COVID19

- Select a disinfectant on EPA's List N for effectiveness against SARS-CoV-2
 - http://epa.gov/listn
 - Download entire list, or use "new List N Tool" to check you products registration number





Disinfectant Examples

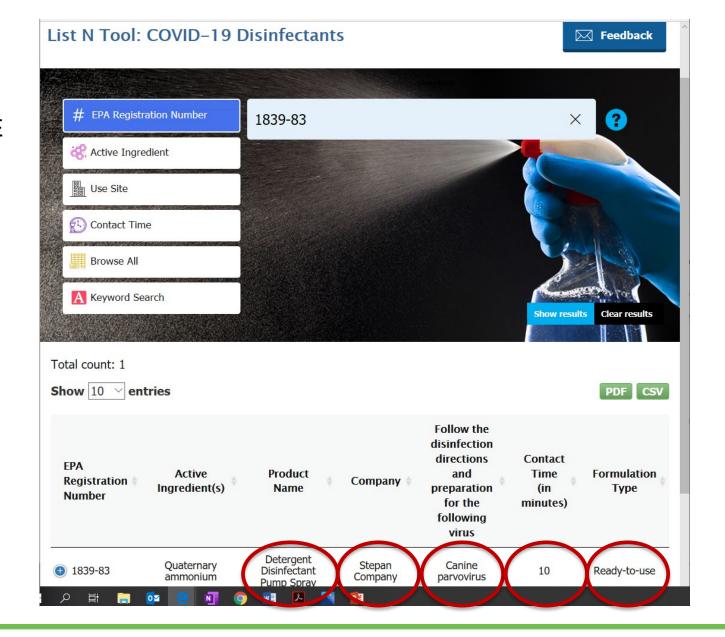


- Can't always go by the PRODUCT NAME!
- Look for EPA REG NO. e.g. 1839-83-68939

HOW TO CHECK ON EPA WEBSITE

Epa.gov/listn

Type in first two numbers of registration





Another Example



ALL PURPOSE cleaner

complete clean

- Cuts Tough Grease Removes Soap Scum
- Deodorizes Kills 99.9% of Germs**

Use this product throughout your home to clean:

KITCHEN: Counters - Sinks - Stovetops - Cabinets - Appliance Exteriors

BATHROOM: Tubs - Glazed Ceramic Tile - Cabinets - Sinks - Fiberglass Fixtures

HOUSEHOLD: Washable Walls - Garbage Pails - Countertops - High Chairs

** Kills Salmonella enterica, Escherichia coli O157:H7, Pseudomonas aeruginosa,
Staphylococcus aureus, Avian Influenza A (H1N1) Virus and Herpes Simplex Virus Type 1 & 2 on hard, non-porous
surfaces in 2 minutes.

DIRECTIONS FOR USE:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

TO OPERATE: Turn nozzle to desired position. To Refill: Remove trigger sprayer. Pour in product from refill container and replace trigger.

To Clean / Deodorize: Spray surface until thoroughly wet. Wipe with a clean cloth or sponge. No rinsing required. To Clean Soap Scum and Greasy

To Clean / Deodorize: Spray surface until thoroughly wet. Wipe with a clean cloth or sponge. No rinsing required. To Clean Soap Scum and Greasy

To Clean / Deodorize: Spray surface. Spray surface

Soil: Allow product to sit to penetrate soil before wiping clean. Repeat if necessary. To Sanitize / Disinfect: Pre-clean surface. Spray surface

until thoroughly wet. To Sanitize: Leave for 10 seconds before wiping. To Disinfect: Leave for 2 minutes before wiping. Rinse

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In the Clean Soap Scum and Greasy

To Sanitize: Leave for 2 minutes before wiping. To Disinfect: Leave for 2 minutes before wiping. Rinse

In the Clean Soap Scum and Greasy

To Sanitize: Leave for 2 minutes before wiping. To Sanitize: Leave for 2 minutes before wiping. Rinse

www.rbnainfo.com

Distributed by: Reckitt Benckiser Parsippany, NJ 07054-0224 © 2019 RB

EPA Reg. No.: 777-66

EPA Est. No.: 777-MO-001 (S), 74291-MO-001 (BC) Beginning of lot code indicates EPA Est. No.

One more Example





DIRECTIONS FOR USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling. DO NOT use this product full strength for cleaning surfaces. Always dilute strictly in accordance with the direction For prolonged use, wear gloves.

Instructions

For Laundry



Bleachable Fabrics Avoid bleaching wool, silk, mohair, leather, spandex and nonfast colors.

Bleach Whitening:





Sanitizing:



Laundry Sanitization Organisms: Klebsiella pneumoniae, Staphylococcus auraus

Water

- 1. Sort laundry by color.
- 2. Add detergent.
- 3. Fill bleach to max line in dispenser or add measured amount of bleach to wash water.
- 4. Add clothes and start wash. Ensure contact with bleach for 10 minutes.

For Coneral Disinfecting and Deodorizing Hard, Nonporous Surfaces



Floors, Walls, Vinyl, Glazed Tile, Bathtubs, Showers, Sinks and Hard, Nonporous Toys





Prewash surface. Map or wise with bleach solution. Allow solution to contact surface for at least 6 minutes. Rinse well and air dry.

Mococcus aureus, Salmonella enterica, Rhinovirus Type 14 and Influenza A virus

CLOROX® BLEACH REMOVES TOUGH STAINS METTER THAN DETERGENT ALONE



Not for sanitization or disinfection. To sanitize and disinfect, use Clorox® Disinfecting Blad.

For Laundry



Bleachable Fabrics Avoid bleaching wool, silk, mohair, leather, spandex and nonfast colors.



- 1. Sort laundry by color.
- 2. Add detergent.
- 3. Fill bleach to max line in dispenser or add 1/3 cap bleach to wash water.
- 4. Add clothes and start wash.
- 5. For best results, add to wash 5 minutes after the wash cycle has begun.

For Cleaning and Deodorizing



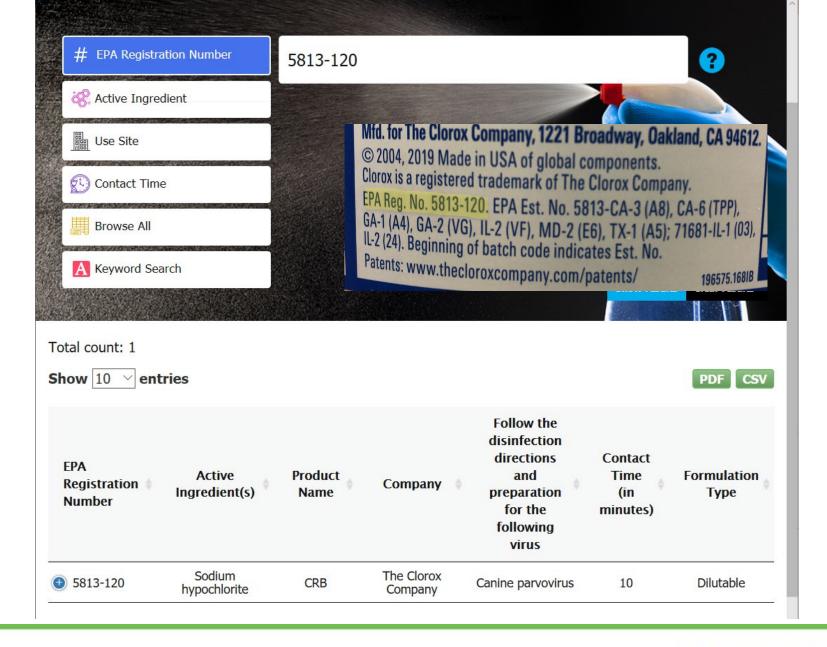
Floors, Walls, Vinyl, Glazed Tile, Bathtubs, Showers, Sinks and Hard, Nonporous Toys



Prewash surface, mop or wipe with bleach surface.

Allow solution to contact surface for at lesst 6 minutes. Rinse well and air dry.

DO NOT use this product full strength for cleaning surfaces. Always dilute strictly in accordant with label directions. For prolonged use, wear rubber gloves.



HOW to use BLEACH

- First, Bleach <u>has an expiration date!</u>
 - 1 year from production
 - e.g. E619337
 - E6 is manufacture's facility
 - 19 is year manufactured
 - 337 is day of the year manufactured
 - Produced December 3, 2019
 - Expires December 2, 2020

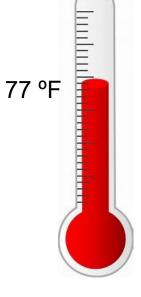




HOW to use BLEACH

 Second, Bleach will lose potency quickly after opening if stored in direct sunlight or higher than 77 Deg F.





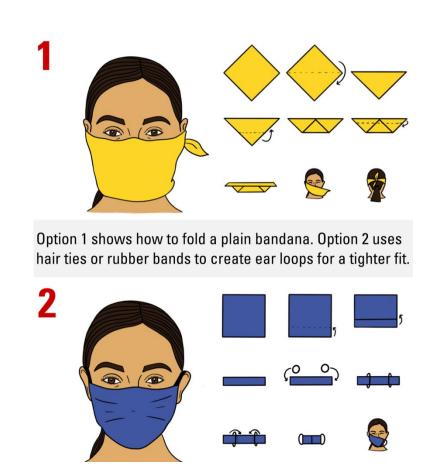
HOW to use BLEACH

- Third, Bleach must be diluted to be safe and effective on hard surfaces
 - Follow LABEL INSTRUCTIONS!
 - CDC and WHO recommend 0.12% sodium hypochlorite solution for at least 5 minutes
 - Look carefully at concentration on label



Masks

- Masks should be required for ALL workers and Patrons!
- Mask must cover nose and mouth to be effective
- Enforcement is your decision



Wearing Gloves

- Typical glove materials
 - Nitrile, vinyl (PVC), and polyethylene
- Putting on gloves and when to change them
 - Wash hands before putting on gloves AND after taking them off
 - Minimize touching the gloves before wearing them
 - Change gloves often (minimum 2-4 hrs or when necessary)
- Improper use of gloves can be worse than dirty hands
 - Extended use or torn gloves
 - Do NOT reuse single-use gloves
 - Remove gloves from the inside out







Sources of Cleaning Materials

- Box stores
- Grainger
- Sysco
- Ecolab
- Gordon Food Service

- Uline.com
- Webstaurant.com
- Amazonbusiness.com
- CORECHEM (Knoxville)



Communicating with Customers

- Use a positive tone
- Clearly communicate
 your health and safety
 protocols what are you
 doing to keep your
 customers and
 employees safe



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Communicating with Customers

- Clearly communicate expectations for customers
 - Request people visit another time if they are/have been sick or have come in contact with anyone with COVID-19 in the last 14 days
 - Request customers implement social distancing
 - Describe other procedures (temperature checks, mask requirements or recommendations, etc.)



Communicating with Customers



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- Maintain brand consistency and visibility
- Promote your story
 - People involved (your operation/other producers), farm setting, focus of your business, challenges faced, triumphs
 - "Consumers are looking for heroes, make farmers heroes."



Pick TN Products

- FREE marketing platform for TN producers
 - www.picktnproducts.org
 - Download our app or get the update!
 - Find us in the MyTN app
- Keep your listing updated by emailing pick.tn@tn.gov











About Us Find Products Seasonal Farmers Markets Fun & Education Pick Your Own Restaura



Buchanan's Barnyard

Marissa Buchanan

CEO

423-836-4138 ☐ Website





Location description: Riceville, Tennessee

Agritourism:

Full Season- Heritage Breeds Festival

March-October

Thursday - 8:00 am- 5:00 pm

Friday - 8:00 am- 5:00 pm

Saturday - 8:00 am- 5:00 pm

Farmers' Market:

Heritage Breeds Festival-May / September

May-September

Saturday -10:00 am- 3:00 pm



Region: East - McMinn County

Method of Sale: Other: Festival



Boyd Farm

Keith Boyd

Owner, Operator & Farmer

\$ 931-216-8250 ☐ Website

Location(s):

1425 Highway 76 Clarksville, TN 37043

Directions

Agritourism:

Corn Maze Season

September-November

Monday -9:00 am-6:00 pm Tuesday -9:00 am-6:00 pm

Wednesday -9:00 am-6:00 pm

Thursday -9:00 am-6:00 pm

Friday -9:00 am-6:00 pm

Saturday -9:00 am-6:00 pm

Sunday -9:00 am-6:00 pm

Region: Middle - Montgomery County

Method of Sale: On Farm Sale

Additional Information: Boyd Farm is located in Clarksville, TN & offers farm tours in the fall inclusive of pumpkins, gourds, squash, & a corn maze, which has been in operation for 7 years. Our pumpkins are a Tennessee tradition, which have been grown on our farm since 1984. Directions: From I-24, Exit 11 at Clarksville, travel 1/2 mile, east on Hwy 76 (toward Adams). Boyd Farm is located on the left. We will be open from mid to late September through October 31. Come see us.

Available: Corn and Hay Mazes, Pumpkin Patches, Pumpkins, Squash Summer, Gourds



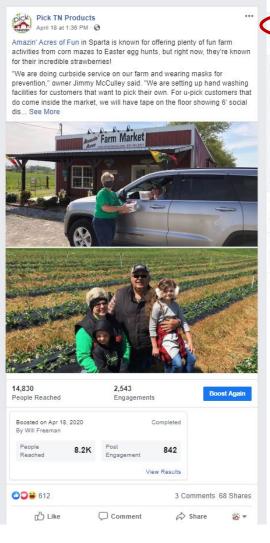
Pick TN Products

- July website metrics
 - 27,141 visits
 - 76,512 page
 views

- Pick TN Products Facebook
 - July
 - 35,476 page likes. This is up 2,832 likes from April
 - Posts reached 116,216 people
 - 27,732 people are engaging on our posts







Performance for Your Post

14,830 People Reache

830 Reactions, Comments & Shares

705	583	122
C Like	On Post	On Shares
46	40	6
O Love	On Post	On Shares
1	1	0
Haha	On Post	On Shares
10	3	7
Comments	On Post	On Shares
68	68	0
Shares	On Post	On Shares

1,713 Post Clicks

386	17	1,310
Photo Views	Link Clicks	Other Clicks #

NEGATIVE FEEDBACK

5 Hide Post	0 Hide All Posts	
0 Report as Spam	0 Unlike Page	

Insights activity is reported in the Pacific time zone. Ads activity is reported in the time zone of your ad account.



TN Department of Ag COVID-19: Toolkit for Ag Operators and Workers

- COVID-19 Prevention, Monitoring, and Management for Agricultural Settings Booklet
- Flyer and Poster: Tips for Farm Operators
- Flyer and Poster: Tips for Farm Workers
- Videos
- FAQs
- · Ag Industry Guidance
- Links to other resources from Ag Industry Partners

https://www.tn.gov/agriculture/topic/covid-19-response-and-resources.html



TN Pledge

https://www.tn.gov/governor/covid-19/economic-recovery/tennesseepledge.html

- General Business Guidelines
- Restaurant Guidelines
- Retail Guidelines
- Lodging Guidelines
- Non-contact Recreation Guidelines
- Attractions, Large Venues, & Community Events
- Summer Camps Guidelines
- Look for local mask mandates

TN Dept of Education

https://www.tn.gov/education/healthand-safety/update-oncoronavirus/reopening-guidance.html

"Schools should not plan inperson field trips but are encouraged to plan virtual field trips, where feasible." – Page 3 of Tennessee Department of Health Recommendations for the Management of COVID-19 in Schools







Operator Experience

Amy Ladd LuckyLaddFarms.com





Q&A



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